



LIVENDO®
magic of nature*



ORYON 600

Devitalized rye wholegrain sourdough

Devitalized sourdough for the production of rye-wheat, wheat-wheat and rye bread.

Advantages:

- the ratio of rye wholegrain sourdough and vinegar allows to achieve a higher acidity and therefore a lower dosage compared to a traditionally fermented sourdough

Dosage:

2-15 % on flour weight

Ingredients:

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

Packaging:

12 kg (HD-PE canister)

Storage conditions:

in a closed packaging at a temperature of 2-8 °C, after opening use within 14 days

Shelf life:

6 months in original packaging



WHEAT-RYE BREAD (800 g)

Ingredients	Weight
Wheat flour T 1000	60 kg
Rye flour T 930	40 kg
ORYON 600	13 kg
Baker's yeast	2,5 kg
Salt	2,1 kg
FERMENT SOFT	1 kg
Caraway seeds	0,4 kg
Water	68 kg
Total	187 kg

Technological parameters

Mixing	3+6 min
Dough temperature	26-28 °C
Resting	approx. 20 min
Dividing	940 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	981 kJ/ 232 kcal
fats	1,1 g
of which saturates	0,1 g
carbohydrates	46,0 g
of which sugars	1,8 g
fibre	4,2 g
protein	7,1 g
salt	1,3 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