



LIVENDO®
magic of nature*



FLOCKENMALZ

Sourdough based semi-liquid preparation

A sourdough-based preparation in the form of a paste with visible seeds, which is added to an existing recipe to create new unique types of baked goods. It does not require any preparation, it is incorporated directly into the mixing process.

Advantages:

- a quick and easy way of preparation that saves time and facilitates craft and industrial production
- balanced taste of baked goods that delights the taste buds and provides an unforgettable culinary experience
- it prolongs the freshness and increases the softness of the finished products
- can be used for a wide range of recipes, e.g. pastries, multigrain breads, baguettes, shortbread rolls

Dosage:

10-40 % on flour weight

Ingredients:

water; **barley** malt flour; sugar; flaxseeds; pea flakes; **wheat** flakes; yeast and bacterial starter culture; iodized salt; **oat** flakes; dehydrated potato flakes (100% potatoes); vinegar; golden flaxseeds; millet; corn grits; roasted **barley** malt.

Packaging:

11 kg (PP bucket with lid)

Storage conditions:

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

Shelf life:

6 months in original packaging



MULTI-GRAIN BREAD (500 g)

Ingredients	Weight
Wheat flour T 530	100 kg
FLOCKENMALZ	30 kg
Baker's yeast	2 kg
Salt	1,5 kg
PROFIT PG	0,5 kg
Oil	2 kg
Water	60 kg
Total	196 kg

Technological parameters

Mixing	3+15 min
Dough temperature	27-28 °C
Resting	60 min
Dividing	590 g
Shaping	bread (moulded)
Proofing	45 min / 35 °C / 75 %
Baking	42 min / 240-210 °C

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

energy value	1075 kJ/ 254 kcal
fats	2,9 g
of which saturates	0,3 g
carbohydrates	47,0 g
of which sugars	2,8 g
fibre	3,3 g
protein	8,4 g
salt	1,7 g



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