



FERMDOR® ACTIVE – DURUM

OVERVIEW

Fermdor® Active allows you to reproduce the authentic taste of traditional sourdoughs and forms the foundation of your bread production – simply add 4 ingredients: flour, water, salt and Fermdor® Active to make a wide range of high quality breads with full-bodied flavour and exceptional texture.

Whichever bread you are producing, one constant remains the same: Quality. Thanks to Fermdor® Active, you can now consistently produce breads with the authenticity associated with traditional breads, coupled with the operational benefits of convenience, simplicity and consistency.

Fermdor® Active Durum delivers a full-bodied malty flavour to a wide range of breads and suitable for a straight process.

USAGE

4% on flour weight.

INGREDIENTS

Durum Wheat Sourdough, Dried Yeast, Wheat Flour (Statutory Additives: Calcium Carbonate, Niacin, Iron, Thiamine), Flour Treatment Agent (E300), Inactive Dry Yeast (Wheat)

PACKAGING

Code	Size	Type	Palletisation
260600	10 x 1kg	Plastic sachet in cardboard carton	N/A

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,252.00
Energy (Kcal)	296.00
Fat (g)	2.79
Fat (of which saturates)(g)	0.45
Available Carbohydrate (g)	49.57
Carbohydrate (of which sugars)(g)	1.15
Protein (g)	22.02
Fibre (g)	3.73
Salt (g)	0.02

ADDITIONAL INFORMATION

All information and recommendations are based on tests and research believed to be reliable. No guarantee of their accuracy is made however. Since the manufacturers have no control over the conditions under which the products are transported to, stored, handled or used by purchasers all recommendations are made on the condition that the manufacturers and sellers will not be held liable for any damages resulting from their use. No representative of the manufacturers has the authority to waive or change the above provisions, but our technical staff is available to assist purchasers in adapting the fore mentioned products to their needs and circumstances. Nothing contained herein shall imply a recommendation to infringe any patents now or hereafter in existence.



STORAGE

Cool and dry conditions



SHELF LIFE

180 days



TYPE

Powder



ALLERGENS

Wheat



CATEGORY

Bread, Roll & Morning Goods,
Sourdough Products



INGREDIENT FEATURES

Versatile application



FINISHED PRODUCT

Baguette, Ciabatta, Occasion
Bread, Tin Bread



BRANDS

Fermdor®



FUNCTION

Improve flavour