



DESCRIPTION

Saf Pro[®] Volume 5.1 is a dough improver providing improved dough handling, strength, and volume to the finished product.

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
- Improves dough machinability

RECOMMENDED USAGE

Saf Pro Volume 5.1 is recommended for various baked goods including:

- Baguettes
- Bagels
- Pizza crusts
- Mixes
- Frozen dough
- Par baked
- Retarded doughs
- No-time doughs

RECOMMENDED USAGE

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

CERTIFICATIONS

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

PACKAGING

Product code 27715:

- 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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