



DESCRIPTION

Saf-Pro® Volume 3.1 is a clean label bread improver that improves the consistency and quality of the dough.

INGREDIENTS

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

CONTAINS: Wheat.

ADVANTAGES

- Improves the tolerance of the dough
- Regulates the quality of the flour

RECOMMENDED USAGE

Saf-Pro Volume 3.1 is recommended for various baked goods including:

- Artisan breads
- Ethnic breads
- French breads
- Mixes
- Retarded dough
- Straight dough

RECOMMENDED USAGE

Add directly to the flour at 0.1 - 0.5% of the total flour weight. Example: For 100 lb of flour, use 1.6-8 oz. Saf-Pro Volume 3.1; For 20 kg flour, use 20 - 100 g Saf-Pro Volume 3.1.

CERTIFICATIONS

- BioChecked™ Non GMO Certified
- Kosher Parve
- Halal

PACKAGING

Product code 27251:

- 22 lb 0.8 oz (10 kg) boxes
- 48 cases/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 or 3 months once opened
- 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

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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