

## DESCRIPTION/BENEFITS

Florapan® L62 is a baking culture selected for its ability to produce consistent quality, European style sourdough baking. It is a natural taste and aroma solution for an easy and economical one-step sourdough fermentation that 1) contributes to a typical levain flavor with a well-balanced lactic-acetic acidity level, and a generous aromatic bouquet 2) has limited gas production capability to prevent risk of overflowing of the fermenting levain.

Florapan® L62 is a pure strain of a hetero-fermentative lactic acid bacteria. The lactic acid bacteria is obtained by freeze-drying of the bacteria cream and is vacuum packed into aluminum laminated packs.

## USAGE & PREPARATION

For San Francisco sourdough, French “pain au levain”, rustic bread and other baking applications targeting a typical levain flavor and minimal gas production.

The minimum recommended dosage is 0.1 % on preferment flour weight. Its high concentration in living cells allows bakers to prepare a one-step liquid or stiff sponge within 18-24 hours at temperatures between 20-35 °C (68-95 °F). Depending on flour type, temperature and fermentation time, can provide a final pH level of 3.6-4.2.

## PACKAGING AND PRODUCT CODE

Packaging	Product code
10 x 100g pouches	5774-01 4471-10

## STORAGE AND SHELF LIFE

18 months shelf life when stored at or below 4 °C (39°F) in the original intact packaging. Refrigerated shipment is not mandatory as the product is stable up to a week at ambient temperature in its original, sealed packaging.

## INGREDIENTS

Culture (sugar, lactic acid bacteria)

## SPECIFICATIONS

Enterobacteria	≤ 100 CFU/g
Coliforms	≤ 100 CFU/g
E. coli	≤ 10 CFU/g
Yeast and Molds	≤ 100 CFU/g
Salmonella	Not detected/25 g
Listeria monocytogenes	Not detected/25 g

## REGULATORY & GMO STATUS

In accordance with the current European and North American regulations.

This product is not a genetically modified organism (GMO).

## TYPICAL NUTRITIONAL VALUES PER 100g

<b>Calories</b>	376	<b>Carbohydrates</b>	81.6 g
<b>Moisture</b>	4.8 g	Complex	12.3 g
<b>Ash</b>	1.8 g	Dietary fiber	0 g
<b>Fat</b>	0.5 g	Sugars	68.8 g
Saturated	0.1 g	Added sugar	68.8 g
Unsaturated	0.4 g	<b>Vitamin D</b>	0 mcg
Monounsaturated	0.1 g	<b>Iron</b>	0.2 mg
Polyunsaturated	0.3 g	<b>Calcium</b>	76.7 mg
Trans-fatty acids	0 g	<b>Potassium</b>	1383.8 mg
<b>Cholesterol</b>	0 mg	<b>Thiamin</b>	0 mg
<b>Sodium</b>	161.6 mg	<b>Niacin</b>	0 mg NE
<b>Protein</b>	11.3 g	<b>Riboflavin</b>	0 mg

Values are subject to deviations occurring in natural products and are obtained by calculation

## ALLERGENS

	In product	In other products on the same line	In other products in the same plant
<b>Milk and derivatives</b>	No	Yes	Yes
<b>Eggs and derivatives</b>	No	No	No
<b>Peanuts and derivatives</b>	No	No	No
<b>Tree Nuts</b>	No	No	No
<b>Wheat and cereal containing gluten</b>	No	No	No
<b>Soybeans and derivatives</b>	No	No	No
<b>Shellfish</b>	No	No	No
<b>Fish</b>	No	No	No
<b>Sesame and derivatives</b>	No	No	No
<b>Sulfites</b>	No	No	No
<b>Mustard and derivatives</b>	No	No	No
<b>Corn Products</b>	No	Yes	Yes
<b>Celery</b>	No	No	No
<b>Lupin</b>	No	No	No
<b>Bee pollen / propolis</b>	No	No	No
<b>Royal Jelly</b>	No	No	No

## PRODUCT CERTIFICATIONS

Kosher certified.

The information in this document has been carefully compiled to the best of our knowledge. Our products are sold subject to the understanding that prospective purchasers will conduct their own evaluations to determine the suitability of the products in their applications. Local food regulations should always be consulted with respect to specific applications and necessary declarations. Legislation may vary from country to country.

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