



LIVENDO®
magic of nature*



KONTINOL PASTE

Paste acidifier

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

Advantages:

- adds the necessary acidity to bread and improves the bread aroma
- very simple handling during the weighing process
- improves the baking properties of rye flour
- the absence of sourdough leading significantly reduces the bread-making time
- the lactic and acetic acid content prevents mould and rope disease occurrence in bread

Dosage:

1-3 % on rye flour weight

Ingredients:

water; acidity regulator: citric acid (E 330); **wheat fibre**; **wheat bran**; acetic acid (E 260); wholegrain **rye flour**; lactic acid (E 270).

Packaging:

11 kg (PP bucket with lid)

Storage conditions:

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

Shelf life:

12 months in original packaging



RYE-WHEAT BREAD (750 g)

Ingredients	Weight
Rye flour T 9300	80 kg
Wheat flour T 1000	20 kg
KONTINOL PASTE	2,65 kg
Baker's yeast	2,25 kg
Salt	2 kg
NATURSOFT	1 kg
Caraway seeds	0,3 kg
Water	76 kg
Total	184,2 kg

Technological parameters

Mixing	4+6 min
Dough temperature	28 °C
Resting	20 min
Dividing	850 g
Shaping	bread (moulded/form)
Proofing	40-45 min / 35 °C / 75 %
Baking	60 min / 260-180 °C

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

energy value	916 kJ/ 216 kcal
fats	0,8 g
of which saturates	0,1 g
carbohydrates	44,0 g
of which sugars	3,3 g
fibre	5,4 g
protein	5,9 g
salt	1,2 g



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