

**CRÈME DE LEVAIN**

<b>Description</b>	Active liquid sourdough ready for use.
<b>Use Rate (% of flour weight)</b>	5-15
<b>Packaging</b>	bidon
<b>Unit weight</b>	5kg net
<b>Application</b>	Fermented doughs

<b>Ingredients</b>	<b>% Breakdown</b>	<b>Proposed retail declaration</b>	<b>Ingredient source</b>
Water	80 - 90		
RYE flour	10 - 20	Rye flour	EU (mainly France)
Starter culture	<0.1	Starter cultures	France
Yeast	<0.1	Yeast	France
Xanthan gum	<0.5	Additive : non-declarable	EU (mainly France)

**Genetic Modification:** All ingredients are classed under 2001/18/EC as non GM. Product is supplied as non-GM in accordance with Regulations 1829/2003/EC and 1830/2003/EC.

**Typical analysis**

<b>Chemical</b>	<b>g/100g</b>	<b>Analytical method</b>
Energy (Kcals)	51.1	By calculation
Protein	2.4	LECO analyser (N x 6.25)
Fat (total)	<0.6	Acid hydrolysis
Carbohydrate (total)	7	By difference
Dry Matter	13 - 17	Oven
pH	≤ 4.4	Titration
Total titratable acidity	≥ 27	Titration
Lactic acid (g/l)	14 - 20	HPLC
Acetic acid acid (g/l)	5.5 - 9.5	HPLC
Ethanol (g/l)	9 - 15	HPLC

<b>Microbiological</b>	<b>Maximum level</b>	<b>Analytical method</b>
E coli	<10 UFC/g	VRBL
Total coliforms	<10 <sup>3</sup> UFC/g	Deoxycholate
Salmonella	absent in 25g	FDA
Moulds	<10 <sup>3</sup> UFC/g	GN-lysine

<b>Viable cultures</b>	
Lactic acid bacteria	> 1x10 <sup>9</sup> UFC/g of product
Levain yeast	> 1x10 <sup>6</sup> UFC/g of product

**Batch Coding and storage**

Date of Production	L XXXX BX	eg: L 1835 BX
Best before end	MM/DD/YYYY	eg: 04/04/2025
Shelf life (from manufacturing date)	12 weeks	
Transport and storage conditions	Refrigerated	2°C - 6°C

Date of issue	Sep-24
Issue No:	26
Specifications Contact:	R.Biernacki
Formula ref.:	F900119

**Allergen information:**

Gluten: contains Rye flour.  
 Made in a factory that also processes Soya.

**CRÈME DE LEVAIN**

**Nutritional Information - By Analysis**

Please note:

This is for information only.

By analysis; does not constitute a specification or guarantee of composition.

			Methodology
Energy	51.1	Kcals	Calculation - based on Protein, Fat and Available Carbohydrate analysis.
Moisture (loss on drying)	84.5	g/100g	Oven
Protein	2.4	g/100g	LECO analyser (N x 6.25)
Total carbohydrate	7	g/100g	By difference: 100-(%Moisture+%Protein+%Fat+%Ash)
Of which sugars	<0.2	g/100g	Luff-Schoori method
Total fat	<0.6	g/100g	Acid hydrolysis
Of which saturates	<0.1	g/100g	GC
Dietary fibre	2.3	g/100g	AOAC
Sodium	870	mg/100g	Flame photometry

**Product label**



A LESAFFRE  BRAND

	ALLERGEN CERTIFICATE		
	Product: CRÈME DE LEVAIN	Date: 20 October 2021	
ALLERGENS Directive 2007/68/EEC	Voluntary presence	Unvoluntary presence	
	Component of an ingredient	Present on the production line	Present in the production area
Cereal with gluten and products thereof	✓	✓	✓
Lupin and products thereof	x	x	x
Shellfish and products thereof	x	x	x
Molluscs and products thereof	x	x	x
Eggs and products thereof	x	x	x
Fish and products thereof	x	x	x
Peanuts and products thereof	x	x	x
Soya and products thereof	x (not detected)	✓	✓
Milk and products thereof	x	x	x
Nuts and products thereof	x	x	x
Sesame seed and products thereof	x	x	x
Mustard and products thereof	x	x	x
Celery and products thereof	x	x	x
Sulphites and products thereof	x	x	x

**ALLERGENS:**  
 Contains: RYE (gluten).  
 Use of soybeans product thereof as fermentation nutrient.  
 No detection of soybean traces in the final product based on current methods of analysis  
 (below detection limit i.e <2.5ppm).  
 Made in a production site that processes Gluten and Soya.