

STRENGTH 5.0

27775

DESCRIPTION

Saf-Pro® Strength 5.0 is a dough improver specifically designed for dough processing with high shear (extruding & pumping systems); providing strength, dough machinability and volume improvement to the finished product.

ADVANTAGES

- Strengthens the dough
- Improves gas retention
- Improves the volume of the end product

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® Strength 5.0

For 20 kg of flour use 0.20 kg of Saf-Pro® Strength 5.0

Saf-Pro Strength 5.0 is recommended for:

- Bagels
- Baguettes
- Sweet Doughs
- Pizza Crusts
- Frozen Dough
- Par Baked
- Retarded Dough
- No-Time Dough

CERTIFICATIONS

- Kosher Pareve
- Halal Compliant

PACKAGING

Product code: 27775

- 50 lb (22.68 kg) bags
- 40 bags/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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