



Select from SAF-INSTANT® Red or Gold instant dry yeast to suit your recipe.

Processes: Direct | Applications: All types of breads

INSTANT DRY YEAST

YEASTS

THE ORIGINAL AND TRUSTED INSTANT DRY YEAST

SAF-INSTANT® instant dry yeast revolutionised the lives of bakers when it was first launched in 1973. Today, it is relied on by industrial, chain and retail bakers all over the world. Offering superior fermentation power and stability, SAF-INSTANT® instant dry yeast is suitable for a wide range of breads and production methods, providing consistent results.

High quality, easy to use - even in difficult environments

In a free-flowing, vermicelli format, SAF-INSTANT® instant dry yeast can be easily added to the mix, dispersing evenly. It is easy to store and transport, for maximum convenience.

Good stability for consistently high quality results

The SAF-INSTANT® instant dry yeast range offers good fermentation stability when stored as recommended. It produces appealing and tasty breads.

Our Baking Center™ technicians can advise on recipes and processes for optimal use of SAF-INSTANT®.

PRACTICAL INFORMATION

APPLICATIONS

SAF-INSTANT® Red: For lean or low sugar dough (recipes with <5% sugar).

SAF-INSTANT® Gold: For sweet, high sugar doughs (recipes with >5% sugar).

USAGE LEVELS

1 - 3% of flour weight. Dosage may vary according to your baking process and quality of flour used.

DIRECTIONS FOR USE

- Add directly to the flour or at the start of the kneading process.
- Disperses easily and uniformly into the dough for optimum fermentation.
- Once opened, use the sachet within 48 hours or store in the fridge, sealed for up to 8 days.
- Avoid direct contact with ice or iced water.

STORAGE

Store in a cool, dry place away from heat.

PACKAGING

10kg, 500g, 125g, 11g