



LIVENDO®
magic of nature*



Tradizy®

Esprit de levain

Panettone

ACTIVE BAKERY COMPONENT BASED ON DRY SOURDOUGH

[To be adjusted locally]

Our sourdough-based preparations belonging to the LIVENDO® EASY 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 consistent quality baked goods with sourdough easily and quickly, in complete safety.

Master the spirit of sourdough easily with Tradizy®.



Craft Baker

Tradizy® Panettone

CRAFT IT *easily & quickly*

The artisanal indulgence of a cost-effective solution.

The panettone market is booming, however making a traditional Italian delicacy remains a challenge. With Tradizy® Panettone, create a **delicious, gourmet Panettone in just 5 hours** instead of the traditional 48-72 hours. Tie back to tradition to capitalize on this lucrative market, thanks to this **value-adding & cost-effective solution** containing sourdough and yeast.

The crumb structure is achieved **without mono, diglycerides nor DATEM** (emulsifiers), delivering an authentic sensorial experience.

Applications

Mix the authentic texture of classic Panettone, Chocotone, chocolate panettone, Pandoro, Colomba with eccentric, original and unique toppings –and even more...



LESAFFRE BRINGS YOU 175 YEARS OF EXPERTISE IN 5 HOURS

With over 175 years of expertise in yeasts and ferments, Lesaffre masters both the science of starters and the formulation of customized blends. We bring this dual know-how to TRADIZY® Panettone, providing you with exceptional results every time.

Useful information

Advice for use

Recommended dosage: 4 % of the flour weight.

See all the tips in the back

Appearance

Beige powder

Packaging

Box 8kg (20 under-vacuum sachets x 400g)

Box 10kg (2 under-vacuum sachets x 5kg)

Preservation

9 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

Halal

Ingredients [to be adjusted locally]

Deactivated sourdough (Durum wheat flour, sourdough bacteria); Yeast (Yeast: *Saccharomyces cerevisiae*, Emulsifier: sorbitan monostearate, Flour treatment agent : ascorbic acid); **Wheat** gluten; Flavouring; Enzymes (on wheat carrier): alpha-amylase, amyloglucosidase, xylanase; Colour: beta-carotene; Flour treatment agent : ascorbic acid; 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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Tradizy® Panettone : Rise to the challenge of mastering the art of Panettone

It's time to unlock the artisanal Panettone secret: with Tradizy® Panettone, expand your skills by following the recipe and guidance to master this artisanal know-how, empowering you to bake exceptional Panettone in a fraction of the usual time. Developed by Lesaffre's expert bakers, our step-by-step instructions walk you through the entire process for consistently delicious products.

4 quick & easy tips to master your Panettone like an expert

1 - Master the ingredients' temperature

Basis T°: 70°C with water ≥35°C - Dough T°: 27°C

2 - Select the appropriate flour

W>300 - proteins >13%

Flour for sweet and rich dough (brioche, gruaud type [to be adjusted locally])

3 - Increase the fermentation time

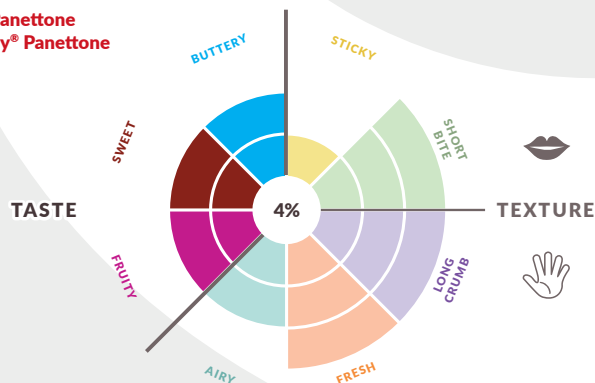
For a more open crumb, rest for up to 60' longer

4 - Cool upside down

Suspend with skewers or cooling racks
if not possible to return, expand the baking time

Sensorial Profile

of your Panettone
by Tradizy® Panettone



PANETTONE ⁽¹⁾

~ 35 units of 900 g dough weight

Ingredients

- Tradizy® Panettone: 200g
 - Strong Flour: 5kg
 - Water ≥35°C: 1,5kg
 - Eggs Yolk: 2kg
 - Salt: 50g
 - Sugar: 1,5kg
 - Soft butter: 1,5kg
 - Raisins: 2,5kg
 - Candied Orange Peel: 750g
- Basis T°: 70°C

Method

1. Mixing: flour, Tradizy® Panettone, salt, 2/3 of sugar, water and eggs, at slow speed 8' and fast 3'

Add:
 - a. Rest of sugar at fast speed 3'
 - b. Butter at slow speed 7'
 - c. Raisins and orange at slow speed 1'-2'
2. Bulk Fermentation: 60' at 30°C
3. Dividing ~900g + Moulding in moulds (diameter ≈ 20cm)
4. Final Fermentation: 150' - 180' at 30°C with 75% HR
5. Baking : Rotative oven, preheated at 180°C and bake 50' at 150°C
6. Cooling upside down 60' minimum

⁽¹⁾ the recipe (water quantity,...) and the process (time, temperature...) are given as an indication and can be adjusted according to the raw materials, equipments and bakery conditions

Our experts at your side

Our teams will assist you in adapting and implementing Tradizy® Panettone to your production and challenges, whether your 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. Find all our products on livedo-lesaffre.com [to be adjusted locally]



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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