



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