

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® Blue yeast is an instant dry yeast, which has been specially developed for high sugar dough (>20% sugar/ weight of flour).

Saf-Instant® is also available as Saf-Instant® Gold (for sugar dough 5%-10% / weight of flour) and Saf-Instant Red (for lean dough).

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.