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FERMDOR® RUSTIC

OVERVIEW

Fermdor® Rustic is a speciality, wheat-based sourdough powder, used at 1-5% on flour weight.

Delivering a rustic character, achieved through the roasted and malty-sweet notes.

The baked good has an open, moist crumb and a shiny, crispy crust. The fruity, greenish aroma components give the product an authentic profile.

Acidity TTA 130 / pH value 3.6.

APPLICATION

Use in all types of artisanal bakery products and including country bread, wholegrain bread and flatbread/pizzas.

Browse the **Fermdor**® range.

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

USAGE

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



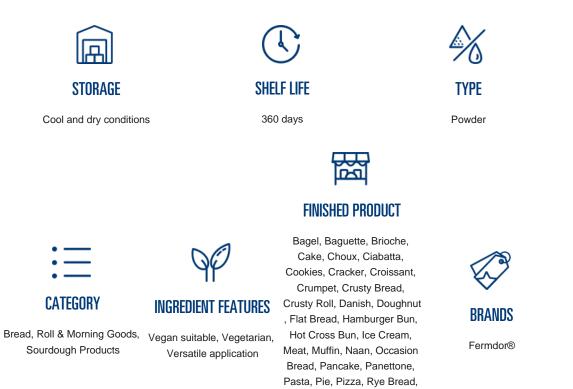
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INGREDIENTS

Wheat Milling Products

ADDITIONAL INFORMATION

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



FUNCTION

Improve flavour

Sausage Roll, Savoury Good, Scone, Soft Roll, Sourdough, Swiss Roll, Tin Bread, Wholemeal