

Let's make it happen!

NEW



A UNIQUE PRODUCT AND SERVICE OFFERING



High performance



Optimum results



Guaranteed consistency



Let's make it happen!

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 Red yeast is an instant dried yeast, which has been specially developed for lean or low sugar dough (0-10% sugar/weight of flour).

Saf-Instant is also available as Saf-instant Gold, recommended for sweet dough (5% or more 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



Find out more
at saf-instant.com



Top-quality performance

An even more highly efficient, brand new yeast that guarantees stronger powers of fermentation and top-quality loaves.



Optimum results

A brand new yeast that is distributed quickly and evenly throughout the dough to give particularly successful results in terms of appearance, volume, texture and taste.



Guaranteed consistency

A brand new yeast that simplifies the production process and helps you deliver consistently top-quality finished products throughout your bakery goods.