

Bread improver



XTENDLIFE®

20kg

SHELF LIFE EXTENSION
For pre packed bakery products



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Applications

LESAFFRE has developed this original patented concept to improve the shelf life of the pre packed bakery products like sliced bread, samoun, buns... without increasing the dosage of the current used preservative.

XTENDLIFE® is an innovative concept based on preservative properties of fermented flours, combined with an acidity corrector.

XTENDLIFE® guarantees the quality of the pre packed bakery products, despite the climatic and the seasonal changes.

Benefits

LESAFFRE has developed XTENDLIFE® to answer the needs of Industrials who need to extend their products shelf life without affecting the product flavour.

► REINFORCEMENT OF THE PRESERVATIVE EFFECT

XTENDLIFE® has been developed to reinforce the power of the preservative already used in the bread recipe, especially during hot and humid seasons. Product shelf life is improved without any increase of the preservative dosage.

► GUARANTEES THE QUALITY OF THE PRE PACKED PRODUCT

XTENDLIFE® improves the products shelflife until its expiry date without affecting its quality and its taste.

► TAILOR MADE SOLUTION

Thanks to the LESAFFRE expertise, XTENDLIFE® can be adapted to your own pre packed product requirement.

Use

Add XTENDLIFE® directly to the flour and mix

Dosage: depending on the formula and the products requirement

Composition

Based on a selection of fermented flours combined with an acidity corrector

Packaging

20 kg paper bags

Storage

Store in a cool and dry place (T< 25°C) to ensure the best results

Product shelf life

1 year (except specific regulation) from production date

FORMULA (% FLOUR)	RECIPE FOR SLICED BREAD	
	INGREDIENTS	
	Flour	100%
	Water	60%
	Saf instant® yeast	0.8%
	Salt	1.8%
	Xtendlife®	2%
	Fat	4%
	Sugar	4%

DIAGRAM	RECIPE FOR SLICED BREAD	
	DIAGRAM	
	Mixing	5 min + 5 min
	Dough temperature	29°C
	First fermentation	0
	Dividing	650
	Resting time	10 min
	Shaping	Machine
	Proofing time	90 min at 35°C
	Baking	40 min at 250°C

The + Lesaffre

Our master bakers from Baking Centers



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