



## FERMDOR® RELAX

### OVERVIEW

Fermdor® Relax is a concentrated dough relaxer consisting of totally natural deactivated yeast.

#### BENEFITS INCLUDE:

- Providing a clean label solution where poor extensibility and shrinkage in dough production is an issue.
- Acting as a reducing agent on the gluten network, Fermdor® Relax allows the dough to develop faster at the mixing stage (20-30% less), improving throughput and plant efficiency.

It has been developed for the production of speciality breads such as baguettes, ciabatta and pressed and sheeted pizza bases.

### USAGE

0.2-0.5% on flour weight.

### INGREDIENTS

Inactive Dry Yeast (Wheat), Carrier (Wheat Flour), Processing aid (Sunflower Oil)

## PACKAGING

| Code    | Size | Type | Palletisation |
|---------|------|------|---------------|
| 255540A | 25kg | Bag  | 40            |

## NUTRITIONAL INFORMATION

| Type                              | Value    |
|-----------------------------------|----------|
| Energy (kJ)                       | 1,546.00 |
| Energy (Kcal)                     | 368.00   |
| Fat (g)                           | 5.20     |
| Fat (of which saturates)(g)       | 0.10     |
| Available Carbohydrate (g)        | 43.10    |
| Carbohydrate (of which sugars)(g) | 0.20     |
| Protein (g)                       | 37.20    |
| Fibre (g)                         | 0.30     |
| Salt (g)                          | 0.00     |

## 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

365 days



### TYPE

Powder



### ALLERGENS

Wheat



### CATEGORY

Bread, Roll & Morning Goods,  
Dough Relaxant



### INGREDIENT FEATURES

Clean Label, Vegan suitable,  
Vegetarian



### FINISHED PRODUCT

Baguette, Ciabatta, Crusty  
Roll, Pizza



### BRANDS

Fermdor®



### FUNCTION

Improve flavour, Relax dough