



## 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.

## INGREDIENTS

Wheat Milling Products

## 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