

STAR-ZYME™ AST 250

26250



DESCRIPTION

An enzyme blend that improves crumb softness and extends the shelf life of the dough.

INGREDIENTS

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

CONTAINS: Wheat.

ADVANTAGES

- Improves crumb softness over an extended shelf life
- Provides tenderness to the crumb

RECOMMENDED USAGE

Saf Pro Star-Zyme AST 250 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 26250:

- 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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