



LIVENDO®

SOURDOUGH-BASED PREPARATIONS

Livendo offers sourdough-based preparations with malt, organic acids, spices, etc. These preparations help to extend and vary the diversity of aromatic notes in bakery goods. Once they are incorporated into the mix, they lend a unique colour and taste to the end product.

MORE PRACTICAL

Incorporated directly into the flour and easy to adjust according to the desired aromatic intensity. They also facilitate the shaping of dough pieces.

BETTER ADAPTED

Our solutions are suited to all baking processes: straight, slow proofing, inhibited fermentation.

Sourdough-based preparations help bakers to personalise their products by creating a unique visual aromatic signature.

PRACTICAL INFORMATION

LEVEL OF USE

1% to 4% on total flour weight (1 to 4 kg for every 100 kg flour), depending on the product reference and the desired aromatic intensity.

INSTRUCTIONS FOR USE

Incorporate the sourdough-based preparation directly into the flour before mixing.

PACKAGING

10 and 20 kg Kraft paper bags/5 kg, 11 kg cans/10 kg bucket/15 kg Bag in Box.

STORAGE

All properties are preserved intact if kept in a cool, dry place (maximum temperature of +25°C).

D.M.D.

(Date of minimum durability)

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

INGREDIENTS

Fermented wheat flour;
Fermented rye flour.

Please refer to the declaration of ingredients corresponding to the product in question.

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



A WIDE RANGE OF SOURDOUGH-BASED PREPARATIONS TO ENSURE THE BEST SOURDOUGH RESULTS



COMMERCIAL DESIGNATION		DOMINANT AROMATIC NOTES	PACKAGING	D.M.D. (Date of minimum durability)
Liquid preparation based on wheat sourdough	AF200 L	Wheat - Dairy/buttery	15 kg bag in Box	18 months
Liquid preparation based on Rye and Malted wheat flour	AS75 L	Acetic - Dairy/buttery - Sourdough	5 kg canister	12 months
Liquid preparation based on Rye and Malted Rye flour	AS200 L	Acetic - Spicy/Cumin - Acid	11 kg container	18 months
Liquid preparation based on Rye and Malt extracts	ASM210 L	Roasted malt - Rye - Acid	15 kg bag in Box	18 months
Preparation based on Rye and Malted Rye flour paste	AS300 P	Fruity - Rye - Roasted malt - Spices	10 kg bucket	12 months
Powder preparation based on malted barley flour and Wheat flour	AOM470	Coffee - Grilled - Spices	10 & 20 kg bag	18 months

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 devitalized sourdough. Discover all our products on livendo-lesaffre.com