



# LIQUID WHEAT SOUR

## AF200L

27590

### DESCRIPTION

Livendo® AF 200L is a fermented wheat flour that has a high acidity value that provides a sourdough flavor and pronounced color to wheat bread varieties. The product is manufactured by fermenting wheat flour with a proprietary strain of Lactobacillus.

### INGREDIENTS

Devitalized wheat sourdough; Lactic acid arising from fermentation; Acid: acetic acid. May contain traces of soy, egg and milk.

### ADVANTAGES

- Provides acetic sourdough notes to breads
- Helps to provide an enhanced fermentation flavor

### RECOMMENDED USAGE

Livendo® AF 200L is recommended for various baked goods including:

- Breads
- Rolls
- Baguettes
- Baked goods where sourdough flavors are desired

### RECOMMENDED USAGE

Add directly to the flour at 0.5 - 5.0% of the total flour weight.

### CERTIFICATIONS

- Non-GMO to EU Standards
- Kosher Parve

### PACKAGING

Product code 27590:

- 15 kg bag in box

### STORAGE

- Store in cool, dry conditions in original packaging or in clean, covered container
- Recommended shelf life for unopened packages is 18 months from date of production
- Do not leave opened bags exposed

### TECHNICAL SUPPORT

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

Livendo® is a registered trademark of Lesaffre et Compagnie. The information is, to the best of our knowledge, correct. It should not be construed as a guarantee of warranty to the condition of sale.

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For additional information, to request samples or to place an order, contact:

Lesaffre Corporation  
7475 West Main Street | Milwaukee, WI 53214  
Phone (800) 770-2714