



LIVENDO®
magic of nature*



RYE WHOLEGRAIN SOURDOUGH

Sourdough

Rye wholegrain sourdough paste for the production of sourdough rye-wheat and wheat-rye bread.

Advantages:

- an ideal and unique sourdough for the prompt and simple production of sourdough bread
- the sourdough is produced using controlled fermentation technology from high-quality whole-grain rye flour and an original starter culture
- ready for immediate use in both artisanal and industrial production
- naturally extends the freshness and shelf life of bread, reducing unnecessary bakery waste
- minimizes the risk of molding and ropiness
- guarantees a consistent quality of the finished product
- gives the bread a typical sourdough flavor and aroma
- according to Decree No. 18/2020 Coll., a bread manufacturer, whose bread is acidified exclusively with whole-grain rye sourdough, may market this bread under the name "kvasový", "kváskový", "s kváskem" or "s kvasem"

Dosage:

5-20 % on flour weight

Ingredients:

whole-grain rye flour (60%, i.e., 89% of milling products); water; rye flour; yeast and bacterial starter culture.

Note: The sourdough does not cause the dough to rise.

Packaging:

7,5 kg (plastic bucket with a lid)

Storage conditions:

in a closed packaging
at a temperature of 2-25 °C

Shelf life:

6 months from the date of manufacture in the original sealed packaging, if kept at 2-25 °C. Once opened: if stored at 8-25 °C, to be used within 14 days; if stored at 2-8 °C, to be used within 30 days.



RYE-WHEAT SOURDOUGH BREAD (680 g)

Ingredients	Weight
Rye flour T 930	50 kg
Wheat bread flour T 1000	35 kg
RYE WHOLEGRAIN SOURDOUGH	22,5kg
Baker's yeast	2 kg
Salt	2 kg
NATURSOFT	1 kg
Whole caraway seeds	0,5 kg
Water	67 kg
Total	180 kg

Technological parameters

Mixing	4+6 min
Dough temperature	28-30 °C
Resting	20 min
Dividing	800 g
Shaping	bread
Proofing	45 min / 35 °C / 75 %
Baking	45-50 min / 250-190 °C

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

energy value	923 kJ/ 218 kcal
fats	1,1 g
of which saturates	0,1 g
carbohydrates	42,0 g
of which sugars	1,5 g
fibre	6,1 g
protein	6,9 g
salt	1,3 g



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