

STAR-ZYME® MDG REPLACER

26150



DESCRIPTION

Saf-Pro Star-Zyme MDG Replacer is an enzyme blend that helps to improve the short-term softness of a product and can be used as an alternative for mono-and-diglycerides (MDG).

INGREDIENTS

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

CONTAINS: Wheat.

ADVANTAGES

- Provides short-term softness
- Clean label

RECOMMENDED USAGE

Saf Pro Star-Zyme MDG Replacer is recommended for various baked goods including:

- Bread
- Buns
- Rolls
- Any Yeast Raised Product

RECOMMENDED USAGE

Add directly to the flour at 0.1 – 0.3% of the total flour weight.

CERTIFICATIONS

- Biochecked™ Non-GMO Certified
- Kosher Parve
- Halal

PACKAGING

Product code 26150:

- 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 24 months 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



This product is available through your distributor and online. Visit the product page on our website for more information.

lesaffreyeast.com

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

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