



the secret
of a dough
properly
kneaded
and
fermented
to...

... make
a pizza as
beautiful
as this



Saf-pizza is an instant yeast for pizza, which is the result of Lesaffre's technical expertise.

Saf-pizza is manufactured under exclusive process conditions using a specially selected strain of yeast.

Its properties are unrivalled by any standard yeast product.

Saf-pizza makes the dough easier to stretch, and your pizza bases are easier to shape.

Saf-pizza does away with any undesirable shrinking effect of your dough.

Easy to use, a time-saver, a regular dough, light and crusty when it is baked.

Saf-pizza guarantees pizzas of a consistent quality.

HOW SHOULD IT BE USED ?

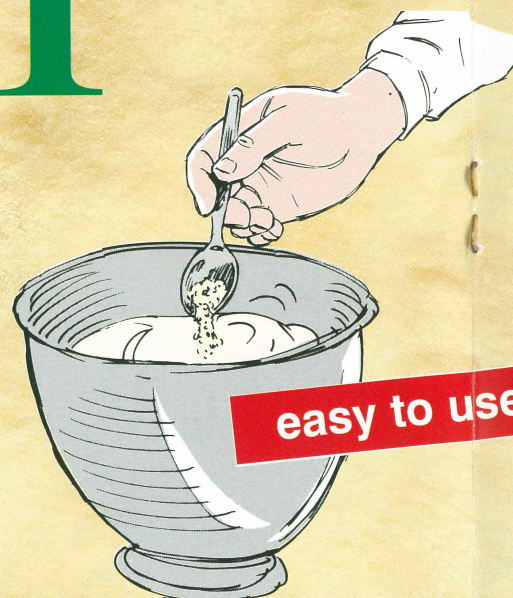
Quite easy ! (see drawing).

HOW MUCH TO USE ?

10g of Saf-pizza per kilo of flour (this is half the standard amount of compressed yeast you normally use).

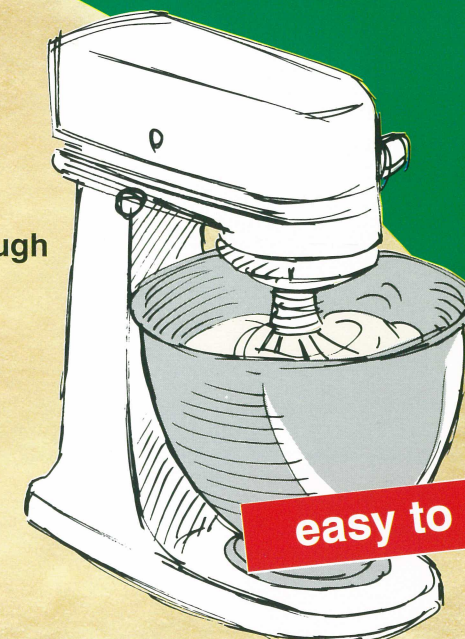
WITH YOUR EXPERTISE AND SAF-PIZZA, YOUR PIZZAS ARE BOUND TO BE A SUCCESS, DAY AFTER DAY.

1 Mix Saf-pizza directly with flour



easy to use !

2 Knead the dough



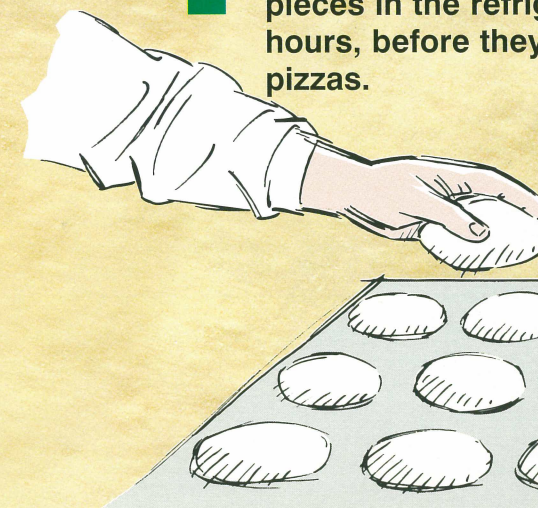
easy to knead !

3 Divide the dough



consistent !

4 After moulding the dough pieces, allow them to prove in your proof box or at ambient temperature, as you normally do. Saf-pizza enables you to hold the dough pieces in the refrigerator at 4°C for several hours, before they are used for forming the pizzas.

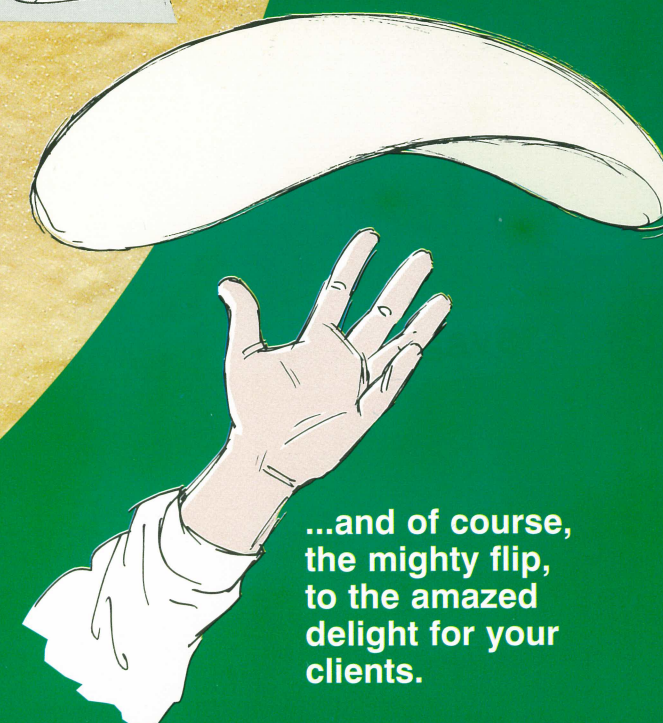


tolerance !

5 Stretch it



a time-saver !



...and of course, the mighty flip, to the amazed delight for your clients.

COMPOSITION

Natural yeast (*Saccharomyces cerevisiae*),
rehydrating agent.

STORAGE

Store in a cool dry place.

SHELF LIFE

Two years from date of production, engraved on sachet.
After sachet is opened, 15 days in your fridge at 4°C, top of
sachet should be folded and sealed.

PRESENTATION



- **SACHETS OF 125g**

36 x 125g sachets/carton (4,5kg net).

- **SACHETS OF 500g**

20 x 500g sachets/carton (10kg net).

when was life
ever **SO**
easy.

