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
• Bake n’ rise croissant
• Bread rolls
• Cinnamon rolls
• Danish
• Pizza crust
• Ready to bake
• 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

For additional information, to request samples or to place an order, contact:
Lesaffre Corporation
7475 West Main Street | Milwaukee, WI 53214
Phone (800) 770-2714

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.

www.lesaffreyeast.com