

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.

For professional use only, not for retail sale. Bakery and pastry products containing this ingredient must be cooked before being consumed.

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	≥ 10 ⁹ CFU/g
Sourdough yeast	≥ 10 ⁶ CFU/g

Total flora	≤ 10 ⁵ CFU/g
Total coliforms	≤ 1000 CFU/g
Moulds	≤ 1000 CFU/g
E. coli	≤ 10 UFC/g
Staphylococcus aureus	Not detected /1g
Salmonella	Not detected /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
Fibre	2,3 g
Protein	2,4 g
Salt	0,87 g

SHELF LIFE AND STORAGE CONDITIONS :

Livendo Crème de Levain is a live sourdough. It preserves all its properties during 14 weeks in its original packaging, not opened and stored between 2°C and 6°C. Gassing naturally occurs, store in upright position.

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CERTIFICATES : IFS and ISO 9001 certifications

PACKAGING :

Livendo Crème de Levain is packed in bag in Box of 10 kg.

CARTON	Net weight	10Kg
	Dimensions *	L = 250 - l = 226 - h = 245 mm
	Gencod	3 516660 410013
	Gross weight *	10,457 kg
PALETTE (avec palette bois)	Gross weight *	784 kg
	Dimensions *	1200 x 800 x 1380 mm 5 layers of 15 bibs so a total of 75 bibs

* *Indicative values*

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 2023/915.
Packaging	The packaging in direct contact with the product complies with the provisions of Regulation (EC) No 1935/2004 and its amendments.
Safety	This product is not considered as hazardous under Regulation (EC) No 1272/2008 and its amendments. Safety Data Sheet non required according to the requirements of Regulation (EC) No 1907/2006 (REACH) and its amendments. Safety Data Sheet issued on a voluntary basis.
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 Commision 2011/696/EU The product and the raw materials used for its production are not concerned by the above definitions.

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. It is the user's responsibility to ensure the version of this document.

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