



LIVENDO®

Our Live Sourdoughs

give life to your inspiration

LIVE SOURDOUGH DURUM WHEAT & MALT

- ✓ Ready-to-use
- ✓ Brings sourdough & malty notes

Ready-to-use in liquid form, live sourdoughs enable bakers to save time.



+ EFFICIENCY

Thanks to the quality of the selected strains, our live sourdoughs develop powerful, highly acidifying fermentation properties and tremendous aromatic qualities during the baking process. This helps to obtain the same results as with a "spontaneous" sourdough.

+ QUALITY

Its stability ensures that bakers obtain regular results by preventing the development of unexpected micro-organisms responsible for spoiling the product. Live sourdoughs can be used for most applications: baguettes, viennese pastries, rye bread, sandwich bread, ciabatta, pizzas and traditional sourdough-based French bread.

MORE THAN TASTE, MORE REASONS TO LOVE IT

Lesaffre's new sourdough signature, Livendo, is an emotive brand that is imaginative, innovative, appealing to give pleasure to the consumer.

TECHNICAL INFORMATION

ACIDITY

DIRECTION FOR USE

Recommended level of use: between 5% and 15% of flour weight. This level can be adjusted depending on the final fermentation process and the expected result.

PACKAGING

5kg / 10kg / 1000kg
Others on request

STORAGE

This product is a live sourdough. It preserves all its properties in its original packaging, not opened and stored between 2°C and 6°C. Gassing naturally occurs, store in upright position.

SHELF LIFE

14 weeks from date of production.

INGREDIENTS

Water, Flours (durum wheat, malted wheat), Sourdough bacteria and yeast, Salt, Stabiliser: xanthan gum.

Contains: wheat (gluten)

Made on a production site using gluten.

Miller's Crown Loaf Recipe



Baker's Tip: Place in the oven when the product is a little underproofed to create a nice oven spring and open crust.

INGREDIENTS		Weight (g)	(%)
SPONGE	Stoneground flour T80	300	100,0
	Water	240	80,0
	LIVENDO Durum Wheat & Malt	90	30,0
	Compressed Yeast	1	0,2
	TOTAL	630,60	
Fermentation : 15H at 20°C			

FORMULA	Stoneground flour T80	1 000	100,0
	Water	700	70,0
	Salt	21	2,1
	Compressed Yeast	5	0,5
	Sponge	300	30,0
	Speciality Breads Improver	10	1,0
TOTAL	2666,60		

PROCESS	Type of mixer	Spiral
	Base T°	60°C
	Mixing	L 8' / H 1'
	Dough T°	24°C +/- 1°C
	First rise	3H
	Division	1kg
	Final proofing	30' at 25°C then 30' at 3°C
	Baking	30' at 250°C then at 230°C

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4 variations to
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DURUM WHEAT & MALT



DURUM WHEAT



BUCKWHEAT



WHITE RYE



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LIVE SOURDOUGH DURUM WHEAT

- ✓ Ready-to-use
- ✓ Improved taste in all types of bakery products
- ✓ Convenient for light colour crumbs
- ✓ Increased butter flavour in sweet doughs

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Contains: wheat (gluten)

Made on a production site using gluten, soya, milk.

Brioche Light Recipe



FORMULA

INGREDIENTS	Weight (g)	(%)
Gruau flour T55	900	90,0
Potato flakes	100	10,0
TOTAL FLOUR	1 000	100,0
Orange juice	400	40,0
Olive oil	200	20,0
LIVENDO Durum Wheat	100	10,0
Eggs	100	10,0
Salt	18	1,8
Sugar	200	20,0
Gold yeast	40	4,0
Orange zest	10	1,0
Lemon zest	10	1,0
Viennese Pastry Improver	10	1,0
TOTAL	2 088,00	

PROCESS

Type of mixer	Spiral
Base T°	50°C
Mixing	L3' / H7' + Zest + L3' / 2'
Dough T°	25°C +/- 1°C
First-rise	60' and all night at 3°C
Division	350g
Relaxation	45'
Shaping	Press flat and place on baking sheet
Final proofing	2H at 30°C
Make finger marks and baste with olive oil. Sprinkle with caster sugar.	
Baking	30' at 220°C hearth oven

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DURUM WHEAT & MALT



DURUM WHEAT



BUCKWHEAT



WHITE RYE



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LIVE SOURDOUGH BUCKWHEAT

- ✓ Ready-to-use
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SHELF LIFE

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INGREDIENTS

Water, Flours (buckwheat, malted wheat), Sourdough bacteria and yeast, Salt, Stabiliser: xanthan gum.

Contains: wheat (gluten)

Made on a production site using gluten.

Spelt Pavé

Recipe



INGREDIENTS		Weight (g)	(%)
FORMULA	Spelt flour T110	2 000	100,0
	Water	1 500	75,0
	LIVENDO Buckwheat	200	10,0
	Salt	36	1,8
	Compressed Yeast	4	0,2
	Croustilis 1%	6	0,3
	TOTAL	3 746,00	

PROCESS	Type of mixer	Spiral
	Base T°	60°C
	Autolysis	1H
	Mixing	L 8'
	Dough T°	25°C +/- 1°C
	First rise	1H30
	Final proofing	15H at 10°C
	Division	Shape into 'pavés'
	Baking	30' at 250°C

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SHELF LIFE

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INGREDIENTS

Water, Flours (T85 rye flour, malted wheat), Sourdough bacteria and yeast, Salt, Stabiliser: xanthan gum.

Contains: rye (gluten)

Made on a production site using gluten.

Beer Bread Recipe



Baker's Tip: Before baking, let the doughs skin so that the beer batter cracks nicely on the surface.

FORMULA

INGREDIENTS	Weight (g)	(%)
Traditional French flour T65	700	70,0
Rye flour T170	200	20,0
Potato starch	100	10,0
TOTAL FLOUR	1 000	100,0
Monk's ale	300	30,0
Water	450	45,0
LIVENDO White Rye	100	10,0
Salt	18	1,8
Compressed Yeast	20	2,0
Speciality Breads Improver	5	0,5
TOTAL	1 893,00	
BEER BATTER		
Rye flour T170	300	30,0
Monk's ale	350	35,0
Yeast	8	0,8

PROCESS

Type of mixer	Spiral
Base T°	60°C
Mixing	L3' / H3'
Dough T°	25°C +/- 1°C
First rise	3H
Division	400g
Relaxation	30'
Shaping	Shape into triangle then spread beer batter with a spatula.
Final proofing	70' at 25°C
Baking	30' at 250°C then at 230°C.

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