

SOFTNESS 4.1+V

27550



DESCRIPTION

Saf Pro[®] Softness 4.1+V improves the crumb softness, extending the shelf life of the finished baked product.

INGREDIENTS

Enriched Wheat Flour (wheat flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), Enzymes, Ascorbic Acid.

CONTAINS: Wheat.

ADVANTAGES

- Easy to use
- Improves the softness of the product
- Extended softness improves shelf life of finished goods
- Provides optimum volume

RECOMMENDED USAGE

Saf Pro Softness 4.1+V is recommended for various baked goods including:

- White pan breads
- Buns
- Flat breads
- Extended shelf life products

RECOMMENDED USAGE

Add directly to the flour at 0.25% of the total flour weight. Example: 4 oz Saf Pro Softness 4.1+V for 100 lb of flour (50 g Saf Pro Softness 4.1+V for 20 kg of flour).

CERTIFICATIONS

- Non-GMO to True North Standard
- Kosher Parve
- Halal

PACKAGING

Product code 27550:

- 22 lb 0.8 oz (10 kg)
- 48 cases/pallet

STORAGE

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

TECHNICAL SUPPORT

Lesaffre provides commercial bakers the broadest range of superior yeast and ingredients and backs it with our world-class team of experienced technical staff. Contact the Baking Center with questions: (414) 615-4115

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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