Let's make it happen !

A UNIQUE PRODUCT AND SERVICE OFFERING

- **High perfomance**
- **Optimum results**
- **Guaranteed consistency**

saf-instant

A LESAFFRE BRAND

Saf-instant

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.

Application

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.

Shelf life

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

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.

Packaging

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