



Frozen yeast



SAF SEMI-DRY® 400g

PERFORMANCE & CONVENIENCE

For all types of bread products



LESAFFRE, AT THE SERVICE OF CRAFT BAKERS



Frozen yeast



SAF SEMI-DRY® 400 g

PERFORMANCE & CONVENIENCE
For all types of bread products

Applications

Saf semi-dry®, a high-tech deep-frozen yeast!

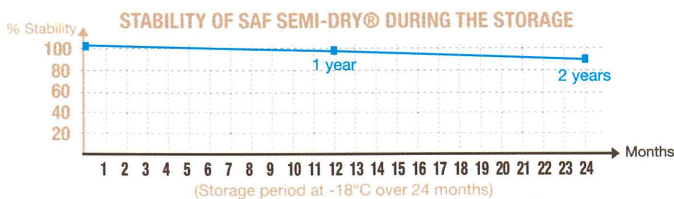
Saf semi-dry® is a **PATENTED** deep-frozen baker's yeast, packaged in Tetrarex® boxes, bringing together **high performance and ease of use**. Combining technological know-how and packaging innovation, LESAFFRE meets the expectations of bakers looking for **performance, hygiene, convenience, and respect** of the environment. With optimum pack size Saf semi-dry® is **ideal for smaller yeast users** such as craft bakers, hotels, and caterers.

Benefits

Saf semi-dry® is THE answer to market demands:

➤ SUPERIOR LEVEL OF PERFORMANCE

- **Stability:** Saf semi-dry® keeps thanks to the sealed packaging its maximum efficiency throughout its shelf life 2 years at -18°C.
- Bread made with Saf semi-dry® has a **more pleasant aroma** and lighter coloured crumb.



➤ CONVENIENCE

- Fully fluid yeast which can be fed **directly into the mixer** without prior defreezing
- The opening system through the twist cap allows the yeast to be **measured out very precisely**
- The small pack size saves **storage space**

➤ HYGIENE

- **No risk of contamination** and foreign body introduction thanks to the reclosable packaging
- No direct contact with the product, no odour contamination, and no risk of yeast spreading around the production area
- Storage at below-zero temperatures (-18°) keeps the yeast in perfect condition.

means frozen product & for frozen application

➤ RESPECT OF ENVIRONMENT

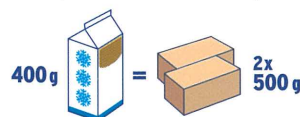


- Fully recyclable packaging
- Cardboards made of wood from ecologically managed forests
- High density yeast = reduction of packaging

Use

This form of yeast with medium humidity, half way between a fresh and a dry yeast (ratio of dry matter close to 75%) appears in the form of tiny vermicelli which mix very easily into the dough.

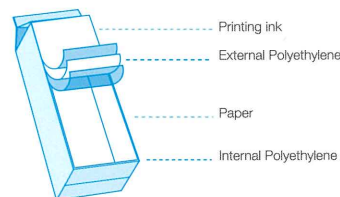
1 pack of 400 g saf semi-dry® = 2 blocks of 1 kg of compressed yeast



Packaging

Tetrarex® is an innovative Tetrapak® packaging, completely original for this type of bread yeast.

It is made up of several overlying layers each with its own function. Its structure guarantees **perfect protection** against micro-organisms, light, humidity, oxygen and odours



- Net weight = 400g
- Dimensions: 185 x70 x70 mm
- Packaging: cardboard 8 kg, 20 x 400g

Storage

Keep in **freezer** at -18°C

Product Shelf life

2 years (except specific regulation) from production date

Range

Saf semi-dry® comes in 2 versions:



- Red label: suitable for all recipes without sugar or with a low level of sugar (< 5% sugar on flour weight) with less than 5% sugar on flour weight



- Gold label: recommended for dough with more than 5% sugar on flour weight



- Tetrarex® is also available with or without twist cap

The + Lesaffre

Our master bakers from Baking Centers



LESAFFRE

90, rue Gabriel Péri - 59703 Marcq-en-Baroeul Cedex FRANCE
Tél : 00 33 (0)3 20 81 61 00 - Fax : 00 33 (0)3 20 99 99 75
www.lesaffre.com