

RELAX 100

27150



DESCRIPTION

Saf-Pro® Relax® 100 is a deactivated yeast with high reducing power.

ADVANTAGES

- Reduces tearing and shrinkage when molding or sheeting dough
- Improves the machinability of the dough
- Shortens the dough mix time
- Enhances the final appearance of the end product
- Improves crumb structure
- Imparts no off-flavors or aroma to the final product

RECOMMENDED USAGE

Saf-Pro Relax 100 is recommended for various baked and frozen goods including:

- Laminated dough
- Puff pastries
- Mixes
- Pita bread
- Flat breads
- Baguettes
- Bread/rolls
- Melba toast
- Pizza crust

RECOMMENDED USAGE

Add directly to the flour at 0.1–0.3% of the total flour weight. Example: For 100 lb of flour, use 1.6-5 oz. Saf-Pro Relax 100. For 20kg of flour, use 20 - 60 grams Saf-Pro Relax 100.

CERTIFICATIONS

- Non-GMO certified by NSF
- Kosher Parve
- Halal

PACKAGING

Product code 27150:

- 55 lb 1.6 oz (25 kg)
- 40 bags/pallet

STORAGE

- Store in cool, dry conditions in original packaging or in clean, covered container
- Recommended shelf life for unopened packages is 12 months from date of production
- Recommended shelf life for opened packages is 3 months
- 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



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

lesaffreyeast.com

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.

POS-27150
0919

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