

1. Product Name

O-tentic Origin

2. Description

O-tentic Origin is an active bakery component based on sourdough.

It is characterized by a long fermentation flavour profile, and by such adapted to make premium authentic breads.

3. Physico-Chemical Composition (indicative value)

Dry matter	96 ± 2 %
Colour	72 < L < 96
Acidity	60 ± 10

4. Microbiological analysis

Enterobacteria	< 10⁵ / g
Staphylococcus aureus	< 20 / g
Salmonella sp.	0 / 25 g

5. Properties and usages

- **O-tentic Origin is produced under controlled conditions and using cultures of selected organisms.**
- **O-tentic Origin is a living product and needs to be stored in a fridge once the pack is opened**
- **Dosage : 4 % on flour weight with addition of water and salt.**



- **Targeted segment : artisan bakers**
- **Applications: local authentic breads with a typical long fermentation taste profile (e.g. baguette à l'Ancienne, Boerenbrood,...).**
- **Declaration: dried sourdough*, yeast, antioxidant: ascorbic acid, enzymes*.**
***contain wheat, rye.**
- **Duties: registered under category 33021090 (flavours for the food industry)**

6. Packing

**1 x1 kg individually packed in a specific packaging complex under inert gas.
10 x 1 kg per carton (selling unit : box of 10kg)**

7. Storage and shelf-life

**Moisture < 65 % RF - Temperature Max. 22°C - Do not stack pallets
O-tentic Origin is a living product. The shelf-life of this product is one year from production date if the product is stored as stated above and in the closed original packaging. Once opened, the product can be stored for maximum one week at 4°C, sealed in its packaging.**