



Biorganic



BREAD IMPROVER ORGANIC BREAD

Bread and Specialty Bread

Ibis Organic Bread regulates fermentation and prevents dough from losing its properties.



FR-BIO-01
EU Agriculture
Certified by ECOCERT FR-BIO-01

- ✓ **Improved dough tolerance**
- ✓ **More volume**



Europe regulates Organic products – Lesaffre is staying on track!

European regulations limit the use of the Organic product label to products containing ingredients of at least 50% agricultural origin. Furthermore, at least 95% of the ingredients of agricultural origin must be Organic.

Yeast is not of agricultural origin; however, as of 1st of January 2014, European commission regulations have introduced the obligatory inclusion of yeast as agricultural ingredients when calculating the agricultural composition of products.





ORGANIC BREAD Bread and Specialty Bread

Ibis Organic Bread is a bread improver especially recommended for the manufacture of Organic Bread and Specialty Bread. It is adapted to short, long fermentation and retarded dough bread-making processes.

✔ **The assurance of improved tolerance**

Ibis Biorganic regulates fermentation and prevents dough from losing its resistance. Ibis Biorganic guarantees perfect dough consistency at all stages of production, whatever the process used.

✔ **The guarantee of improved consistency**

and quality to your organic bread and specialty bread.

✔ **Attractive presentation**

thanks to perfect scoring, and optimal volume.

RECOMMENDED DOSE

Short method: from 0.8 to 1% of flour weight (from 800g to 1kg for 100kg flour).
Retarded dough/ready-to-bake: 1% of flour weight (1kg for 100kg flour).

INSTRUCTIONS OF USE

Add Ibis Biorganic - Organic bread to flour directly in the mixer, before mixing.

PACKAGING

10kg Kraft paper bags with inside pouch in impermeable polyethylene film.

STORAGE

Keep in a dry, cool place (25°C/77°F max).

PRESERVATION

6 months from date of production.

INGREDIENTS

Wheat flour*; Flour treatment agent: ascorbic acid; Enzymes**: alpha-amylase, amyloglucosidase, glucose-oxydase, xylanase.
May contain traces of gluten, soy and milk.

* Ingredients produced by organic farming.

** Enzymes being inactivated in baked products, they do not have any technological role any more in the latter and need not to be mentioned in the ingredients' list.

Contains 98.4 % ingredients produced by organic farming.



A full range of Organic solutions from Lesaffre.



IBIS Biorganic
Bread improver
Organic sweet dough
10 kg bag

IBIS Biorganic
Bread improver
Organic bread
10 kg bag

CREME DE LEVAIN Biorganic
Living liquid sourdough
5 kg container

INVENTIS Biorganic
Devitalized Organic
Spelt Sourdough
10 kg bag

L'HIRONDELLE Biorganic
Organic Baker's yeast
10 kg box



BREAD IMPROVER ORGANIC SWEET DOUGH

Brioche and Viennese Pastry Specialties

Ibis Organic Sweet Dough prolongs the softness and freshness of your products for longer.



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- ✓ **Improved tolerance**
- ✓ **Optimum texture**
- ✓ **Maximum freshness and softness**



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ORGANIC SWEET DOUGH Brioche and Viennese Pastry Specialties

Ibis Organic Sweet Dough is an improver especially developed for the production of organic sweet specialties (brioche, sandwich bread, regional specialties, milk bread) and Viennese pastries.

✔ **Improved dough tolerance**

Ibis Biorganic guarantees perfect dough consistency at all stages of production.

✔ **The guarantee of better consistency**

and quality in your organic brioche and viennese pastry specialties.

✔ **Prolonged freshness and softness**

Ibis Biorganic helps keep your brioche products fresher and softer for longer.

✔ **Aesthetic-looking organic brioche products**

To meet your customers' expectations.

RECOMMENDED DOSE

From 0.8% to 1% of flour weight (from 800 g to 1kg for 100 kg flour).

INSTRUCTIONS OF USE

Add Ibis Biorganic - Organic sweet dough to flour directly in the mixer, before mixing.

PACKAGING

10 kg net Kraft paper bags with inside pouch in impermeable polyethylene film.

STORAGE

Keep in a dry, cool place (25°C/77°F max).

PRESERVATION

6 months from date of production.

INGREDIENTS

Wheat flour*; Enzymes**: alpha-amylase, amyloglucosidase, , glucose-oxydase, xylanase; Flour treatment agent: ascorbic acid.
May contain traces of gluten, soy and milk.

* Ingredients produced by Organic Farming.

** Enzymes being inactivated in baked products, they do not have any technological role any more in the latter and need not to be mentioned in the ingredients' list.

Contains 97.1% ingredients produced by organic farming.



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l'hirondelle®



Biorganic



ORGANIC BAKER'S YEAST

With l'hirondelle Biorganic, Lesaffre offers you a practical, safe and effective solution, making it possible for you to produce top-quality Organic bread in compliance with new European regulations.



IT-BIO-006
EU Agriculture
Certified by ORGANISMO DI CONTROLLO
AUTORIZZATO DAL MIPAAF IT-BIO-006

✓ **Efficient**

✓ **Consistant**

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ORGANIC BAKER'S YEAST

Present on the market since 1895, l'hirondelle is renowned as being the leading reference in fresh yeast among French bakers. It is now available in an organic version.

✔ Certified organic

- Our yeast is made from raw ingredients obtained from Bio-certified, sustainable and environmentally friendly farming methods.
- Our industrial processes are safe and secure to avoid any risk of cross-contamination and guarantee absolute traceability, with automated control systems, enhanced cleaning and rinsing procedures along with rationalised storage.

✔ Efficient

Our yeast has a high fermentation power to guarantee a perfectly controlled baking process.

✔ Consistent

Our organic yeast has been tested and is popular with bakers due to its quality and consistent performance, irrespective of the application: sweet, normal, or acidic dough.

RECOMMENDED DOSE

The dosage varies according to the baking process and formula in use.

INSTRUCTIONS OF USE

Incorporate the yeast directly into the flour before mixing.

INGREDIENTS

Yeast (*Saccharomyces cerevisiae*).
Contains wheat.

STORAGE

Cold storage in a well-ventilated atmosphere at between 0 and 10°C (for best results between 2 and 4°C).

PACKAGING

10kg box: 4 bundles of 2.5 kg, comprising 5 blocks of 500g individually wrapped in white Kraft paper. Ideal for frequent, regular use.

2.5kg Minipack box: containing 1 bundle of 5 x 500 g blocks, ideal for small, regular applications.

Each pack ensures perfect hygiene and practical storage.

PRESERVATION

In optimum storage conditions, L'hirondelle Biorganic fresh yeast can be kept until the use-by date stated on the packaging.



A full range of Organic solutions from Lesaffre.



Crème de Levain®

Biorganíc



ORGANIC CRÈME DE LEVAIN

Living liquid sourdough

Ready-to-use, Crème de Levain® Biorganíc has an excellent fermentation power to help the dough to rise and become acidified.



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Certified by ECOCERT FR-BIO-01

- ✓ *A exceptional living "levain"*
- ✓ *High acidifying fermentation activity*
- ✓ *Ready-to-use, in a liquid form*

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CRÈME DE LEVAIN BIO Living liquid sourdough

Crème de Levain is a living sourdough with a guaranteed biomass. It is characterised by high fermentation activity in the bread making process and a long shelf life.

✔ A guaranteed living biomass

The original process patented by Lesaffre guarantees a high living biomass for the whole shelf life of the product. This characteristic is essential for ensuring:

- dough fermentation,
- for providing the aromatic richness specific to baked products fermented with sourdough.

✔ High acidifying fermentation activity

Crème de Levain develops high acidifying activity during the bread making process due to specially selected flora.

INSTRUCTIONS OF USE

Recommended usage rate : between 5% and 15% of the weight of flour used depending on the results you wish to achieve.

Crème de Levain is in liquid form. You need to reduce the quantity of water by an equivalent quantity of leaven incorporated.

STOCKAGE

Crème de Levain is a living sourdough. Its metabolic fermenting activity is guaranteed during all his optimal utilization period, if stored at between 0°C and +6°C max.

CONDITIONNEMENT

Can of 5 kg / 25 kg
Containers 300 kg / 500 kg / 1000 kg

SHELF LIFE

Best before the date indicated on packaging.

INGREDIENTS

Preparation of living sourdough microorganisms (water, leaven yeast and leaven bacteria), rye flour and malted wheat flour produced organically, stabilizer : xanthan gum (E415).

Produced in a plant using gluten, soya and milk.



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INVENTIS[®]

CREATIVE BAKING SOLUTIONS

Biorganic



DEVITALIZED ORGANIC SPELT* SOURDOUGH EC40

* Made from Organic wholegrain spelt flour

Improved bread taste, freshness, bread appearance and crumb texture. Easier to mould.

- ✓ **Handy to use**
- ✓ **Adapted to all bread-making processes**
- ✓ **Customisation**



AT-BIO-902
EU Agriculture
Certified by SGS Austria Bio Kontrollstelle AT-BIO-902



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Inventis Devitalized Organic Spelt Sourdough EC40 is especially recommended for adding a unique aromatic typicity to all your bakery products.

✔ Handy to use

Can be incorporated directly into flour and can be dosed easily depending on the desired level of aromatic intensity.

✔ Adapted to all bread-making processes

Short, long fermentation, retarded dough.

✔ Customisation

Inventis Organic Devitalized Spelt Sourdough EC40 allows Bakers to personalise their products by improving their preservation properties and lightly colouring the crumb. The top aromatic notes are enhanced: the original taste of spelt with its fruity accents and acidity combine in a subtle way to offer a range of organic products with a more rustic flavour.

RECOMMENDED DOSE

1% to 4% of flour weight (1 to 4 kg for 100 kg of flour, depending on the desired aromatic intensity).

DIRECTION OF USE

Incorporate Inventis Biorganic EC40 devitalized Organic spelt sourdough directly into the flour before mixing.

PACKAGING

10 and 20 Kg net Kraft paper bags with inside pouch in impermeable polyethylene film.

STORAGE

Store in a cool, dry place (25°C/77°F max.). Important: Keep the bag closed after each use.

SHELF LIFE

12 months from date of production.

INGREDIENTS

Devitalized Spelt* Sourdough.

*Made from Organic wholegrain spelt flour.

May contain traces of gluten, soy, egg, nuts, sesame seeds, sulphites and milk.

More information about Spelt: Spelt is a cereal crop similar to wheat, which was grown throughout Egyptian and Roman Antiquity, mainly for the manufacture of flour. Subsequently eclipsed by the cultivation of other cereal crops, spelt is now remaking an appearance in our everyday diet. Its virtues are being once again promoted in organic farming.



A full range of Organic solutions from Lesaffre.

