



LEVAIN'OR 25

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.

PRODUCT DETAILS

COD 01080411

CLAIMS

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.

TECHNICAL DENOMINATION

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

ALLERGENS / CONTAMINATIONS

ALLERGENS



CONTAMINATIONS

