



LIVENDO®  
magic of nature™



# Our easy and quick Shokupan recipe<sup>(1)</sup> with Tradizy® Durum

## INGREDIENTS

Tradizy® Durum	x1 pack (400g)
Water Basis T°: 52°C	6.25 kg
Salt	200 g
Traditionnal Flour T55	10 kg
Added water	750 g
Sugar	700 g
Butter	700 g
Milk powder	300 g

## METHOD



### 1 - MIXING TOGETHER

Basis T°: 56°C  
4 min on 1st speed  
5 min on 2nd speed



### 2 - MIXING TOGETHER

Add the butter:  
6 min on 1st speed  
1 min on 2nd speed  
with added water  
Expected dough T°: 24°C



### 3 - BULK FERMENTATION

60 min at ambient  
temperature



### 4 - DIVIDING AND PRE-SHAPING

180g long shape



### 5 - RESTING

20 min at ambient  
temperature



### 6 - SHAPING

Roll the dough  
on its width



### 7 - PROOFING

60 min at 28°C



### 8 - BAKING

30 min at 200°C  
in a deck oven  
with steam

<sup>(1)</sup> 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.

See the recipe  
step by step  
and more  
by flashing  
this QR code.

[to be adjusted locally]



RIPE WHEAT

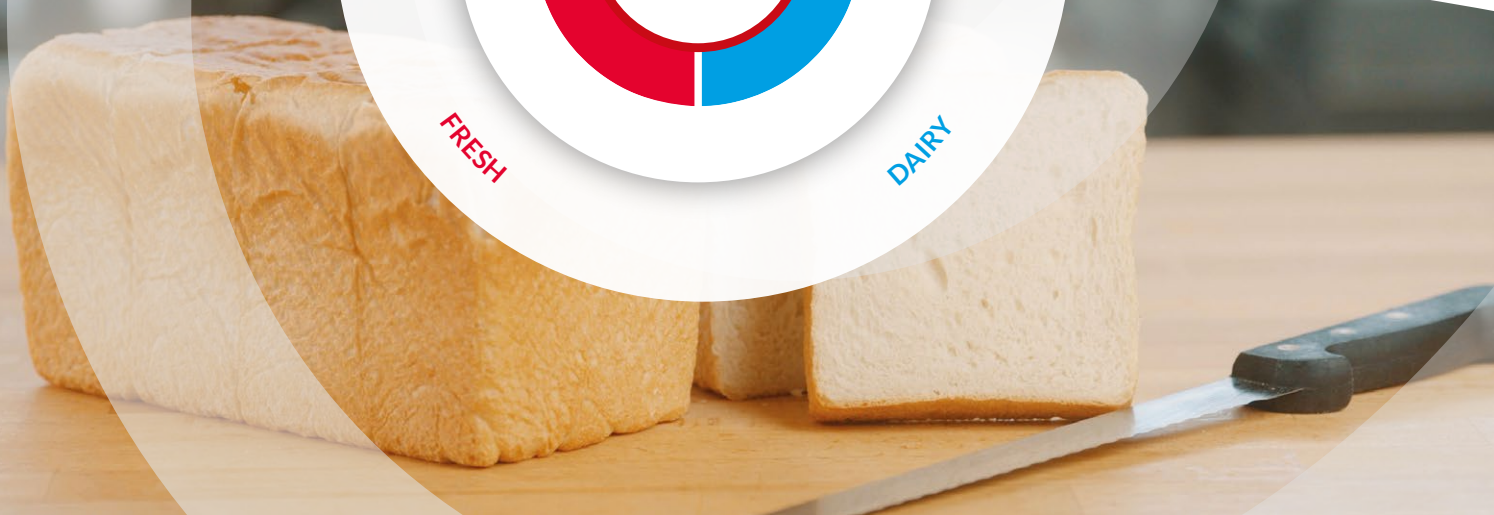
LACTIC

4%

FRESH

DAIRY

Shokupan  
with Tradizy® Durum  
sensorial profile  
with 4% use level.





# Tradizy® *So easy!*

*Esprit de levain*

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 consistent quality breads with sourdough, easily and quickly, in a complete safety.

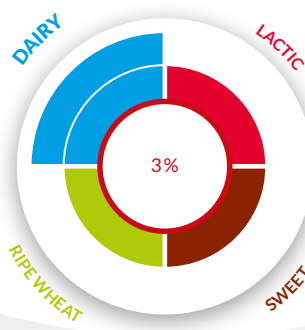
Tradizy® Durum, Esprit du levain, is the magic of nature without its complexity. A specialty devitalized sourdough that contains its own micro-organisms that enable fermentation.

Master the spirit of sourdough easily with Tradizy®.

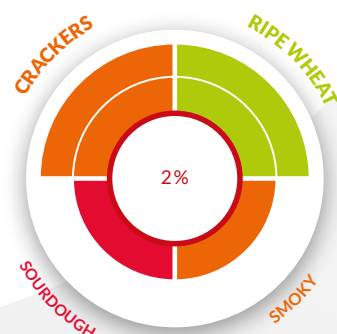
**Offer your consumers a wide range of tastes through breads with sourdough made only with Tradizy® Durum.**



**Tradizy® Durum  
Seed toast Bread  
sensory profile**



**Tradizy® Durum  
Viennese bread  
sensory profile**



**Tradizy® Durum  
Pizza  
sensory profile**

**Contact us to discover more recipes and sensory profiles.**



**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.

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