

FREEZER TO OVEN 3.1

27745

DESCRIPTION

Saf-Pro[®] Freezer to Oven 3.1 is a DATEM & L-Cysteine free bread improver that is specifically designed for bake n' rise products or frozen ready-to-bake products. Goods that are going from the freezer to the oven with no, or very short, thawing and resting time.

ADVANTAGES

- Improves the freezer shelf life and oven spring
- Improves gas retention
- Strengthens the dough
- Improves the volume of the end product
- DATEM & L-Cysteine free

RECOMMENDED USAGE

Suggested usage level 1.0% based on the total flour weight.

Example:

For 100 lbs of flour use 1.00 lbs of Saf-Pro[®] Freezer to Oven 3.1

For 20 kg of flour use 0.20 kg of Saf-Pro[®] Freezer to Oven 3.1

Saf-Pro[®] Freezer to Oven 3.1 is recommended for Ready-to-Bake:

- Baguettes
- Crusty Rolls
- Croissants
- Cinnamon Rolls
- Danish
- Pizza Crusts
- Bread Sticks

CERTIFICATIONS

- Kosher Pareve
- Halal Compliant

PACKAGING

Product code: 27745

- 22.05 lb (10 kg) cases
- 84 boxes/pallet

STORAGE

- Store in cool, dry conditions in original packaging or in a clean, covered container
- Do not leave opened product exposed
- Recommended shelf life for unopened package is 2 years from date of production or 3 months once opened

TECHNICAL SUPPORT

Lesaffre provides commercial bakers a broad range of superior baking ingredients, including yeast, and backs it with our world-class team of experienced technical staff. Contact the Baking Center with questions: (414) 651-4115

Saf-Pro[®] is a registered trademark of Lesaffre et Compagnie. The information is, to the best of our knowledge, correct. It should not be construed as a guarantee of warranty to the condition of sale.

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For additional information, to request samples or to place an order, contact:

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