

LESAFFRE

T-CONTROL™ 10.25 YEAST

T-CONTROL 10.25 yeast is an innovative solution used to control fermentation in dough (containing max. 5% sugar) at ambient temperature (10° to over 25°C) coupled together with a specific improver: T-CONTROL 10.25 improver. This product solution comes with expert bread making advice provided by Lesaffre to assist in the implementation of T-CONTROL 10.25 and its adaptation to your applications and processes.



Challenge and technical solution

Two clear trends are taking shape: traditionality and typicity on the one hand and freshly-baked bread on the other. Freezing and refrigeration are the main solutions providing positive responses to these trends. Nevertheless, they both entail constraints and investments.

In order to circumvent the problem of cold chamber storage space, while offering adequate assurances for production, Lesaffre has developed **T-CONTROL 10.25 yeast**. Use of this yeast, **coupled with a special T-CONTROL 10.25 improver** makes it possible to control fermentation in dough (containing max. 5% sugar) for **up to 7 hours at ambient temperature**.

This solution helps save time, increases flexibility and ensures safe production, while helping bakers to cut costs, mainly on electricity. Plus consumers have the guarantee of the taste, preserved freshness and quality of freshly-baked bread all day long.

The principle of the T-CONTROL 10.25 yeast

A feature of a tolerant dough is that once the desired dough volume is achieved, both volume and shape remain intact for several hours, without the need to resort to cold blocking techniques.

Conversely, a conventional dough will continue to develop until it collapses. These results are what typify the quality of a finished loaf.



COUNTRY LOAF DOUGH AFTER 6 HOURS AT 25°C



Benefits



Controls fermentation risks



Improves production management and facilitates logistics



Reduces waste and generates savings



Offers work flexibility and supple organisation by satisfying a greater demand



Make T-CONTROL 10.25 part of your environmental approach as a solution to optimise your carbon footprint. Lesaffre, the responsible partner, always by your side.

Technical information:

INGREDIENTS

Instant dried yeast, emulsifier: Sorbitan monostearate (E491)

APPLICATION

Speciality breads: sugar-free/low-sugar dough (max. 5%) e.g. country loaf, sandwich bread, pizza, etc..

DOSAGE

0.5% - 1% of flour weight (to be adapted in the recipe)

METHOD OF USE

T-CONTROL 10.25 yeast is easily incorporated into the process by adding directly to flour.

SHELF-LIFE AND STORAGE

LESAFFRE T-CONTROL 10.25 yeast has a shelf-life of 24 months from production date.

PACKAGING

1 x 10 Kg cardboard box and 10Kg box containing 20 x 500g vacuum-sealed aluminium packs.

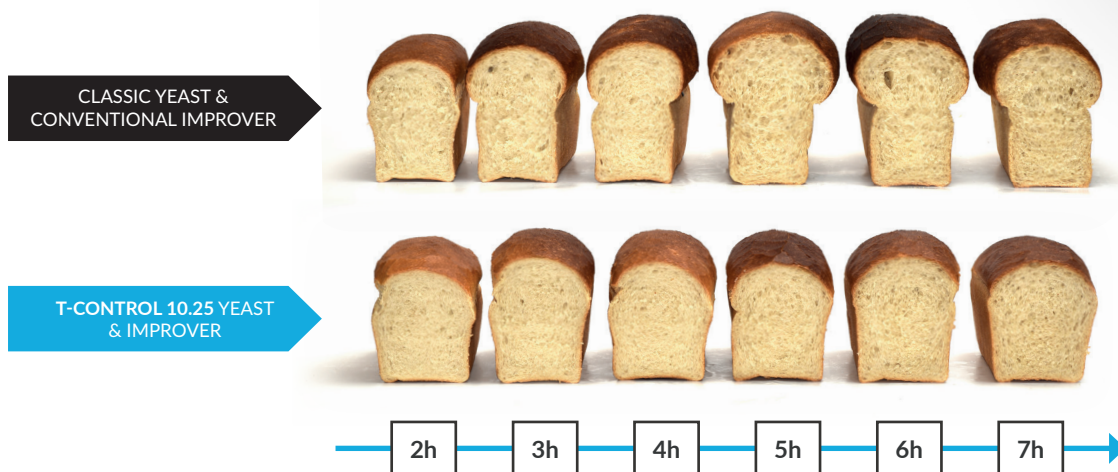
EXAMPLES OF APPLICATION

Lesaffre offers bakers a solution that ensures the quality of dough stored at ambient temperature (protection against crusting over, controlled-humidity proofing chamber, etc..). For producers with refrigerated lorries, the yeast is also developed to withstand the cold and guarantee top-quality dough throughout the process and up until delivery.

T-CONTROL 10.25 yeast and improver have been developed to control **fermentation for speciality breads** (sandwich bread, country bread, pizza, etc..).

Application. Country bread

Comparison between products made using classic yeast with conventional improver and use of T-CONTROL 10.25 yeast and improver.



- > After 2 hours' **storage of dough at ambient temperature**, the use of a classic yeast has its limits: loaf volume is irregular, too extreme and misshapen: the finished product is therefore unsaleable.
- > With the use of T-CONTROL 10.25 improver, optimum dough volume is reached after 1h30 mins, and is maintained for up to 6 hours of storage and above at ambient temperature.
- > Loaf shape is even, even after 7 hours' fermentation.

Bakers therefore have more work flexibility and the dough pieces are ready to bake at optimum volume. They are therefore able to offer their customers freshly baked bread all day long.

An ideal solution for producing top-quality fresh products and cutting costs.

The controlled fermentation concept using a tolerant dough at ambient temperature offers users simplicity, saves time and provides solutions for the following:

- > Craft bakers or manufacturing workshops selling on the premises, who do not always have the equipment to maintain the cold chain.
- > Chains supplying their own retail outlets.
- > Bake-off points that lack the necessary equipment to handle raw unbaked dough (cold chambers, proofing equipment), while seeking to optimise transport and cold storage costs.
- > Players seeking an alternative to frozen dough and keen to preserve traditional processes, without recourse to alternative techniques (pre-baked or cold-block fermentation).

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.