

Approver	Tom Bjärlestam Quality-manager
Date	25.07.2023
Documentname	Productdatasheet
Article number	100007600

PRODUCTNAME



Crème de Levain

DEFINITION OCH REC. DOSAGE

Definition	Active live sourdough based on rye and wheat who gives acidity and fruitiness of the bread. Lightly brown liquid form.
Recomended dosage	Varies depending of recipe, 5- 15% of flour weight.

PRODUCT DATA

Composition	Water, organic-ryeflour, sourdough culture and stabilizer; xanthangum (E415). Produced in France.
Physico-chemical parameters	Dry matter: 16% $\pm$ 2% pH: $\leq$ 4,4 TTA: $\geq$ 27 ml Suitability vegetarian Suitability vegan
Microbiological parameters	Sourdough bacteria $\geq 10^9$ CFU/g Sourdough yeast $\geq 10^6$ CFU/g <i>E.coli</i> ≤ 10 CFU/g Total flora $\leq 10^5$ CFU/g Total coliforms ≤ 1000 CFU/g Moulds ≤ 1000 CFU/g <i>Staphylococcus aureus</i> Absence in 1g product <i>Salmonella</i> Absence in 25g product
Nutritionalvalue per 100g product	Energy 51 kcal – 211 kJ Fat $<0,6$ g -where of saturated fat $<0,1$ g Carbohydrate 7 g -where of sugars $<0,2$ g Fiber 2,3 g Protein 2,4 g Salt 0,87 g



STORAGE

Livendo® Crème de Levain has to be stored in cool temperature (max +6 °C).
Shelf life are 12 weeks.

PACKAGING

Livendo® Crème de Levain are packed in BaginBox of 10kg.

GMO

The product does not consist of genetically modified organisms, and there are no genetic modification organisms (GMO) during production according to definition 1829/2003 & 1830/2003.

ALLERGEN

	YES, contains	NO, no contains
Cereals with gluten and product there of	X	
Lupiner and product there of		X
Crustacean and product there of		X
Molluscs and product there of		X
Egg and product there of		X
Fish and product there of		X
Peanuts and product there of		X
Soybeans and product there of		X
Milk and product there of		X
Nuts and product there of		X
Celery and product there of		X
Mustard and product there of		X
Sesame seeds and product there of		X
Sulphur dioxide and sulphites at concentration of at least 10 mg/kg.		X