

ORGANIC SOFTNESS 3.2 +V

39130



DESCRIPTION

Saf Pro[®] Organic Softness 3.1 +V is a dough conditioner that helps enhance the volume and extend the shelf-life of a baked products .It can be used in organic compliant applications.

INGREDIENTS

Organic Wheat Flour, Enzymes, Ascorbic Acid.

CONTAINS: Wheat.

ADVANTAGES

- Improves volume
- Provides softness
- Extends the shelf-life
- Acceptable for organic applications

RECOMMENDED USAGE

Saf Pro Organic Softness 3.1 +V can be used in a variety of products, including:

- Baguettes
- Pan Bread
- Rolls

RECOMMENDED USAGE

Add directly to the flour at 0.25% of the total flour weight.

CERTIFICATIONS

- Non-GMO to True North Standard
- Kosher Parve
- Halal

PACKAGING

Product code 39130:

- 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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