



CREME DE LEVAIN® 5 Kg

2013/12 v6

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

### **COMPOSITION**

- Micro-organisms culture (water, leaven yeast and leaven bacteria)
- Rye flour from organic agriculture
- Malted wheat flour from organic agriculture
- Stabilizing agent : Xanthan

### **TYPICAL PHYSICO-CHEMICAL ANALYSES**

Analyse	Indicative values
Dry matter	15.0 ± 2.0 %
TTA (Total Titrable Acidity)	≥ 27 ml
pH	≤ 4.4
Proteins/100 g of DM	2.4 ± 0.5 %
Carbohydrates	10.3 ± 1 %
Fat	0.3 ± 0.1 %

### **TYPICAL MICROBIOLOGICAL ANALYSES**

Germs	Typical microbiological analyses
Lactic bacteria of sourdough	≥ 1.10 <sup>9</sup> UFC/g
Yeast of sourdough	≥ 1.10 <sup>6</sup> UFC/g
Total flora	≤ 10 <sup>5</sup> UFC/g
E. Coli	≤ 10 UFC/g
Total coliforms	≤ 10 <sup>3</sup> UFC/g
Staphylocoques aureus	Absence in 1 g
Moulds	≤ 1000 UFC/g
Salmonella	Absence in 25 g

### **LEVEL OF USE / 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.

### **PACKAGING / CODING**

Crème de levain® is packed in a 5 kg PET drum. Each drum is identified with the following elements :

Batch number  
Expiry date

### **REGULATION**

Crème de Levain® is in conformity with the French regulation.

### **STORAGE / PRESERVATION**

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



Certified ECOCERT F32600 FRANCE



40140 SOUSTONS FRANCE