

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.

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 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.
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 Commission 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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