



LIVENDO®



F200 DEVITALIZED DRY SOURDOUGH

Livendo F200 Devitalized Dry Sourdough brings color to the dough as well as a strong intensity and a range of white flour and subtle roasted notes. It requires no preparation and can be incorporated directly into the mixing process.

Livendo F200 Devitalized Dry Sourdough can be used in all kinds of bread making processes and is particularly suitable in ciabatta and white breads to bring a rustic style to the final product with a stronger acidity.

INSTRUCTIONS FOR USE

Wheat Intense Devitalized Sourdough
F200 Devitalized Dry Sourdough allows your production, adjust the level of use from between 1% to 3% on flour weight according to the aroma intensity required (from 100g to 300g for 10 kg of flour). Add directly to the mixer.

pH/TTA

pH 3.4 +/- 0.3
TTA 180 - 210

INGREDIENTS

Devitalized Wheat Sourdough (gluten). During fermentation, the sourdough produces organic acids such as acetic, lactic, and propionic acids requiring the pictograms below under the CLP regulations.

PACKAGING

10 kg kraft paper bag
20 kg kraft paper bag

SHELF LIFE AND STORAGE

All properties are preserved intact if kept in a cool and dry place (maximum temperature of +25°C) and 18 months from production date.

ALLERGEN INFORMATION

Contains gluten.



LIVENDO®

*The Sourdoughs
you need*
to make yours
the magic of Nature*



As Nature plays many roles, we know you have many wishes. With LIVENDO®, we give you the keys to reveal the magic of Nature*, from the beginners to sourdough experts. Raise you bread to the next visiting our website: lesaffre.ae

*Our sourdough range has been developed by using natural fermentation properties of selected strains: yeast and bacteria, as observed in nature.

IMAGINED BY

