



# Fermdor R Plus

## Overview

Fermdor R Plus is a rye-based sourdough powder, used at 1-5% on flour weight.

The distinct acid profile delivers a tangy mouthfeel and makes the crumb more elastic. Fermdor R Plus delivers a characterful, fruity fermented taste, with an authentic greenish and rustic flavour.

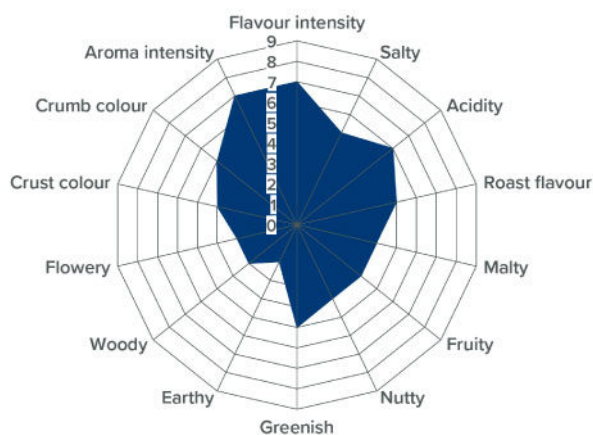
Acidity TTA 230 / pH value 3.3.

## Application

Use in all types of artisanal bakery products for which a high acidity is desired, including rye and multigrain breads.

Browse the [Fermdor](#) range.

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



### Storage

Cool and dry conditions



### Shelf Life

360 days



### Type

Powder



### Category

[Bread](#), [Roll & Morning Goods](#), [Sourdough Products](#)



### Finished Product

[Bagel](#), [Baguette](#), [Cake](#), [Choux](#), [Ciabatta](#), [Cookies](#),  
[Cracker](#), [Croissant](#), [Crumpet](#), [Crusty Bread](#),  
[Crusty Roll](#), [Danish](#), [Doughnut](#), [Flat Bread](#),  
[Hamburger Bun](#), [Hot Cross Bun](#), [Ice Cream](#), [Meat](#),  
[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](#)

## Usage

1-5% on flour weight depending on product application. Higher dosage possible, but will have an effect on the volume.

## Ingredients

Rye Milling Products, Acidifier (lactic acid)





## Packaging

Code	Size	Type	Palletisation
260310	10 KG	Bag	

## Additional Information

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