



LIVENDO®

STARTERS

Starters are used to obtain sourdough with the desired characteristics for baking thanks to a careful choice of species and strains (usually a combination of yeast and bacteria). Lesaffre's expertise in the field allows it to assist the baker in the choice of substrates and when fermenting sourdough.

PURE STRAINS

Our LIVENDO starters are formed from a combination of pure and carefully selected strains of lactic bacteria and yeast and are used to produce highly developed acids and aromas in dough.

CONSISTENCY

Our LIVENDO starters help simplify sourdough preparation, so that it can be completed in one step in under 24 hours. They help dispense with the tricky manipulations needed to refresh a spontaneous sourdough developed using traditional methods. There are many advantages: consistent performance and reproducible results.

Sourdough starters can be used in many applications: speciality bread, sandwich bread, brioche, Viennese pastries...

PRACTICAL INFORMATION

LEVEL OF USE

0.2% to 0.5% on the total flour weight depending on the product reference and the desired level of acidity and maturation process.

INSTRUCTIONS FOR USE

Dissolve the contents of the sachet in water at a temperature of 30-35°C.

Add flour and salt. Once an even mixture has been obtained, leave the dough to rest for 18 to 24h at 30°C.

PACKAGING

1 kg, 6 kg and 10 kg boxes.

STORAGE

Keep at between -18°C and - 25°C.

D.M.D.

(Date of minimum durability)

24 months from production date for starter LV1.

18 months from production date for starters LV2 and LV4.

INGREDIENTS

Sourdough bacteria, sourdough yeast.



A WIDE RANGE OF SOURDOUGH STARTERS TO ENSURE THE BEST SOURDOUGH RESULTS

COMMERCIAL DESIGNATION		DOMINANT AROMATIC NOTES	PACKAGING	D.M.D. (Date of minimum durability)
Sourdough starter	LV1	Sourdough - Buttery/dairy - Sour	Small 50 g case (5 x 10 g sachets)	24 months between -18 & -25°C
Sourdough starter	LV1	Sourdough - Buttery/dairy - Sour	1 kg box (100 x 10 g sachets)	24 months between -18 & -25°C
Sourdough starter	LV1	Sourdough - Buttery/dairy - Sour	6 kg box (60 x 100 g sachets)	24 months between -18 & -25°C
Sourdough starter	LV2	Rye - Sourdough - Fruity	6 kg carton (60 x 100 g sachets)	18 months between -18 & -25°C
Sourdough starter	LV2	Rye - Sourdough - Fruity	10 kg carton (5 x 2 kg sachets)	18 months between -18 & -25°C
Sourdough starter	LV4	Sourdough - Acetic	6 kg carton (60 x 100 g sachets)	18 months between -18 & -25°C
Sourdough starter	LV4	Sourdough - Acetic	10 kg carton (10 x 1 kg sachets)	18 months between -18 & -25°C
Sourdough starter	LV4	Sourdough - Acetic	10 kg carton (5 x 2 kg sachets)	18 months between -18 & -25°C

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 live sourdough, devitalized sourdoughs and sourdough-based preparations.

Discover all our products on [livendo-lesaffre.com](https://www.livendo-lesaffre.com)