SAF-INSTANT GOLD

15910 • 35150



DESCRIPTION

Saf-Instant[®] Gold is a granular free-flowing yeast for use in doughs with sugar levels from 10 - 30% (Baker's Percent).

INGREDIENTS

Yeast, Sorbitan Monostearate, Ascorbic Acid

ADVANTAGES

- Saf-Instant Gold provides 10 20% more activity in doughs with high sugar levels
- · More resistant to preservatives
- Provides uniform fermentation throughout your baking system
- Vacuum packaging ensures freshness, consistency and minimal activity loss until opened
- Provides tolerance to higher dough temperatures
- · Improves machinability
- Free-flowing properties make it as easy to scale and meter as other dry ingredients
- Warmer dough temperatures are preferred while using Saf-Instant Gold; this decreases the need to cool doughs to maintain proper fermentation
- Can reduce mixing time 10 30%, compared to compressed yeast

RECOMMENDED USAGE

Saf-Instant Red is recommended for various baked goods including:

- Croissants
- Sweet breads
- Danish
- Sweet doughs
- Variety breads Hearth Breads
- Donuts

This product is available through your distributor and online.
Visit the product page on our website for more information.

lesaffreyeast.com

Saf-Instant® is a registered trademark of Lesaffre et Compagnie. 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.

RECOMMENDED USAGE

Use 1 to 3% based on flourweight. Mix with flour or add to dough during first stage of mixing. Avoid direct contact with ice water. An increase of 3° - 5°F over normal dough temperatures may be required to achieve desired fermentation level.

CERTIFICATIONS

- Non-GMO Project Verified
- Kosher Parve
- Halal

PACKAGING

Saf-Instant Gold is available in a variety of package sizes to fit your baking needs:

Product code 15910:

- 20 1 lb vacuum-packed
- 105 cases/pallet

Product code 31150:

- 1 50 lb vacuum-packed
- 45 cases/pallet

STORAGE

 Shelf life of unopened product stored in cool dry conditions is 24 months from production date if stored at < 80°F

TECHNICAL SUPPORT

Lesaffre provides commercial bakers the broadest range of superior yeast and ingredients and backs it with our world-class team of experienced technical staff. Contact the Baking Center with questions: (414) 615-4115

POS-15910 0919 For additional information, to request samples or to place an order, contact:

Lesaffre Corporation 7475 West Main Street | Milwaukee, WI 53214 Phone (800) 770-2714



