



LIVENDO®
magic of nature*



KONTINOL

Rye sourdough based acidifier

Low-cost liquid acidifier for the production of all types of bread with varying proportions of rye flour requiring flavour and technological acidification.

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:

1-3 % on flour weight

Ingredients:

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

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	3 kg
Baker's yeast	2,2 kg
Salt	2 kg
BROTKONTROL	1 kg
Caraway seeds	0,5 kg
Water	73 kg
Total	181,7 kg

Technological parameters

Mixing	3+6 min
Dough temperature	27-29 °C
Resting	approx. 20 min
Dividing	940 g
Shaping	bread (moulded)
Proofing	45-50 min / 35 °C / 75 %
Baking	35-45 min / 250-190 °C

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

energy value	979 kJ/ 231 kcal
fats	1,1 g
of which saturates	0,1 g
carbohydrates	45,0 g
of which sugars	1,2 g
fibre	5,0 g
protein	8,0 g
salt	1,3 g



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