



LIVENDO®



BD100 DEVITALIZED DRY SOURDOUGH

Livendo BD100 Devitalized Dry Sourdough brings to the dough a mild acidity and a range of ripe wheat, lactic and fruity notes. It requires no preparation and can be incorporated directly into the mixing process.

Livendo BD100 Devitalized Dry Sourdough can be used in all kinds of bread making processes but is particularly suitable in sweet doughs like milk bread or in toast bread.

INSTRUCTIONS FOR USE

Livendo BD100 Devitalized Dry Sourdough allows you to personalize your production, adjust the level of use between 2% to 4% on flour weight according to the aroma intensity required (from 200g to 400g for 10kg of flour).

pH/TTA

pH 3.6 +/- 0.3
TTA 70 - 100 ml

INGREDIENTS

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

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 12 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

