



Certifié ECOCERT F32600 France

# CREME DE LEVAIN



LEVAIN VIVANT ACTIF

Crème de levain is an active liquid starter ready-to-use.

## COMPOSITION

18/11/2019

INGREDIENTS	%	Origine	
Water / Yeast and bacteria of leaven	80 à 90%	France	Microbiological
Organic rye Flour	10 à 16%	France / CEE	Vegetal
Organic wheat malted flour	0.5 à 3%	France / CEE	Vegetal
Xanthan E 415 (stabilizer)	< 0.50 %	France / CEE	Vegetal
Nutritional data (values are given for indication only)	g/100 g		
Proteins	2.4 ± 0.5 %		
Glucids	10.3 ± 1 %		
Lipids	0.3 ± 0.1 %		
Kcalories	50 ± 10 Kcal		
Sodium	286 mg/100g (+/- 28.6) (en sel: 0.726g/100g)		
Fibers	2.1g / 100 g (+/- 0.66)		
Assimilable glucids	8.8 g / 100g		
Saturated fatty acids	< 0.1g / 100g		
Polyunsaturated fatty acid	< 0.1 g / 100g		

## TYPICAL PHYSICO-CHEMICAL CHARACTERISTICS

ANALYSIS	Indicative values
Dry Matter	15 % ± 2 %
TTA (total titrable acidity)	≥ 27 ml
pH	≤ 4.4

## TYPICAL MICROBIOLOGICAL ANALYSIS

Germes	Typical microbiological analysis
Lactic bacteria of sourdough	≥ 1.10 <sup>9</sup> UFC/g
Yeast of sourdough	≥ 1.10 <sup>6</sup> UFC/g
Total flora	≤ 1.10 <sup>5</sup> UFC/g
E. Coli	≤ 10 UFC/g
Total coliforms	≤ 1.10 <sup>3</sup> UFC/g
Staphylococcus aureus	Absence in 1 g
Moulds	≤ 1.10 <sup>3</sup> UFC/g
Salmonella	Absence in 25 g

## UTILISATION / DOSAGE

The level of use varies from 5 to 15 % of weight flour depending on the application, the fermentation duration and the aromatic intensity you wish to achieve.

Crème de levain® is on liquid form. You need to reduce the quantity of water by an equivalent quantity of leaven incorporated



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## PACKAGING / CODING / STORAGE / PRESERVATION

Crème de levain® is packed in PEHD Container with a net weight of 300-500-1000 Kg

Each container is identified with the number of batch and the date of durability.

Crème de levain® preserves all its properties if stored at a temperature between 0 and +6°C during 12 weeks

The minimale durability date (MDD) is 12 weeks.

## REGULATIONS

Crème de levain® is in compliance with the French and European regulations

Allergens : Presence of gluten (malted wheat flour and rye flour)

No trace of soya in the end product, with the actual methods of analysis

*(< 2.5 ppm limit of detection) ( use of a product thereof soya during fermentation )*

*In the site, presence of lactose, presence de sulfites, of products thereof soya, of products with gluten*

OGM : no labeling in compliance with the regulations CE 1829/2003 et 1830/2003

No foreign matter

No chloramphenicol, No bisphenol A, No melamine No phtalates in compliance with French and European regulations

Packaging : in compliance with the European and French regulations for packaging in contact with food.

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