



LIVENDO®
magic of nature*



RYE-POTATO FERMENT

Sourdough Based Preparation

Sourdough-based preparation containing rye and potato flour and starter stabilized with salt for the production of rye-wheat and wheat-rye bread with superior softness.

Advantages:

- ready to use
- produced by natural fermentation
- simple and flexible handling
- the fermented rye and potato flour in the ingredients composition give the bread superior softness and longer shelf life
- good combination of sour and sweet taste in final products
- suitable for both craft and industrial production

Dosage:

5-20 % on flour weight

Ingredients:

water; potato flour; wholegrain rye flour; rye flour; salt; sourdough starting culture of yeast and bacteria.

Packaging:

10 kg (PP bucket with lid)

Storage conditions:

store originally closed in temperatures between 2-8 °C

Shelf life:

6 months from the date of manufacture in original closed packaging at optimal storage conditions



WHEAT-RYE BREAD (700 g)

Ingredients	Weight
Wheat flour	60 kg
Rye flour	30 kg
Rye-Potato Ferment	15 kg
Fresh yeast	3 kg
Improver Natursoft	1 kg
Salt	1,25 kg
Caraway seeds	0,4 kg
Water	65 kg
Total	175,65 kg

Technological parameters

Mixing	4+5 min
Dough temperature	28 °C
Resting	15 min
Dividing	760 g
Shaping	loaf (3 cuts) / 810 g
Proofing	55 min / 35 °C / 75 %
Baking	30-40 min / 240-210°C

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

energy value	950 kJ/ 224 kcal
fats	1,1 g
of which saturates	0,1 g
carbohydrates	44,0 g
of which sugars	1,2 g
fibre	4,8 g
protein	7,6 g
salt	1,3 g



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