

FROZEN 3.1

27735



DESCRIPTION

Saf Pro® Frozen 3.1 is a clean label improver that has been formulated to optimize shelf life of frozen dough and improve volume of the finished good.

INGREDIENTS

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

CONTAINS: Wheat.

ADVANTAGES

- Strengthens the dough
- Improves the volume of the end product
- Improves gas retention within the dough
- Enhance dough tolerance during freezing

RECOMMENDED USAGE

Saf Pro Frozen 3.1 is recommended for various baked goods including:

- Frozen baguettes
- Frozen pizza crusts
- Frozen bagels
- Frozen breads

RECOMMENDED USAGE

Add directly to the flour at 0.5% of the total flour weight. Example: For 100 lbs of flour, use 8 oz. Saf Pro Frozen 3.1; for 20 kg of flour, use 100 g Saf Pro Frozen 3.1

CERTIFICATIONS

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

PACKAGING

Product code 27735:

- 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 and use within 3 months, once opened
- 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:

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