

# STAR-ZYME™ AST 350

26350



## DESCRIPTION

An enzyme blend that extends softness, improves moistness, and provides a more tender mouthfeel in the finished product.

## INGREDIENTS

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

CONTAINS: Wheat.

## ADVANTAGES

- Promotes crumb softness and resiliency
- Improves the tenderness of the crumb over extended shelf life

## RECOMMENDED USAGE

Saf-Pro Star-Zyme AST 350 is recommended for various baked goods including:

- Bread
- Buns
- Rolls
- Any Yeast Raised Product

## RECOMMENDED USAGE

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

## CERTIFICATIONS

- BioChecked™ Non GMO Certified
- Kosher Parve
- Halal

## PACKAGING

Product code 26350:

- 50 lb (22.7 kg) Bag
- 40 bags/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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