



FERMDOR® DURUM

OVERVIEW

Fermdor® Durum is a durum wheat-based sourdough powder, used at 2-8% on flour weight.

The aroma components are full-bodied and balanced with an authentic Italian character.

Baked goods have a greenish, milky flavour, with a flowery finish and a shiny, crispy crust.

Acidity TTA 85 / pH value 3.6.

APPLICATION

Use in all types of artisanal bakery products, in sliced bread, hamburger buns, baguettes, ciabatta, pizzas and even in cake and cookies.

Browse the [Fermdor®](#) range.

Flavour profiles created in collaboration with The Zurich University of Applied Sciences.

USAGE

2-8% on flour weight depending on product application.

INGREDIENTS

Durum Wheat Flour

PACKAGING

Code	Size	Type	Palletisation
260110	10kg	Bag	

ADDITIONAL INFORMATION

Note: The acidity and pH level of the sourdough is an approximate level.



STORAGE

Cool and dry conditions



SHELF LIFE

360 days



TYPE

Powder



FINISHED PRODUCT



CATEGORY

Bread, Roll & Morning Goods,
Sourdough Products



INGREDIENT FEATURES

Vegan suitable, Vegetarian,
Versatile application

Bagel, Baguette, Brioche,
Cake, Choux, Ciabatta,
Cookies, Croissant, Crumpet,
Crusty Bread, Crusty Roll,
Danish, Doughnut, Flat Bread
, Hamburger Bun, Hot Cross
Bun, Ice Cream, Meat, Muffin,
Naan, Occasion Bread,
Pancake, Panettone, Pasta,
Pie, Pizza, Rye Bread,
Sausage Roll, Savoury Good,
Scone, Soft Roll, Sourdough,
Swiss Roll, Tin Bread,
Wholemeal



BRANDS

Fermdor®



FUNCTION

Improve flavour