

STAR-ZYME™ AST 300

26300



DESCRIPTION

An enzyme blend that provides softness and promotes freshness to the finished product.

INGREDIENTS

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

CONTAINS: Wheat.

ADVANTAGES

- Promotes crumb softness and resiliency
- Improves the tenderness of the crumb over extended shelf life

RECOMMENDED USAGE

Saf Pro Star-Zyme AST 300 is recommended for various baked goods including:

- Bread
- Buns
- Rolls
- Any Yeast Raised Product

RECOMMENDED USAGE

Add directly to the flour at 0.25% of the total flour weight.

CERTIFICATIONS

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

PACKAGING

Product code 26300:

- 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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