



Let's make it happen!

酵母 就是燕子牌

NEW



A UNIQUE PRODUCT AND SERVICE OFFERING



High performance



Connected packaging



Ideas and advice

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Saf-Instant

燕子牌酵母



Application

- Saf-Instant Gold for sweet dough
- Saf-Instant Red for dough with little or no sugar

Suitable for straight dough, sponge dough and retarder dough production

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.
- Recommended usage: 0.5% - 1% (Based on flour weight)

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.

Shelf life

- 24 months from date of production

Packaging

- Carton of 20 sachets of 500g

包裝種類

- 金色包裝：適用於各種高含糖量麵糰（5%以上）
- 紅色包裝：適用於各種無糖或低糖麵糰（0-10%）

適合各種麵包配方及生產工藝

使用方式

- 直接混入麵粉裏或開始揉麵時摻在麵糰裏，燕子高活性乾酵母可以迅速並均勻的分散於麵糰裏，發揮最佳發酵力
- 為麵粉用量的 0.5% - 1%

注意事項

- 必須保存在乾燥陰涼處
- 一旦開封，請在48小時內使用完；或密封儲存於冰箱內，並在8日內使用完
- 使用時避免與冰块或冰水直接接觸

保質期

- 24個月

包裝規格

- 500克 X 20包/箱



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