

SOLUTIONS FOR INDUSTRIALS



Saf-Instant Flex your solution for flexibility!

Saf-Instant **Flex** is a multifunctional instant dry yeast for special recipes containing both sugar and preservatives. It is also suitable for under mixed and poorly hydrated doughs.

Saf-Instant Flex



Resistance
to stresses



Flexibility
in applications



Flexibility
in processes

Saf-Instant Flex your solution for flexibility!



Saf-Instant *Stressless*



Yeasts can undergo various stresses that affect their functioning and alter their fermentative performance. These stresses can be caused by different factors related to the dough ingredients and the manufacturing processes.

The yeasts in the Saf-Instant *Stressless* range have been specially developed to limit the negative impacts of these stresses.

How to be successful with Saf-Instant Flex when you produce multiple type of bread

As a bakery professional, you need to innovate and expand your product ranges to better meet continuously evolving consumer expectations.

This involves developing multiple recipes and adapting to different processes with the use of specific yeasts.

Saf-Instant Flex benefits in stressful situations:



- Tolerant to the osmotic pressure exerted by salt and sugar on the yeast membrane.
- Efficient in acid dough containing preservatives.



- Suitable for under mixed and poorly hydrated doughs thanks to its highly dispersible properties.

This high-performance Saf-Instant yeast allows flexibility of use by responding to different stresses encountered by yeast and will facilitate your innovation processes and the management of your bakery.

One yeast for several applications

Saf-Instant Flex can be used in multiple bread types. It has proven its equal effectiveness on Arabic breads, toast breads, samoullis and on burger buns.



Discover more about
Saf-Instant Flex

Packaging format

10kg vacuumed bulk.

Shelf life

2 years from production date.

For almost 50 years, Lesaffre Baking Center™ Network has expanded its expertise and know-how to its customers through services: market knowledge, innovation, formulation, sensorial analysis, scientific support, technical assistance and trainings. Every day, more than 300 technical bakers work as co-innovators with customers to develop the baking processes and products of tomorrow.

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