

PERFORMANCE 5.0

27701



DESCRIPTION

Saf Pro® Performance 5.0 is an all purpose dough improver that improves dough machinability and enhances the volume of the final product.

INGREDIENTS

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

CONTAINS: Wheat.

ADVANTAGES

- Improves dough tolerance
- Aids in machinability
- Improves the volume of end product
- Imparts no off flavor or color

RECOMMENDED USAGE

Saf Pro Performance 5.0 is recommended for all yeast raised products including lean and sweet dough. Typically used in straight dough formulas.

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Add directly to the flour at 2% of the total flour weight. Example: 2 lb of SafPro Performance 5.0 per 100 lb of flour (900 g Saf Pro Performance 5.0 for 45 kg of flour).

CERTIFICATIONS

- BioChecked™ Non GMO Certified
- Kosher Parve
- Halal

PACKAGING

Product code 27701:

- 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:

Lesaffre Corporation
7475 West Main Street | Milwaukee, WI 53214
Phone **(800) 770-2714**