



DARK LEVAIN

OVERVIEW

Bakels Dark Levain gives you a delicious dark bread with a full-bodied taste. The bread contains two different sourdoughs, durum and rye, which complement each other well and give the bread a well rounded and lovely sourdough taste. The taste is further enhanced by malt and durum kernels.

With **Bakels Dark Levain** you get a rustic bread with a nice crust. The breads become a beautiful eye-watcher on the bread counter and with colourful toppings and decor, you create sandwiches that attract both the eyes and the taste buds.

Bakels Dark Levain is part of our series of Artisan Premium Breads, bread bases that provide rustic craft bread with an exclusive look and flavours beyond the ordinary.

USAGE

Water approx. 1000 g
Bakels Dark Levain 700 g
Strong wheat flour 700 g
Bakels Dry yeast 15 g

INGREDIENTS

WHEAT GLUTEN, WHEAT flour, RYE flour, malted WHEAT flakes, DURUMWHEAT, oat meal, salt, dried durum sourdough (WHEAT), dried RYE sourdough, malt flour (BARLEY), caramelised sugar, ascorbic acid (E300), enzyme

PACKAGING

Code	Size	Type	Palletisation
395211	20 kg	Bag	

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,350.00
Energy (kcal)	320.00
Fat (g)	3.00
Carbohydrate (g)	47.00
of which saccharides (g)	3.00
Fibre (g)	6.50
Protein (g)	24.00
Sodium (g)	2.50
Salt (g)	6.32



STORAGE

Dry conditions, room temperature up to 25°C, relative humidity max 65%.



SHELF LIFE

270 days



TYPE

Powder



ALLERGENS

Gluten (wheat, rye, barley, oats)



CATEGORY

Bread Mixes & Concentrates



FINISHED PRODUCT

Artisan Premium Bread, Baguette, Ciabatta, Crisp bread, Grain bread, Rolls



BRANDS

Bakels