



LIVENDO®
magic of nature*



KONTINOL DARK

Rye sourdough based acidifier

Liquid acidifier for rye-wheat, wheat-rye and rye bread production.

Advantages:

- adds the necessary acidity to the bread and improves the bread aroma
- improves the baking properties of rye flour
- significantly reduces bread-making time
- the lactic and acetic acid content protects the bread from early moulds and rope diseases

Dosage:

1-4 % on flour weight

Ingredients:

stabilized **rye** sourdough (water, **rye** flour, sourdough starting culture of yeast and lactic bacteria); acids: acetic acid (E 260), lactic acid (E 270); roasted barley malt .

Packaging:

11 kg (HD-PE canister)

Storage conditions:

in a closed packaging
at a temperature of 2-25 °C

Shelf life:

12 months in original packaging



WHEAT-RYE BREAD (800 g)

Ingredients	Weight
Wheat flour T 1000	60 kg
Rye flour T 930	40 kg
KONTINOL DARK	3,5 kg
Baker's yeast	2,4 kg
Salt	2,1 kg
KONTISTABIL A	1 kg
Caraway seeds	0,6 kg
Water	72 kg
Total	181,6 kg

Technological parameters

Mixing	3+6 min
Dough temperature	28-30 °C
Resting	approx. 20 min
Dividing	940 g
Shaping	bread (moulded)
Proofing	40-50 min / 35 °C / 75 %
Baking	45-50 min / 250-180 °C

Nutritional data (average values per 100 g of product produced according to the recipe):

energy value	970 kJ/ 229 kcal
fats	1,1 g
of which saturates	0,1 g
carbohydrates	45,0 g
of which sugars	1,3 g
fibre	5,0 g
protein	7,6 g
salt	1,4 g



Lesaffre Cesko, a. s.
Hodolanska 1296/34, 779 00 Olomouc, Czech Republic
tel.: +420 844 440 440, e-mail: orders.cz@lesaffre.com

www.lesaffre.cz