

NEW FROM  
LESAFFRE:



## Dough Improvers

Easy-to-use Saf-Pro® Dough Improvers deliver a wide range of benefits for frozen, freezer to oven and all sorts of bread and bakery applications.

Artisan bakers love them because they increase crumb softness, extend shelf life, deliver more volume and simultaneously optimize shelf life and crumb softness.

Wholesale bakers and pizza producers prefer them because they reduce mix times and reduce tearing and shrinkage in doughs that are molded, sheeted or extruded. They also provide a cleaner label.

Saf-Pro® Dough Improvers are available in organic, clean label, GMO-free and gluten-free versions.

BRAND	PRODUCT	DESCRIPTION	PACK SIZE	ITEM NUMBER	PRODUCT CATEGORIZATION	BIO CHECKED NON-GMO	USAGE RATE
Saf-Pro®	Anti Blister 3.0	A bread improver specifically prepared for retarded doughs. Prevents undesirable blisters on the surface, whether fresh or frozen retarded dough.	22.05 lb/10 kg	27201	Conventional	No	0.3-0.5%
Saf-Pro®	Freezer to Oven 3.1	Optimizes freezer shelf life & crumb softness for freezer to oven products.	22.05 lb/10 kg	27745	Clean Label	No	1%
Saf-Pro®	Frozen 3.1	Optimizes freezer shelf life in frozen dough products.	22.05 lb/10 kg	27735	Clean Label	No	0.50%
Saf-Pro®	Softness 3.1 + V	GMO-free anti-staling agent to improve shelf life in breads, buns and rolls.	22.05 lb/10 kg	27275	Clean Label	Yes	0.25%
Saf-Pro®	Strength 5.0	Designed for doughs that need improved tolerance to extreme processes such as extrusion systems.	50.0 lb/22.7 kg	27775	Conventional	No	1.00%
Saf-Pro®	Volume 5.1	Improves dough handling, strength and volume.	22.05 lb/10 kg	27715	Clean Label	No	0.50%



BRAND	PRODUCT	DESCRIPTION	PACK SIZE	ITEM NUMBER	PRODUCT CATEGORIZATION	BIO CHECKED NON-GMO	USAGE RATE
Saf-Pro®	Volume 6.1	Clean label conditioner that optimizes dough tolerance and volume.	50.0 lb/22.7 kg	27795	Clean Label	No	0.40%
Saf-Pro®	Relax 200 Inactive Yeast	Deactivated yeast with high reducing power. Reduces mix times, tearing, and shrinkage when molding or sheeting doughs.	55.1 lb/25 kg	27165	Clean Label	Yes	0.05-0.5%
Livendo®	F100	Natural inactive wheat sour in powder form. Enhances the flavor in breads, sweet goods, ciabatta and pizza crusts.	44 lb 1.4 oz/ 20 kg	27095	Clean Label	Yes	1-3%
Livendo®	S400	Natural inactive rye sour in powder form. Enhances the flavor in breads, bagels, ciabatta and flat breads.	44.1 lb/20 kg	27500	Clean Label	Yes	1-3%
Livendo®	EC40	Organic spelt sour in powder form. Enhances flavor in organic breads, bagels and flat breads.	44.1 lb/20 kg	27525	Clean Label	Yes	1-3%
Star'Bake™	Gluten Free Bread Mix	A versatile gluten free bread and roll mix. Can be molded on traditional bread equipment.	22.05-lb/10 kg	39690	Gluten, Dairy Free	No	Mix
Red Star®	Organic Block Yeast	Organic fresh yeast; 42 day refrigerated shelf life.	10 x 5 lb (50 lbs)	05400	Organic	Yes	
Red Star®	Organic Dry Yeast	Organic dry yeast; 2 year shelf life at room temperature.	50 lbs/10 kg	31180 & 31195	Organic	Yes	

For additional information, to request samples, or to place an order, contact:

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