



# SAF-Instant® Premium

## DESCRIPTION

Lesaffre has many varieties of instant yeast available. Each is designed for specific baking applications with the ability to rapidly rehydrate when added to the dough.

SAF-Instant® Premium is a granular free-flowing yeast for use in doughs with sugar levels of up to 12% (Baker's Percent).

Premium is best for short-time fermentation processes.

## ADVANTAGES

1. Can reduce proofing times from 15% to 30%, and is recommended for no time doughs and high speed processes.
2. Can provide finished products with significantly larger volumes and has a much better oven spring.
3. Allows you to reduce your dry yeast usage as much as 30% in most formulations.
4. SAF-Instant® Premium performs up to 30% better than standard dry yeast in colder doughs.
5. Saf Instant® Premium performs better than standard dry yeast in formulas containing low amounts of preservatives, allowing you to use it in a wider range of formulas.
6. Uniform fermentation throughout your baking system.
7. Vacuum packaging ensures freshness, consistency, and minimal activity loss until opened.

For additional information, to request samples or to place an order, contact:

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[www.lesaffreyeastcorp.com](http://www.lesaffreyeastcorp.com)

8. Improves machinability.
9. Free-flowing properties make it as easy to scale and meter as other dry ingredients.
10. Unopened, SAF-Instant® Premium Yeast packages need no refrigeration.
11. Can reduce mixing time 10% to 30%, compared to compressed yeast.

## RECOMMENDED USAGE

SAF-Instant® Premium is recommended for the following baked goods:

- Bagels
- Baguettes
- Crackers
- Croissants
- Donuts
- English Muffins
- Flat Breads
- Hearth Breads
- Pan Breads
- Pizza Crust

## APPROVALS

SAF-Instant® Premium is certified Kosher Parve.

## PACKAGING

20 - 1 lb. vacuum-packed Code 15930

## STORAGE

Store unopened packages at room temperature in a dry location. Recommended shelf life for unopened packages is two years from date of manufacture.

Lesaffre gives you the broadest line of dry yeast in the baking industry and backs it with an experienced technical staff. Our bakers hotline (414) 615-4094 is available for your questions.

**saf-instant**



*Save Time and Money—*

**SWITCH TO SAF INSTANT® PREMIUM!**



#### FASTER FERMENTATION

SAF-Instant® Premium can reduce proofing times from 15 to 30%, depending on your formulation. SAF-Instant® Premium is recommended for no time doughs and high speed processes.



#### BETTER VOLUME

When used at the same level as standard dry yeast, SAF-Instant® Premium can provide finished products with significantly larger volumes. SAF-Instant® Premium also provides a much better oven spring.



#### USE LESS YEAST

Due to a combination of a new strain of yeast, associated with advanced fermentation and drying technology, SAF-Instant® Premium allows you to reduce your dry yeast usage as much as 30% in most formulations. This will also allow you to convert fresh yeast to dry yeast in a more efficient way.

**More resistant to cold water**

#### MORE RESISTANT TO COLD WATER

Although dry yeast is still sensitive to direct contact with ice cold water, SAF-Instant® Premium performs up to 30% better than standard dry yeast in colder doughs, making it much more tolerant to a wider range of water temperatures.

**More resistant to preservatives**

#### MORE RESISTANT TO PRESERVATIVES

SAF-Instant® Premium performs better than standard instant dry yeast in formulas containing low amounts of preservatives, allowing you to use SAF-Instant® Premium in a wider range of formulas.

SAF-Instant® is a registered trademark of Lesaffre Yeast Corporation. The information is, to the best of our knowledge, correct. It should not be construed as a guarantee of warranty to the condition of sale.

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