



# The choice of The Original performance



HIGH  
PERFORMANCE



CONNECTED  
PACKAGING



IDEAS  
AND ADVICE



# Saf-instant® Red



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.

## 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.



### APPLICATIONS

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



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 Original*

**The choice of *The Original* performance**



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