



LIVENDO®
magic of nature*



ORYON 1000

Rye sourdough based acidifier

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

Advantages:

- the combination of wholegrain rye sourdough and acetic acid allows to achieve a higher acidity and therefore a lower dosage compared to active or devitalized sourdoughthe sourdough does not contain any additives „E-free”
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- adds aroma and acidity to bread even at a lower dosage

Dosage:

0,5-10 % on flour weight

Ingredients:

stabilized **rye** sourdough (water, **rye** wholegrain flour, **rye** instant flour, **rye** flour, sourdough starting culture of yeast and lactic bacteria); vinegar.

Packaging:

12 kg (HD-PE canister)

Storage conditions:

in a closed packaging at a temperature of 25 °C, after opening: store in a cool place between 2-8 °C and use within 14 days

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
ORYON 1000	8 kg
Baker's yeast	2,5 kg
Salt	2,1 kg
FERMENT SOFT	1 kg
Caraway seeds	0,4 kg
Water	71 kg
Total	185 kg

Technological parameters

Mixing	3+6 min
Dough temperature	26-28 °C
Resting	approx. 20 min
Dividing	910 g
Shaping	bread (moulded)
Proofing	50-60 min / 35 °C / 75 %
Baking	approx. 50 min / 250-200 °C

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

energy value	976 kJ/ 230 kcal
fats	1,0 g
of which saturates	0,1 g
carbohydrates	46,0 g
of which sugars	1,7 g
fibre	4,1 g
protein	7,1 g
salt	1,4 g



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