



LIVE SOURDOUGH

Ready-to-use live sourdough enables bakers to dispense with the sourdough preparation phase by avoiding the need of 'refreshing sourdough'. A clever choice of micro-organisms and skilled fermentation abilities help guarantee bakers will obtain the desired characteristics. A process patented by Lesaffre makes it possible to stabilise the live sourdough for up to 14 weeks depending on the product reference at temperatures lower than 10°C. This applies to both rye sourdough and the traditionally less acidic wheat sourdough.

GREATER EFFICIENCY

Thanks to the quality of the selected strains, our live sourdoughs develop powerful, highly acidifying fermentation properties and tremendous aromatic qualities during the baking process. This helps to obtain the same results as with a spontaneous "sourdough".

GREATER ASSURANCE

Its stability ensures that bakers obtain regular results by preventing the development of undesirable micro-organisms responsible for spoiling the product. Live sourdough can be used for numerous applications: baguettes, Viennese pastries, rye bread, sandwich bread, ciabatta, pizzas and traditional sourdough-based French bread*.

Live sourdough is obtained from the natural fermentation of organically produced cereal flour.

PRACTICAL INFORMATION

LEVEL OF USE

The recommended level of use is 5 to 15% on the total flour weight depending on the desired results and the product reference.

Remember to reduce the pouring water by a level equivalent to the amount of sourdough incorporated.

INSTRUCTIONS FOR USE

Incorporate the live sourdough directly into the flour before mixing.

PACKAGING

5 kg / 25 kg cans - 300 kg / 500 kg / 1000 kg containers

STORAGE / D.M.D.

(Date of minimum durability)

14 weeks at between 2 and 6°C from date of production depending on product reference.

INGREDIENTS

Preparation containing live sourdough micro-organisms (water, sourdough yeast and sourdough bacteria), rye* flour and malted* wheat flour.

May contain traces of gluten, soy and milk.

* Certain product references contain ingredients obtained from organic farming.



A LIVE LIQUID SOURDOUGH RANGE TO ENSURE THE BEST SOURDOUGH RESULTS



COMMERCIAL DESIGNATION		DOMINANT AROMATIC NOTES	PACKAGING	D.M.D. (Date of minimum durability)
Crème de Levain		Specific to sourdough	5 kg canister	14 weeks between 2 et 6°C
Crème de Levain		Specific to sourdough	500 kg container	14 weeks between 2 et 6°C
Crème de Levain		Specific to sourdough	1 000 kg container	14 weeks between 2 et 6°C
Live sourdough Durum wheat	3000	Specific to sourdough	5 kg canister	14 weeks between 2 et 6°C
Live sourdough Durum wheat	3000	Specific to sourdough	25 kg canister	14 weeks between 2 et 6°C
Live sourdough Durum wheat	3000	Specific to sourdough	500 kg container	14 weeks between 2 et 6°C
Live sourdough Durum wheat	3000	Specific to sourdough	1 000 kg container	14 weeks between 2 et 6°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 starters, devitalized sourdough, and sourdough-based preparations.

Discover all our products on livendo-lesaffre.com