

XTENDLIFE™ 15

38600



DESCRIPTION

A fermented ingredient blend used to inhibit the growth of mold to extend the shelf-life of the finished product.

INGREDIENTS

Enriched Wheat Flour (wheat flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), Cultured Wheat Starch, Citric Acid.

CONTAINS: Wheat.

ADVANTAGES

- Clean label
- Inhibits mold growth
- Imparts no off flavors
- Extends product shelf life

RECOMMENDED USAGE

Saf Pro XtendLife 15 is recommended for various baked goods including:

- Bread
- Buns
- Rolls
- Bagels
- Pizza Crusts

RECOMMENDED USAGE

Add directly to the flour at 0.75–2.0% of the total flour weight.

CERTIFICATIONS

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

PACKAGING

Product code 38600:

- 50 lb (22.7 kg) Bag
- 40 bags/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
- 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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