



LIVENDO®
magic of nature*



RYOL AC LIGHT

Rye sourdough based liquid preparation

Rye sourdough based preparation (acidifying agent) for rye-wheat, wheat-rye and rye bread production.

Advantages:

- adds acidity and aroma to the bread
- improves the baking properties of rye flour
- significantly reduces bread production time by eliminating long fermentation
- the lactic and acetic acid content protects the bread from moulds and rope disease

Dosage:

0,3-3,5 % on flour weight

Ingredients:

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

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
RYOL AC LIGHT	3,5 kg
Baker's yeast	2 kg
Salt	2 kg
KONTISTABIL A	1 kg
Caraway seeds	0,6 kg
Water	72 kg
Total	181,1 kg

Technological parameters

Mixing	3+5 min
Dough temperature	28-30 °C
Resting	approx. 20 min
Dividing	940 g
Shaping	bread (moulded)
Proofing	45-55 min / 35 °C / 75 %
Baking	54-60 min / 270-190 °C

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

energy value	975 kJ/ 231 kcal
fats	1,1 g
of which saturates	0,1 g
carbohydrates	45,0 g
of which sugars	1,3 g
fibre	5,0 g
protein	7,6 g
salt	1,3 g



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