

THE *Plus* THAT MAKES A DIFFERENCE



VOLUME & TOLERANCE



IMPROVES DOUGH
TOLERANCE AND
SHAPING



INCREASES
VOLUME FOR
OPTIMUM RESULT



MAKES
BAKER'S JOB
EASIER

Saf-instant® 2in1 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.



APPLICATIONS

Saf-instant® 2in1 Red yeast has been specially developed for lean or low sugar dough (until 10% of sugar on weight of flour).

INSTRUCTIONS FOR USE

Add directly to the flour or at the start of the kneading process, Saf-instant® 2in1 Red yeast disperses easily and uniformly into the dough to allow optimum fermentation.

PRECAUTIONS FOR USE

- Do not place Saf-instant® 2in1 Red in direct contact with ice or iced water.
- Saf-instant® 2in1 Red yeast must be kept in a cool and dry place.
- Once opened, the sachet of Saf-instant® 2in1 Red must be used within 48 hours.

SHELF LIFE

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

COMPOSITION

Instant yeast, Bread improver.

PACKAGING

- Saf-instant® 2in1 Red yeast is vacuum packed for quality and effectiveness.
- Cartons of 20 sachets of 500g.



Improves dough tolerance and shaping

Thanks to the combined properties of the yeast and the bread improver, Saf-instant® 2in1 Red allows an optimized work of the dough and improves its tolerance.



Increases volume for optimum result

With Saf-instant® 2in1 Red, the appearance of the finished product is improved. Depending on solutions, the loaves are larger, their shape is more regular, with a better golden colour, and their crumb is softer.



Makes baker's job easier

Saf-instant® 2in1 Red enables an easier mixing step thanks to its unique formulation.

Thanks to Saf-instant® 2in1 Red benefits, bakers can now use one single product and get optimum result. A real time-saver and efficiency improver.



Plus

The Saf-instant® **Plus** product family is for bakers looking to add value for their consumers by growing their product offer without changing anything in their daily process.

The **Plus** product family takes your breads to the next level.

The Plus that makes a difference



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