



**saf-instant**® *The Original*







*The Original*

# A thousand ways to make bread but only one yeast!

Over the years, Saf-Instant has become a brand which is well known, recognised and appreciated all over the world and is now the leading product in the international dry yeast market.

## Authentic

The first instant dry yeast in the market, Saf-Instant very quickly revolutionised the lives of bakers by offering a high quality yeast accessible to all, even in the most difficult bread-making environments.

## Unique

Whatever the type of bread or production method, Saf-Instant offers superior fermenting power and great stability. A product of Lesaffre's expertise, Saf-Instant yeast is manufactured within ultra-modern production sites, which guarantees its consistency and unrivalled food safety.

## Innovative

Saf-Instant benefits from the latest Lesaffre research and is continually improving its range and the performance of its yeasts to closely reflect a changing market.



### APPLICATIONS

- Saf-Instant Gold yeast is an instant dry yeast which has been specially developed for high sugar dough (from 5% sugar on weight of flour).
- Saf-Instant is also available as Saf-Instant Red, recommended for lean or low sugar dough (0-10% of sugar on weight of flour).

### DIRECTIONS FOR USE

- Add directly to the flour or at the start of the kneading process, Saf-Instant yeast disperses easily and uniformly into the dough and gives optimum fermentation.
- Saf-Instant yeast is vacuum packed for quality and effectiveness.

### SHELF LIFE

2 years from date of production, according to specific regulations.

### PRECAUTIONS FOR USE

- Saf-Instant yeast must be kept in a dry place away from heat.
- Once opened, the sachet of Saf-Instant 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.

### PACKAGING

- Carton box 20 x 500g
- Also available in sachets of 125g

## BAKING CENTER™

Baker to Baker

Our Baking Center™ technical advisors are available to assist and help you in the development of your new products.



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