

Livendo Crème de Levain

Ready-to-use live sourdough

SALES DENOMINATION:

Live Rye sourdough

DESCRIPTION :

Livendo Crème de Levain is a ready-to-use live rye sourdough, of brown color and in liquid form. The rye flour used for its production is from Organic Agriculture, certified by Ecocert FR-BIO-01, and made from rye cultivated in France.

CONDITIONS OF USE:

Recommended level of use: from 5 to 15% of the flour weight.

This level can be adjusted depending on the final fermentation process and the desired result.

Livendo Crème de Levain is a live sourdough in liquid form: make sure to reduce the amount of pouring water of a quantity equivalent to the dose during the incorporation of the sourdough.

RESTRICTION OF USE:

For professional use only, not for retail sale. Bakery and pastry wares containing this product must be baked before consumption.

INGREDIENTS:

Water, Organic rye flour, Sourdough bacteria, Sourdough yeast, Stabilizer: Xanthan gum

During the fermentation, sourdough produces organic acids such as acetic and lactic acids which could be detected in the analysis.

ALLERGENS:

Contains: rye (gluten)

Use of soybeans product thereof as fermentation nutrient.

No detection of soybean traces in the final product based on current methods of analyses (below detection limit i.e. <2.5ppm)

Made in a production site that processes gluten, soya, milk.

INDICATIVE PHYSICO-CHEMICAL ANALYSES:

Dry matter	16 ± 2%
pH	≤ 4.4
Acidity (TTA)	≥ 27 ml (10g)

TYPICAL MICROBIOLOGICAL ANALYSES:

Live flora guarantee:

Sourdough bacteria ≥ 10⁹ CFU/g

Sourdough yeasts ≥ 10⁶ CFU/g

Total flora ≤ 10⁵ CFU/g

Total coliforms ≤ 1000 CFU/g

Moulds ≤ 1000 CFU/g

E. coli ≤ 10 CFU/g

Staphylococcus aureus Absence/1g

Salmonella Absence/25g

INDICATIVE NUTRITIONAL VALUES:

For 100g of product

Energy	51,1 kcal
Fat	< 0,6 g
- Saturates	< 0,1 g
Carbohydrate	7 g
- Sugars	< 0,2 g
Fiber	2,3 g
Protein	2,4 g
Salt	0,87 g

PACKAGING:

Livendo Crème de Levain can be packed in container with net weight of 300kg-500kg-1000kg and in drum with net weight of 5kg - 25 kg.
Particularity: presence of degassing cap.

SHELF LIFE AND STORAGE CONDITIONS:

Livendo Crème de Levain is a live sourdough. It preserves all its properties during 12 weeks in its original packaging, not opened and stored between 2°C and 6°C. Gassing naturally occurs, store in upright position.

REGULATORY ASPECT:

GMO	Ingredients used in the production of this product do not contain Genetically Modified Organisms as defined by Directive 2001/18/CE. As a consequence, we guarantee that this product is not subject to any further conditions of labelling regarding the Directives 1829/2003/EC and 1830/2003/EC.
Ionization	This product and its ingredients are not irradiated / treated with ionising radiation in accordance with Directives 1999/2/EC and 1999/3/EC and their amendments.
Contaminants	This product complies with Regulation (EC) No 1881/2006 and its amendments.
Packaging	The packaging in direct contact with the product complies with the provisions of Regulation (EC) No 1935/2004 and its amendments.
Nanotechnology	Nanomaterials are defined in different regulations on the basis of the following terms: "Manufactured nanomaterials" in Regulation (EU) 2015/2283 "Substances in nanoparticulate state" in French Décret n°2012/232 "Nanomaterials" in the recommendation of European Commission 2011/696/EU The product and the raw materials used for its production are not concerned by the above definitions.
Safety	This product is not considered as hazardous under Regulation (EC) No 1272/2008 and its amendments. Safety Data Sheet not required according to the requirements of Regulation (EC) No 1907/2006 (REACH) and its amendments. Safety Data Sheet issued on a voluntary basis.

The above information is given with regard to in-force European and French legislation and to the best of our knowledge. It is customer's responsibility to make sure that use and conditions of use comply with the legislation in-force in their own markets and countries.

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