



LIVENDO®

DEVITALIZED SOURDOUGHS

Devitalized sourdoughs are live sourdoughs with a deactivated biomass. This treatment is used to extend the use-by date up to 12 to 18 months, while preserving their aromatic properties intact. These sourdough types are available on different substrates, which can be combined to obtain unique aromatic profiles.

MORE PRACTICAL

It can be incorporated directly into the flour and is easy to dose according to the desired aromatic intensity. The shaping of dough balls is also made easier.

BETTER ADAPTED

Our solutions can be adapted to all breadmaking processes: straight, slow proofing, controlled proofing.

The use of devitalized sourdough allows bakers to personalise their products by creating their own unique visual and flavour signature.

PRACTICAL INFORMATION

LEVEL OF USE

1% - 5% on flour weight (1 - 5 kg to 100 kg flour), depending on the reference and depending on desired aromatic intensity.

INSTRUCTIONS FOR USE

Incorporate the devitalized sourdough directly into the flour before mixing.

PACKAGING

10 and 20 kg Kraft paper bags with internal blue polyethylene pouches.

STORAGE

Keep in a cool, dry place (25°C max.) N.B. the inside pouch should be firmly sealed after use.

D.M.D.

(Date of minimum durability)

12 to 18 months, depending on the reference, from date of production.

INGREDIENTS

Devitalized sourdough.

Depending on the reference and packaging, may contain traces of gluten, soy, egg and milk.



A WIDE RANGE OF DEVITALIZED SOURDOUGH SOLUTIONS



DURUM WHEAT		SPELT		WHEAT			WHEAT&RYE	RYE	
BD80	BD100	EC40	E120	F60	F100	F200	FS60	S76	S400

Our technical and sensory advisers will help you create unique aromatic solutions in line with your needs to keep your customers' satisfied.

MORE THAN TASTE, MORE REASONS TO LOVE IT

Lesaffre's new sourdough signature, Livendo, is an emotive brand that is imaginative, innovative, appealing to give pleasure to the consumer.



Livendo is also a range of starters, live sourdough, and sourdough-based preparations. Discover all our products on [livendo-lesaffre.com](https://www.livendo-lesaffre.com)