

SAF-INSTANT RED

15909 • 31105 • 31150 • 41305

**DESCRIPTION**

Saf-Instant® Red is a granular free-flowing yeast for use in doughs with sugar levels of up to 12% (Baker's Percent). Saf-Instant Red is best for short-time fermentation processes.

INGREDIENTS

Yeast, Sorbitan Monostearate, Ascorbic Acid

ADVANTAGES

- Provides uniform fermentation throughout your baking system
- Vacuum packaging ensures freshness, consistency, and minimal activity loss until opened
- Provides tolerance to higher dough temperatures
- Improves machinability
- Free-flowing properties make it as easy to scale and meter as other dry ingredients
- Warmer dough temperatures are preferred while using Saf-Instant Red; this decreases the need to cool doughs to maintain proper fermentation
- Can reduce mixing time 10 - 30%, compared to compressed yeast

RECOMMENDED USAGE

Saf-Instant Red is recommended for various baked goods including:

- Artisan
- Bagels
- Baguettes
- Crackers
- Croissants
- Donuts
- English muffins
- Flat breads
- Hearth breads
- Pan breads
- Pizza crust

RECOMMENDED USAGE

Use 1 to 3% based on flour weight. Mix with flour or add to dough during first stage of mixing. Avoid direct contact with ice water. An increase of 3° - 5°F over normal dough temperatures may be required to achieve desired fermentation level.

CERTIFICATIONS

- Non-GMO Project Verified
- Kosher Parve
- Halal

PACKAGING

Saf-Instant Red is available in a variety of package sizes to fit your baking needs:

Product code 15909:

- 20 - 1 lb vacuum-packed
- 105 cases/pallet

Product code 31105:

- 1 - 10 lb vacuum-packed
- 99 cases/pallet

Product code 31150:

- 1 - 50 lb vacuum-packed
- 45 cases/pallet

Product code 41305:

- 64 - 113 g vacuum-packed (no label)
- 143 cases/pallet

STORAGE

- Shelf life of unopened product stored in cool dry conditions is 2 years from production date
- Refrigeration is not required for unopened packages

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



This product is available through your distributor and online. Visit the product page on our website for more information.

lesaffreyeast.com

Saf-Instant® 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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