



SAF Red 20/1lb



Saf Red Label Instant Yeast, the most popular and widely used Instant Yeast in the world.

Product Last Saved Date:13 May 2016

Nutrition

320 Servings per container

Serving Size 100 grams

Amount Per Serving

Calories 380

% Daily

Total Fat 5 g **7.6%**

Saturated Fat 1 g **5%**

Trans Fat 0 g

Cholesterol 0 mg **0%**

Sodium 50 mg **2%**

Total 30 g **10%**

Dietary Fiber 26 g **104%**

Total Sugars 0 g

Includes g Added Sugars %

Protein 47 g

Vitamin D mg 0%

Calcium 15 mg 1.5%

Iron 2 mg 11%

Potassium mg 42%

*The % Daily Values (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Product Specifications:

Man Prod Code	Dist Prod Code	GTIN	Pack	Pack Description
15909	113551	10017929159099	20 X 1 X 1 LBR	1lb vacuum pack, 20/case

Brand	Brand Owner	GPC Description
SAF	Lesaffre et cie	Temporary Classification

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
21.1 LBR	20 LBR	MEX	Yes	No

Shipping Information

Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
13.5 INH	7.62 INH	9.81 INH	0.584 FTQ	15x7	730 Days	34 FAH / 80 FAH

Ingredients :

Yeast, Sorbitan monostearate, Ascorbic acid

Allergens(C='Contains' MC='May Contain' N='Free From' UN='Undeclared' 30='Free From Not Tested' 50='Derived From Ingredients' 60='Not Derived From Ingredients' NI='No Info

Eggs - N	Milk - N	Peanuts - N
Soy - N	Wheat - N	TreeNuts - N
Fish - N	Crustacean - N	

Handling Suggestions :

Store opened bag in ziplock or tupperware container. If container is stored in cooler - you have 1 month shelf life, if stored in freezer, you have 6 months shelf life. Do not store opened bag near heat, this will quickly reduce activity of yeast.

Benefits :

Instant Yeast can be added directly to dry mixture, it needs no rehydration - saving you time and money. Vacuum packed for long shelf life. Can replace Active Dry Yeast - use @ 3/4 the amount. Can also replace Fresh Yeast @ 1/2 the amount.

Serving Suggestions :

Use in all dough formulas that use less than 16% sugar (SAF Gold is best in these formulas (15910)

Prep & Cooking Suggestions :

Add directly to the flour, set mixer on low and blend for 15 seconds.

More Information :

WEBSITE: www.lesaffreyeastcorp.com