



DESCRIPTION

Devitilized sourdoughs are sourdoughs where the biomass has been deactivated by heat treatment. This treatment is used to extend the use-by date up to 24 months, while keeping their aromatic properties intact. These sourdough types are available on different substrates, which can be combined to obtain unique aromatic profiles.

ADVANTAGES

- Can be incorporated directly into the flour
- Makes dough shaping easier
- Adaptable to all breadmaking processes: straight, slow proofing, controlled proofing
- Allows bakers to personalize products with a unique flavor signature

RECOMMENDED USAGE

Livendo® S400 allows you to personalize production. Adjust the level of use from between 0.5 - 3% based on flour weight. Add directly to flour.

- Fresh, par baked and frozen dough
- Rye bread
- Loaf bread
- Multigrain bread
- Baguette
- Ciabatta
- Soft & crusty rolls
- Pizza

CERTIFICATIONS

- Non-GMO by Bio-Checked™
- Kosher Parve

PACKAGING

Product code 27500:

- 44 lb 1.4 oz (20 kg) bag
- 30 bags/pallet

STORAGE

- Recommended shelf life of 2 years from production date when unopened, and stored in a cool, dry place
- Do not leave opened product exposed
- Protect from light

TECHNICAL SUPPORT

Lesaffre provides commercial bakers the broadest range of superior yeast and ingredients and backs it with our world-class team of experienced technical staff. Contact the Baking Center with questions: (414) 615-4115

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