

LESAFFRE

# T-CONTROL™ 4.10

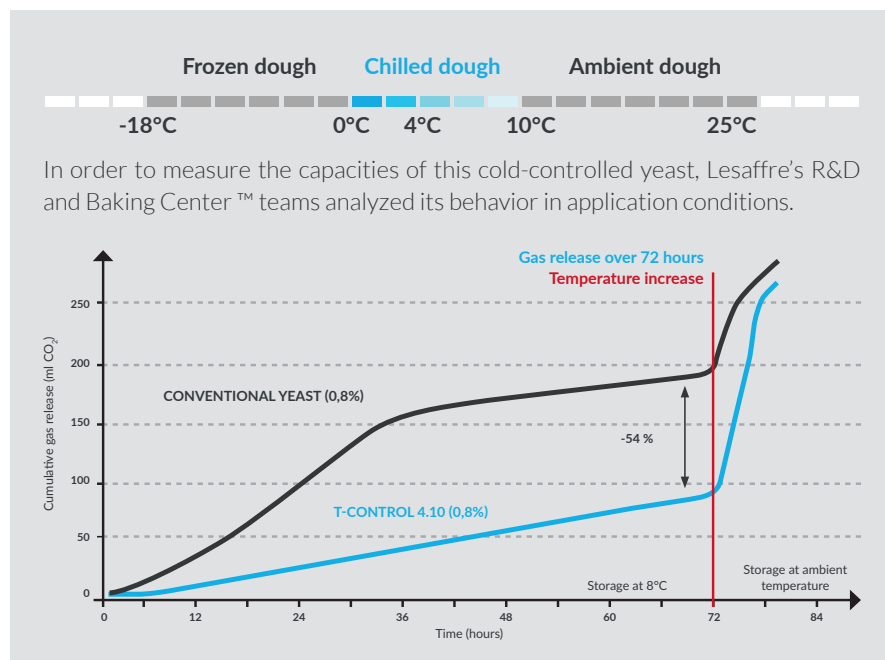
An innovative yeast specifically developed to minimize the fermentation activity of refrigerated lean dough during its storage at positive temperatures. (between 4°C and 10°C)

## Challenge and technical solution

When it comes to baking, every process has its requirements and the refrigerated dough method is no exception. Keeping fermented dough at a temperature of 0 to 10°C means making the kind of adjustments that cannot always be made with conventional yeast.

The refrigerated dough technique consists in mixing the dough, then delaying the fermentation process by storing in positive cold temperatures for a few hours or up to several weeks.

Within a 0 to 10°C bracket, there is an insufficient slowdown of fermentative activity in a conventional yeast. Under such conditions, the longer the inhibition, the higher the consumption of sugars available for fermentation.



## Benefits



Controls fermentation risks



Simplifies transport & logistics



Reduces dough irregularities



Increases flexibility to meet variability in demand



## Technical information :

### INGREDIENT

Instant dry yeast, emulsifier: sorbitan monostearate (E491)

### APPLICATION

Lean or low sugar dough  
(0-5% of sugar on flour weight)

### 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 T-CONTROL 4.10 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 10 kg  
(20 sachets x 500 g) vacuum pack.

# EXAMPLES OF APPLICATIONS

Maintaining dough quality (during storage at low temperatures and until the dough is baked off) is essential for many bakery professionals, including **bake-offs, Bakery chains and industrial bakers**. Regardless of needs or practices, the use of LESAFFRE T-CONTROL 4.10 yeast helps to control fermentation in positive cold conditions by improving the performance of the refrigerated dough technique.

## Application 1. Refrigerated pizza



CONVENTIONAL YEAST

LESAFFRE T-CONTROL 4.10

The use of conventional yeast employed in some pizza dough has its limitations: inadequate inhibition of fermentative activity in positive cold storage conditions, resumption of fermentation and swelling inside the pack, resulting from the break in the cold chain upon purchase, etc. For the consumer, these phenomena result in the form of a sticky, fragile dough, or one that can crumble on rolling out.

*With LESAFFRE T-CONTROL 4.10 the dough does not ferment (between 4-10°C).*

## Application 2. Bake-offs and bakery chains

These bakery professionals use fermentation control in positive cold conditions for yeast-based dough. Designed for various applications (baguette, tin bread, etc...), these types of dough are kept on short processes for around 3 to 5 days, between 0 and 10°C.

LESAFFRE T-CONTROL 4.10 is used to control fermentative activity resulting in a longer storage time and the sustained benefits of a refrigerated dough.



CONVENTIONAL YEAST

LESAFFRE T-CONTROL 4.10

### BEFORE BAKING

Lean dough shaped after 5 days of controlled fermentation at 8°C. The dough produced with conventional yeast has over-fermented. With LESAFFRE T-CONTROL 4.10, the fermentation activity has remained inhibited.



CONVENTIONAL YEAST

LESAFFRE T-CONTROL 4.10

### AFTER BAKING

Lean dough after 5 days of controlled fermentation after baking. The dough produced with conventional yeast has collapsed. With LESAFFRE T-CONTROL 4.10 the loaf presents an optimum volume.

## Take a step ahead

LESAFFRE EXPERT SOLUTIONS™ is an innovative approach to answer the specific needs of professional bakers in the field of fermentation. More than a range of performing yeasts and baking ingredients, **LESAFFRE EXPERT SOLUTIONS™** is a way of working with a shared ambition: thinking about tomorrow's bakery and helping you overcome your challenges.

Based on creativity and co-development **LESAFFRE EXPERT SOLUTIONS™** is relying on market trends knowledge, Lesaffre's R&D expertise and the Baking Center™ network to provide bakers with high value and customized solutions.