

# FREEZER TO OVEN 3.0

27770



## DESCRIPTION

Saf Pro® Freezer to Oven 3.0 is a dough improver that is especially designed for products to go directly from the freezer to the oven. Frozen products require no thawing and resting time for the end user.

## INGREDIENTS

Enriched Wheat Flour (wheat flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), Guar Gum, Inactive Dry Yeast, Xanthan Gum, DATEM, Ascorbic Acid, Enzymes.

CONTAINS: Wheat.

## ADVANTAGES

- Strengthens the dough
- Improves volume
- Extends the shelf life of the frozen product

## RECOMMENDED USAGE

Saf Pro Freezer to Oven 3.0 is recommended for various baked goods including:

- Baguettes
- Danish
- Bake n' rise croissant
- Pizza crust
- Bread rolls
- Ready to bake
- Cinnamon rolls
- Rolls

## RECOMMENDED USAGE

Add directly to the flour at 2% of the total flour weight. Example: 2 lb Saf Pro Freezer to Oven 3.0 for 100 lb of flour (400 g Saf Pro Freezer to Oven 3.0 for 20 kg of flour).

## CERTIFICATIONS

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

## PACKAGING

Product code 27770:

- 55 lb 1.6 oz (25 kg) package
- 40 boxes/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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