



LIVENDO®  
magic of nature\*



# Tradizy®

*Esprit de levain*

## Durum

Our sourdough-based preparations range are all-in-one products very easy to use for those who start with sourdough or who are time-saving-bakers. You are now able to produce constant quality breads with sourdough easily and quickly, in complete safety.

## Tradizy® Durum

# *So easy!*

Tradizy® Durum, Esprit du levain, is the magic of nature without its complexity. An all-in-one, very easy to use product for anyone starting with sourdough. Tradizy® Durum is a specialty devitalized sourdough that contains its own microorganisms that enable fermentation.

Master the spirit of sourdough easily with Tradizy®.

### Applications

Baguette, baguette with Paneotrad®, ciabatta, crusty bread, country bread, rye bread, sandwich bread, milk bread, pizza...



### BREAD WITH SOURDOUGH IN A FLASH

Tradizy® Durum is all the spirit of sourdough without the constraints; by mixing it with 3 to 4% flour and water, you get the rustic flavor of durum wheat and the crispness of sourdough bread.

### Useful information

#### ACTIVE BAKERY COMPONENT BASED ON DRY SOURDOUGH.

#### Advice for use

FOR PROFESSIONAL USE ONLY

Just add 1 sachet of Tradizy® with 10 to 13 kg of flour according to the recipe (see our recipes proposals) in a blender, add water, salt and mix.

#### Appearance

Beige powder.

#### Packaging

A 8 kg box containing 20 under-vacuum sachets of 400 g each.

#### Preservation

12 months at room temperature.

For optimal performance, use as soon as possible after opening, preferably within one week, and store the product in its original packaging well closed in a cool place.

#### Certification

Kosher, Halal certification.

#### Ingredients

[to be adjusted locally]

Devitalized dry durum wheat sourdough (durum wheat flour, wheat flour, sourdough micro-organisms), yeast, yeast extracts, processing aid: sunflower oil, antioxidant: ascorbic acid, enzymes (wheat carrier): xylanase, glucose-oxidase, lipase, alpha-amylase, sourdough bacteria

\*Our sourdough range has been developed by using natural fermentation properties of selected strains: yeast and bacteria, as observed in nature.

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## Durum

### Tradizy®, Esprit de levain: master the spirit of sourdough easily

Get inspired with our Tradizy® Durum recipes and tutorial videos and discover how you can easily create all kinds of sourdough-based breads with a very different flavor profile with just one bag of Tradizy® Durum.

Our bakers recommend you this recipe for a baguette with Tradizy® Durum.

#### BAGUETTE RECIPE<sup>(1)</sup>

##### Ingredients



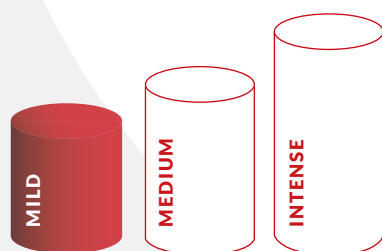
##### Method

1. Mixing all ingredients at once:  
Basis T° 58°C  
4 minutes on 1st speed  
6 minutes on 2nd speed  
Expected dough T°: 22°C
2. Bulk fermentation: 45 minutes
3. Dividing/Scaling: 350 g
4. Resting: 10-20 minutes
5. Shaping: hand or on a machine
6. Proofing: 75 minutes at 24°C
7. Baking: 1 blade cut, 18 minutes at 240°C in a deck oven

<sup>(1)</sup>The water quantity and the process are given as an indication and can be adjusted according to the quality of the raw material and the equipment used.

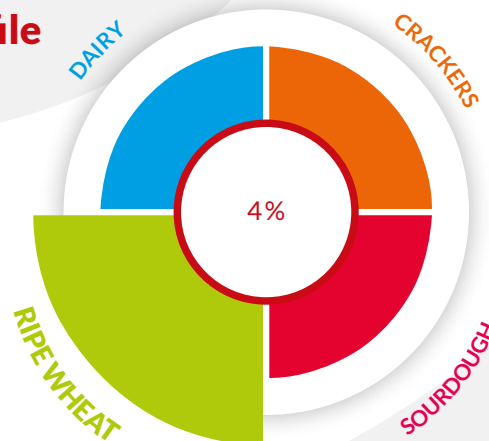
### Acidity intensity scale

brought to your baguette  
by Tradizy® Durum



### Sensorial Profile

brought to  
your baguette  
by Tradizy® Durum



### Our experts at your side

Our teams will assist you in adapting and implementing Tradizy® Durum to your production and challenges, whether you are beginner or a time-saving baker. Meet our expert to discover all our solutions tailored for you.



**LIVENDO®**, the sourdoughs you need to  
make yours the magic of Nature\*.  
**LIVENDO®** is a brand created by Baking  
with Lesaffre.  
[livendo-lesaffre.com](http://livendo-lesaffre.com)



By working with Baking with Lesaffre,  
feel unique and valued so that you can  
confidently project yourself into the  
future of the bakery.

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