

# Let's make it happen !



## THE SOLUTION FOR ALL YOUR NEEDS



**Improves dough  
tolerance and  
shaping**



**Increases  
volume for  
optimum result**



**Makes baker's  
job easier**



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# Saf-instant Plus



Saf-instant Plus is a 2-in-1 yeast which combines the efficiency of a high performance instant dry yeast to an appropriate bread improver. Thus Saf-instant Plus offers the guaranteed quality and consistency you need into one single product.



## Applications

Saf-instant Plus 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 Plus yeast disperses easily and uniformly into the dough to allow optimum fermentation.

## Precautions for use

- Do not place Saf-instant Plus in direct contact with ice or iced water.
- Saf-instant Plus yeast must be kept in a cool and dry place.
- Once opened, the sachet of Saf-instant Plus 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 Plus 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 Plus allows an optimized work of the dough and improves its tolerance.



### Increases volume for optimum result

With Saf-instant Plus, 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

Thanks to Saf-instant Plus, bakers can now use one single product and get the same result. A real time-saver and efficiency improver.

Find out more  
at [saf-instant.com](http://saf-instant.com)