

LESAFFRE

FLAVORY AF1 FERMENTATION ENHANCER

An innovative enzymatic solution specifically developed to boost flavor intensity during the fermentation process.



Challenge and technical solution

Our LESAFFRE FLAVORY™ AF1 - FERMENTATION ENHANCER is a bread improver based on an enzymatic formulation. Specifically designed to be combined with FLAVORY AF1 yeast, it boots the aromatic intensity of the final product.

Benefits

Develops aromatic notes in a long fermentation processes and offers bakers the opportunity to create products with personalized aromatic notes, combining the flavor enhancer with aromatic yeast.



LESAFFRE FLAVORY ATELIER™

A privileged space of co-creation to develop new aromatic solutions in bakery.

A close screening of our yeasts to offer you the best potential.

Since more than 20 years, LESAFFRE pioneered and demystified the language of bread offering a unique expertise to accompany our clients in their project's development.

Our research has been extended to yeasts aromatic potential in breadmaking.

8 major families of dominant aromatic notes have been selected. The **Lesaffre Palette of Aromas™** for yeast has been created to develop a common sensory vocabulary.

Technical information :

INGREDIENTS

Wheat flour, Carrier: Calcium carbonate, Enzymes: amylglucosidase; alpha-amylase.

APPLICATION

Lean or sugar dough

LEVEL OF USE

0.3% on flour weight

DIRECTIONS FOR USE

Employ this product with the LESAFFRE FLAVOURY AF1 Instant Yeast to obtain a high aromatic intensity in the final bread. Incorporate directly into the flour before mixing.

SHELF LIFE AND STORAGE

LESAFFRE FLAVORY AF1 FERMENTATION ENHANCER has a shelf life of 12 months from production date. The product must be stored in its original packaging in a cool and dry place.

PACKAGING

Carton box 6 kg (20 sachets x 300g)

LESAFFRE FLAVORY™ AF1 FERMENTATION ENHANCER

EXAMPLES OF APPLICATIONS






Country Bread
Bulk fermentation

INGREDIENTS	Weight (grams)	%
Wheat flour	1 800	80,0 %
Rye flour T170	200	20,0 %
TOTAL FLOUR	2 000	100 %
Water	1 240	62,0 %
Sugar	20	1,0 %
Lesaffre bread improver	10	0,5 %
Gluten	20	1,0 %
Salt	40	2,0 %
Lesaffre Flavery Yeast AF1	4	0,2 %
Lesaffre Flavery AF1 Fermentation Enhancer	6	0,3 %
TOTAL	3 334	

SENSORY PROFILE

INTENSITY OF SPECIFIC AROMAS FROM LESAFFRE FLAVORY™ AF1 FERMENTATION ENHANCER

ALCOHOL, FRUITY
cherry, amaretto

LOW	MEDIUM	HIGH
	FRUITY Cherry	
	DRIED FRUITS Almond	
	ALCOHOL Amaretto	






Brioche
on «Flavery» poolish

	«FLAVORY» POOLISH	DOUGH	TOTAL	% BOULANGER
Total wheat Flour (Gruau)	283	1 717	2 000	100 %
Water	283	157	440	22 %
Salt		40	40	2 %
Lesaffre Flavery Yeast AF1	2,83		2,83	0,14 %
Lesaffre Flavery Enhancer	0,85		0,85	0,04 %
Compressed yeast		100	100	5,0 %
Butter		500	500	25,0 %
Sugar	28,3	500	528,3	26,4 %
Eggs		500	500	25,0 %
Magimix Bread Improver		10	10	0,5 %
Aromatic Poolish made with Lesaffre Flavery products		598	598	30,0 %
TOTAL	598		4 122	

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