

ORGANIC VOLUME 3.2

39125



DESCRIPTION

Saf Pro® Organic Volume 3.2 is a dough improver that helps to improve the machinability while enhancing the volume of the finished goods. Can be used in organic compliant products.

INGREDIENTS

Organic Wheat Flour, Ascorbic Acid, Enzymes.

CONTAINS: Wheat.

ADVANTAGES

- Improve machinability of the dough
- Enhance volume of the finished products
- Used in organic products

RECOMMENDED USAGE

Saf Pro Organic Volume 3.2 is recommended for baked goods including:

- Pan bread
- Buns
- Rolls
- Baguettes

RECOMMENDED USAGE

Add directly to the flour at 0.5% of the total flour weight.

CERTIFICATIONS

- Organic by QAI
- Kosher Parve
- Halal

PACKAGING

Product code 39125:

- 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 2 years from date of production
- 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

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.

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For additional information, to request samples or to place an order, contact:

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