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|--------------|------------------------------------------|
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| Documentname | Productdatasheet                         |
| Artno        | 30011                                    |

## PRODUCTNAME



# Sourdough starter LV2 BIO

## DEFINITION OCH REC. DOSAGE

|                           |                                                                                                                                       |
|---------------------------|---------------------------------------------------------------------------------------------------------------------------------------|
| <b>Definition</b>         | Living active sourdough based on organic durum wheat flour, which gives fruitiness and gentle acidity.<br>Light brown vermicell form. |
| <b>Recommended dosage</b> | Varies depending of recipe, 0,2 – 0,5% of flour weight in the sourdough.                                                              |

## PRODUCT DATA

|                                          |                                                                                                                                                                                                                                  |
|------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>Composition</b>                       | Organic durum wheat flour, levain yeast & levain bacteria.<br>Produced in France.                                                                                                                                                |
| <b>Physico-chemical parameters</b>       | Moisture: < 7%<br>Suitability vegetarian<br>Suitability vegan                                                                                                                                                                    |
| <b>Microbiological parameters</b>        | Lactic bacteria $\geq 10^8$ CFU/g<br>Total coliforms $\geq 1000$ CFU/g<br><i>E. coli</i> $\leq 10$ CFU/g<br>Moulds $\leq 100$ CFU/g<br><i>Staphylococcus aureus</i> $\leq 10$ CFU/g<br><i>Salmonella</i> Absence in 25 g product |
| <b>Nutritionalvalue per 100g product</b> | Energy 345 kcal – 1444 kJ<br>Fat 2 g<br>-where of saturated fat < 2 g<br>Carbohydrate 47,9 g<br>-where of sugar 3,1 g<br>Fiber 21,1 g<br>Protein 21,2 g<br>Salt 0,24 g                                                           |



## STORAGE

Livendo® Sourdough starter LV2 BIO has to be stored in freezer (between -18 to - 25 °C).  
The shelf life are 18 months.

## PACKAGING

Livendo® Sourdough starter LV2 BIO are packed in bags of (60 x 100g) & (5 x 2kg).

## 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               |