



LIVENDO®
magic of nature*



RYOLAC DARK

Sourdough based preparation

Liquid acidifier based on rye sourdough and acetic acid for rye-wheat, wheat-rye and rye bread production.

Advantages:

- gives bread the level of acidity and aroma according to the customers' preferences
- improves bakery qualities of rye flour
- reduces significantly the bread production time
- the acetic acid protects bread against early moulds and the rope disease
- prolongs freshness and shelf life of final products
- easy dosing thanks to the liquid consistency
- simple use
- suitable for both craft and industrial production

Dosage:

0,5-3 % on flourweight

Ingredients:

rye sourdough (water, rye flour, sourdough starting culture of yeast and lactic bacteria); water; acidity regulator: acetic acid; roasted rye milled; rye flour.

Packaging:

10 kg (plastic canister)

Storage conditions:

store closed in temperatures between 2-25 °C

Shelf life:

12 months



WHEAT-RYE BREAD

Ingredients	Weight
Wheat flour T 1000	60 kg
Rye flour T 930	40 kg
RYOLAC DARK	2 kg
Fresh yeast	2 kg
Salt	2 kg
Natursoft	1 kg
Cumin	0,5 kg
Water	72 kg
Total	179,5 kg

Technological parameters

Mixing	3+6 min
Dough temperature	28-30 °C
Resting	20 min
Shaping	bread
Proofing	40-50 min / 35 °C
Baking	35-55 min (depending on the dough piece weight) / 250-190 °C

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

energy value	978 kJ/ 231 kcal
fats	1,1 g
of which saturates	0,1 g
carbohydrates	45,0 g
of which sugars	1,3 g
fibre	5,1 g
protein	7,7 g
salt	1,3 g



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