



PRODUCTS

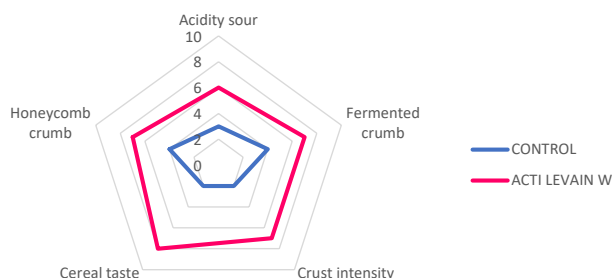


La Parisienne¹⁸⁸⁶
Levures Ingrédients

ACTI LEVAIN W

[ACTIVE WHEAT SOURDOUGH]

Ready-to-use liquid active sourdough that guarantees stable results for all types of bread.



ATTRIBUTES

Sensory profile evaluated by an independent tasting panel. The graphic shows the intensity of the flavor and aroma of white bread worked with direct process. The control sample does not contain sourdough.

BENEFITS	Ready-to-use liquid active sourdough made with wheat. Well balanced, will bring a touch of acidity and a nice cereal aroma.
DOSAGE	Between 5 and 15% on the weight of the flour depending on the desired result. Reduce the amount of pouring water by an amount equivalent to the intake dose of sourdough.
PACKAGING	10L bag in box 300L container 1000L container
INGREDIENTS	Water; Wheat flour ; stabilizer: xanthan gum.
STORAGE	Store between 0 and 10°C.
SHELF LIFE	4 months

For more information and inspiration: www.abmauri-ferm.com

An AromafermTM product



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