




Crème de Levain®

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

TASTE INGREDIENTS

LIVING “LEVAIN”

Especially for products with strong “levain” typicity

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



made from organic flours

INSTRUCTIONS FOR 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 a “levain” in liquid form. You need to reduce the quantity of water by an equivalent quantity of leaven incorporated.

INGREDIENTS

Preparation of living “levain” microorganisms (water, leaven yeast and leaven bacteria), rye flour and malted wheat flour produced organically, stabilizing agent : xanthan gum (E415).
Produced in a plant using gluten, soya and milk.

PACKAGING

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

STOCKAGE

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



Crème de Levain is a living "levain" 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 "levain".

✓ **High acidifying fermentation activity**

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



Controlled by
ECOCERT sas F.32600



**BAKING
CENTER™**

Our Baking Center™ technical advisors are available to assist and help you in the development of your new products.

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TASTE INGREDIENTS

> **CONVENIENT**

- Ready-to-use, it is incorporated directly into the mixer.
- Can be used as easily as yeast.

> **SAFE**

- Ensures the regularity of bread-making thanks to its stable metabolic fermentation activity.

> **TAILOR-MADE**

- Allows to personalise bakery products.
- Adapted to various types of baked products: baguette, Rye bread, sandwich bread, Brioche, Viennese pastries... and traditional French breads.

> **HIGH PERFORMANCE**

- Provides:
 - aromatic intensity of bread,
 - texture, acidity and taste characteristic of bread fermented with "levain",
 - results similar to spontaneous "levain".