

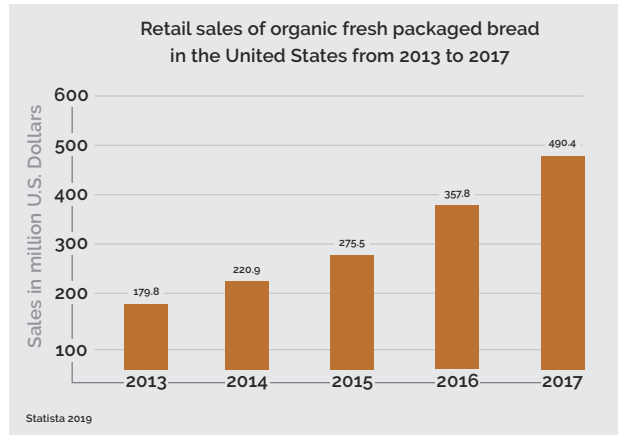
APPLICATION BULLETIN

Organic Solutions For Dough Improvement

THE OPPORTUNITY

Since 2000, the sale of organic foods has steadily increased, with the organic food market in the U.S. reaching \$45.2 billion in sales in 2017, according to Food Business News. The organic bakery segment, specifically, has seen significant growth.

To meet growing consumer demand for organic options and to take hold of opportunities in the organic space, bakers must adhere to rigorous manufacturing requirements and secure a reliable supply chain of organic ingredients, all while delivering the delicious sensory experience consumers expect of baked goods.



OUR SOLUTION

Lesaffre North America's portfolio of dough conditioning systems offers organic solutions for dough improvement in a variety of bakery applications, including baguettes, bagels, pizza crusts, mixes, frozen dough, par-baked, no-time doughs, retarded doughs, white breads, wheat breads, buns, and more.

Products & Applications

ENCORE™ PLUS 6105

A clean label dough conditioner ensuring that extensibility, emulsification, and oxidation are retained.

ADVANTAGES

Formula optimization tailored to specific applications | Delivers an ideal eating experience | Contributes to a clean label

APPLICATIONS

Bread, Pizza Crust, No-time Dough, Pan Bread, and Rolls

SAF PRO® ORGANIC VOLUME 3.2

A dough improver that improves the consistency and quality of dough.

ADVANTAGES

Improves dough tolerance | Enhances volume of finished products

APPLICATIONS

Baguettes, Bagels, Buns, Frozen Dough, Mixes, No-time Dough, Pan Bread, Par Baked, Pizza Crust, Retarded Dough, and Rolls

SAF PRO® RELAX® 40 ORGANIC

A deactivated yeast produced from a strain of Saccharomyces cerevisiae, used to provide flavor and relaxing activity in doughs.

ADVANTAGES

Reduces mixing time | Reduces dough elasticity | Increases dough extensibility | Adds fermentation flavor to dough

APPLICATIONS

Bread, Baguettes, Fresh, Chilled, or Frozen Dough, Laminated Dough, Pizza Crust, Rolls, and Crackers

SAF PRO® ORGANIC SOFTNESS 3.2 + V

An organic certified bread improver that improves the crumb softness and volume while extending the shelf life of the finished baked product.

ADVANTAGES

Improves softness | Provides shelf life | Extends volume

APPLICATIONS

Sweet Bread & Rolls, Baguettes, Buns, Pan Bread, Rolls, White Bread, and Wheat Bread

LIVENDO® EC40

A fermented organic spelt flour that provides a fermented flavor and pronounced color to finished goods.

ADVANTAGES

Helps to provide an enhanced fermentation flavor | Easy to use in a variety of product formulations

APPLICATIONS

Artisan or Specialty Bread, Bread, Rolls, Pizza Crust, Frozen Dough, and Chilled Dough

RED STAR® ORGANIC INSTANT YEAST

A baker's dry yeast (*Saccharomyces cerevisiae*) produced using ingredients that are approved for use in USDA NOP Organic Certified (95% organic) products.

APPLICATIONS

Bagels, Baguettes, Crackers, Croissants, Donuts, English Muffins, Flat Breads, Hearth Breads, Pan Breads, and Pizza Crusts

RED STAR® ORGANIC BLOCK YEAST

An organic leavening agent composed of living yeast cells derived from a pure culture of *Saccharomyces cerevisiae* and grown under carefully controlled conditions to ensure optimum consistency, stability, and activity in baking processes.

ADVANTAGES

Consistent yeast performance and product quality | Convenient, easy to scale | Compatible with all fermentation processes

APPLICATIONS

Fresh Dough, Frozen Dough, and Par Baked

RED STAR® ORGANIC CERTIFIED CREAM YEAST

A baker's dry yeast derived from a pure strain of *Saccharomyces cerevisiae*. May be used directly as an organic liquid yeast or further processed to produce organic compressed yeast or organic yeast extracts.

APPLICATIONS

Baguettes, Bagels, Buns, Frozen Dough, No-Time Dough, Par Baked, Mixes, Pizza Crust, Retarded Dough, White Bread, and Wheat Bread

PRODUCT CERTIFICATIONS

	USDA Organic Certified by QAI	Certified Organic by Ecocert	Non-GMO Certified by NSF	Kosher Parve	Halal
Encore Plus™ 6105	✓			✓	✓
Saf Pro® Relax® 40 Organic	✓			✓	✓
Saf Pro® Organic Volume 3.2	✓			✓	✓
Saf Pro® Organic Softness 3.2 + V	✓			✓	✓
Livendo® EC40		✓		✓	✓
Red Star® Organic Block Yeast	✓			✓	✓
Red Star® Organic Instant Yeast	✓		✓	✓	✓
Red Star® Organic Certified Cream Yeast	✓			✓	✓

TECHICAL 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.

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