

LESAFFRE

FLAVORY™ AF1 YEAST

An innovative yeast specifically developed for a long fermentation process to develop fruity and cherry amaretto like notes for breads and pastries.

Challenge and technical solution

Consumers increasingly demand tasty products and bakers want to bring innovation & personalization to their products.

During fermentation, yeasts play an essential role in the development of taste. Lesaffre has systematically explored the sensory profile of each of its yeasts to select those with the broadest aromatic potential, responding to the current and future demands of consumers around the world.

LESAFFRE FLAVORY™ AF1 yeast develops aromas of fruit and alcohol, an original aromatic signature that is very popular in many countries.



ALCOHOL
Amaretto



DRIED FRUITS
Almond, almond paste



FRUITY
Cherry and candy fruits

Benefits



Original aromatic
signature for bakers



Aromas naturally developed
during fermentation



Flexibility for bakers : adapted
to a wide range of applications



Taste consistency

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.

For over 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

Yeast (*Saccharomyces cerevisiae*), emulsifier : sorbitan monostearate (E491).

APPLICATION

Suitable for long fermentation processes (prefermentation or bulk fermentation). Lean or sugar dough

LEVEL OF USE

0.3% to 1% on flour weight

DIRECTIONS FOR USE

Incorporate directly into the flour before mixing

SHELF LIFE AND STORAGE

LESAFFRE FLAVORY AF1 has a shelf life of 24 months from production date. The product must be stored in its original packaging in a cool and dry place.

PACKAGING

Carton box 300 kg
(20 sachets x 500 g - aluminum complex)

LESAFFRE FLAVORY™ AF1 YEAST

EXAMPLES OF APPLICATIONS

The Flavoury AF1 yeast is characterised by its capacity to develop aromatic molecules, specific to breadmaking, and by its slow metabolism. Thus, undergoing a prefermentation stage allows to optimise the aromatic potential of the yeast.



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 Flavoury Yeast AF1	4	0,2 %
TOTAL	3 334	

Bulk fermentation 15 hours at 23°C.

SENSORY PROFILE

INTENSITY OF SPECIFIC AROMAS FROM LESAFFRE FLAVORY™ AF1

ALCOHOL, FRUITY cherry, amaretto

LOW	MEDIUM	HIGH
		FRUITY Cherry
		DRIED FRUITS Almond
		ALCOHOL Amaretto

In order to enhance aromas' development during fermentation with LESAFFRE FLAVORY™ AF1 yeast, it is highly recommended to use the LESAFFRE FLAVORY™ AF1 FERMENTATION ENHANCER specifically designed.






Brioche
on «Flavoury» 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 Flavoury Yeast AF1	2,83		2,83	0,14 %
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 Flavoury products		597	597	29,9 %
TOTAL	597		4 121	

SENSORY PROFILE

INTENSITY OF SPECIFIC AROMAS FROM LESAFFRE FLAVORY™ AF1

ALCOHOL, FRUITY cherry, amaretto

LOW	MEDIUM	HIGH
		FRUITY Cherry
		DRIED FRUITS Almond
		ALCOHOL Amaretto

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	

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	