



The Original

The choice of
performance



HIGH
PERFORMANCE



CONNECTED
PACKAGING



IDEAS
AND ADVICE

Saf-instant® Gold



Find out more at
saf-instant.com

A key ingredient in fermentation, yeast brings dough to life. It helps develop taste, enhances flavours and lends volume to a loaf.

Saf-instant® yeast is a product of natural origin, which can be used daily to guarantee stable, consistent results and optimum efficiency.



APPLICATIONS

Saf-instant® Gold yeast is an instant dried yeast, which has been specially developed for sweet dough (5% or more sugar/weight of flour). Saf-instant® is also available as Saf-instant® Red, recommended for lean or low sugar dough (0-10% sugar/weight of flour).

INSTRUCTIONS FOR USES

Added directly to the flour, or at the start of the mixing process. Saf-instant® yeast is distributed quickly and evenly throughout the dough to give the best fermentation results.

PRECAUTIONS FOR USE

- Saf-instant® must be kept in a dry place away from heat.
- Once opened, the sachet must be used within 48 hours or stored in the fridge, sealed, and used within 8 days.
- Saf-instant® does not require rehydration before use.
- Do not place Saf-instant® in direct contact with ice or iced water.

SHELF LIFE

2 years from date of production, unless special regulations apply.

PACKAGING

- Cardboard box containing 20 x 500g sachets
- Also available in 125g sachets



Top-quality performance

An even more highly efficient, brand-new yeast that guarantees stronger powers of fermentation and top-quality loaves.



Connected Packaging

More communicative new packaging, complete with QR code for quick access to tips, advice and inspiration.



Ideas and advice

Brand new packaging, giving you direct access to a new application that will lighten your daily tasks and meet your everyday needs.



The Saf-instant® *The Original* product family is for bakers looking for an easy yet reliable way to achieve optimal results. Saf-instant®'s iconic products are the ideal choice. Since 1973, *The Original* product family has led the way in high-performance yeasts.

The choice of performance *The Original*



By working with Baking with Lesaffre, feel unique and valued so that you can confidently project yourself into the future of bakery.