



LIVENDO®
magic of nature*



WHEAT SOURDOUGH WITH SALT

Stabilized sourdough

Ready to use stabilized wheat sourdough for bread production. It is necessary to add yeast to these types of sourdoughs for dough leavening effect.

Advantages:

- ready to use stabilised wheat sourdough
- produced by a natural fermentation process
- easy dosing thanks to the liquid consistency
- fine taste and aroma of the final products
- natural protection against moulds and rope disease
- naturally long shelf life and balanced quality of finished products

Dosage:

2-25 % on flour weight

Ingredients:

water; wheat flour; salt (4,9 %); sourdough starting culture of yeast and bacteria.

Packaging:

10 kg (PP bucket with PE layer)

Storage conditions:

in a closed packaging at a temperature between 2-8 °C

Shelf life:

6 months in original packaging



WHEAT BREAD (850 g)

Ingredients	Weight
Wheat flour T 1000	91 kg
WHEAT STABILIZED SOURDOUGH WITH SALT	22 kg
Baker's yeast	2 kg
Salt	0,95 kg
Natursoft	1 kg
Water	50 kg
Total	166,95 kg

Technological parameters

Mixing	3+5 min
Dough temperature	25-27 °C
Resting	approx. 20 min
Dividing	1000 g
Shaping	bread
Proofing	60 min / 35 °C / 75 %
Baking	40-45 min / 250-190 °C

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

energy value	1065 kJ/ 251 kcal
fats	1,2 g
of which saturates	0,2 g
carbohydrates	49,0 g
of which sugars	1,3 g
fibre	3,1 g
protein	9,3 g
salt	1,4 g



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