

# SAF INSTANT YEAST GROUP ORDER



Reduce mixing time by 10%-30% and shorten rising time by up to 50% with this Lesaffre SAF-Instant Red dry yeast 1 lb. vacuum pack! This SAF yeast, also known as "bread machine yeast", differs from active dry yeast in that it does not need to be dissolved in warm water before it is used, saving you time and, ultimately, money! This yeast will store for many years in the freezer.

Versatile enough to be used in a variety of bread-making processes with sugar levels up to 12%, it can be poured directly into a mixer, mixed with flour, or added at the beginning of a mixing process. All yeast, which acts as a leavening agent, converts sugars found in dough into carbon dioxide, causing the dough to expand. This process is what helps give bread the soft and airy texture we all know and love! This 1 lb. bag of SAF-instant yeast is perfect for making delicious bread, rolls, bagels, croissants, donuts, and more. Gluten-free, kosher, and non-GMO.

**Payment:** Cash or check written to Provident Living Center. **Orders due Friday, April 12, 2024.**  
Give order forms and payment to Jeannie Sorensen, 275 E. 200 N., Fairview (phone 801-857-8358).

## ORDER FORM

<b>Name:</b>	<b>Phone:</b>	<b>Email:</b>
<b>Address:</b>		

Item	Price Each	Quantity	Total
SAF Instant Yeast, 1 lb.	\$6.20		

*Price includes sales tax.*