

PREMIUM FERMENT 4%

- Clean Label Bread Improver -

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PREMIUM FERMENT 4% is a clean label powdered bread improver with added sour dough for the production of top quality crusty, artisanal style breads, baguettes and ciabatta etc.

PREMIUM FERMENT 4% provides the opportunity to produce top quality long process bread in less than three hours, as only one hour bulk fermentation is required.

In the production process of breads using **PREMIUM FERMENT 4%**, no sponge dough is required and standard bakers flour is used.

Having the appearance and eating qualities of long process breads, **PREMIUM FERMENT 4%** delivers a firm and crunchy crust, with the delicious flavour and aroma normally associated with sour doughs.



The crumb has the uniform yet pleasant open and waxy textured crumb of artisan breads, which is light and truly mouth watering to eat .

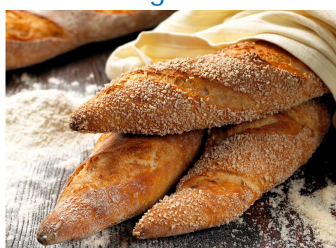
The unrivalled quality and consistency of breads produced from **PREMIUM FERMENT 4%** really stand out from other crusty goods. With their distinctive and appetising appearance they really do eat and taste as good as they look.

In using **PREMIUM FERMENT 4%**, the water level is increased and when following the standard recommended recipe incorporating 74% water, it provides the added benefit of increased yield.

PREMIUM FERMENT 4% is suitable for both hand moulding and automated equipment.

The bread characteristics and benefits of using **Premium Ferment 4%** are:

Product consistency
No sponge dough required
One hour bulk fermentation
Versatile application
Added aroma and flavour



Unique appearance and flavour
Increased yield
4% usage on flour weight
Clean label
Uses standard bakers flour

PREMIUM FERMENT 4% is available in 15kg bags

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