

TASTE COLOUR INGREDIENTS

LEFAP®



LEFAP® is a range of **devitalised sourdough*** and other cereal based ingredients

* Using Lefap products does not enable the "Sourdough-raised bread" claim.



- The LEFAP® range is mainly made by incorporating devitalised sourdough to cereal-bases: wheat germ, roasted cereals...
- Some LEFAP® products are made by blending several pure devitalised sourdough
- LEFAP® combines typical aromatic hints of sourdough with cereal flavours
- Colours vary from cream to brown/grey
- A very extended range offering a unique customising spectrum



- **Applications:** rusks, biscuits, breakfast cereals, diet foods, food industry, bread, flour confectionery, pizzas, fruit preparation.



		TASTE PROFILE					CRUMB COLOUR					
		Hazelnut Butter	Grilled Roasted	Malted	Fruity	Sourdough	Cream	Very Cream	yellow	Amber	Brown	Grey
LEFAP®	Acide Fermenté (<i>wheat</i>)				●	●	●					●
	Acide Torréfié (<i>wheat</i>)				●			●				●
	Ambré (<i>rye</i>)		●			●					●	●
	Campa (<i>wheat, rye</i>)				●	●				●		●
	Couleur (<i>wheat, barley, rye</i>)		●	●							●	●
	Oat (<i>oat</i>)	●			●	●	●					
	Or (<i>rye, maize, wheat</i>)	●				●		●				
	PNP (<i>wheat, durum wheat</i>)	●			●			●	●			
	Rye 80 C (<i>rye</i>)		●			●	●					●
	Rye 80 MAX (<i>rye</i>)	●				●	●					●
	Rye 200 (<i>rye</i>)		●		●	●				●		●
	Saveur Extra (<i>wheat</i>)	●			●	●		●				●
	Saveur Fruité (<i>rye</i>)	●			●		●					●
	Saveur Seigle (<i>rye</i>)	●			●	●	●					
	Seigle Fort (<i>rye</i>)		●			●				●	●	
	Spelt 120 (<i>spelt</i>)		●		●	●	●					●
	Wheat 80 DM (<i>durum wheat</i>)	●			●	●		●	●			
	Wheat 130 B (<i>wheat</i>)		●			●					●	●
	Wheat 200 (<i>wheat</i>)		●		●	●					●	●
	Wheat Germ (<i>wheat</i>)				●	●	●					●
BIOLOGIQUE*	Spelt Bio 470 (<i>spelt</i>)	●				●	●					
	Wheat O 205 (<i>wheat</i>)				●	●		●				
	Rye Bio 125 (<i>rye</i>)				●	●	●					●

* These products are certified by ECOCERT FR- BIO-01

● Not Marked

● Marked

● Very Marked

• **Indicative addition:** 0,5 to 4 %• **Packaging:** 25 kg bag• **Minimum order:** 100 kg

(Terms of order and delivery: please contact your sales area manager)



CONSIDERING
OUR FUTURE

Tél. +33 (0)3 80 730 777 - FRANCE - www.eurogerm.com