

SOFTNESS 3.1 + V

27275



DESCRIPTION

Saf Pro[®] Softness 3.1+V is a bread improver that improves the crumb softness and extends the shelf life of the finished baked product.

INGREDIENTS

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

CONTAINS: Wheat.

ADVANTAGES

- Easy to use
- Improves the softness of the product
- Improves shelf life of the finished product
- Provides optimum volume

RECOMMENDED USAGE

Saf Pro Softness 3.1 + V is recommended for various baked goods including:

- Hamburger buns
- Flat breads
- Hotdog buns
- Cookies
- Pan breads

RECOMMENDED USAGE

Add directly to the flour at 0.25% of the total flour weight. Example: For 100 lbs. of flour, use 0.25 lbs of Saf-Pro Softness 3.1 + V; For 20 kg of flour, use 50 g of Saf-Pro Softness 3.1 + V.

CERTIFICATIONS

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

PACKAGING

Product code 27275:

- 22 lb 0.8 oz (10 kg) boxes
- 48 boxes/pallet

STORAGE

- Store in cool, dry conditions in original packaging or in clean, covered container
- Recommended shelf life for unopened packages is 24 months from date of production. Once opened, use within 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

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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**