

LEVAIN'OR

BAKERY LEVAIN'OR

Natural sourdough powder, perfect to make bread that boasts the unique flavour of natural sourdough. When added to the dough, whether it is straight dough or long-fermentation dough, LEVAIN'OR provides the end product with great volume and tempting golden-brown thin crunchy crust.



MODALITÀ D'USO

For detailed product information (e.g. dietary suitability and certifications), please consult the technical data sheets or [contact our team](#).

No applications provided for this product.

DETTAGLI PRODOTTO

Codice prodotto 01080411

ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Cereals

Cross-contaminations



Soybeans



Mustard

INFO

Description

powdered mix with sour dough from natural fermentation with enzymes and ascorbic acid. LEVAIN'OR added to each kind of direct leavened dough imparts the typical taste of the natural yeast simplifying and shortening the productive process. LEVAIN'OR gives bread great volume, a golden appetizing appearance and a thin and crisp crust.

Denomination

semi-finished product for all types of bread and leavened pastries.

irca
GROUP

Extraordinary
made simple.

Directions for use

Add LEVAIN'OR in doses of 3-5% of the flour quantity.

The optimum doses must be selected according to the formulations adopted and the desired result.

LEVAIN'OR can be incorporated in both dough intended for leavening mixtures or dough with a long leavening time.

LEVAIN'OR improves the preservation of the product.



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