



FERMDOR® R CLASSIC

OVERVIEW

Fermdor® R Classic is a rye-based sourdough powder, used at 3-8% on flour weight.

A traditionally mild sourdough with a balanced mild taste profile. Fermdor® R Classic reduces and masks the acid and bitter taste in wholemeal and rye breads.

The baked good get an elastic crumb, without affecting the crumb colour.

Acidity TTA 50 / pH value 3.7.

APPLICATION

Use in all types of artisanal bakery products, all types of rye bread and in whole grain breads.

Browse the [Fermdor®](#) range.

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

USAGE

3-8% on flour weight depending on product application.

INGREDIENTS

Rye Flour

PACKAGING

| Code | Size | Type | Palletisation |
|---------|------|------|---------------|
| 260080A | 25kg | 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, Cracker, 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