



# Fermdor S Classic

## Overview

Fermdor S Classic is a spelt based sourdough powder, used at 3-8% on flour weight.

The sourdough has a greenish, malty flavour profile without acidic notes. The crust of the baked goods is shiny and crispy, while achieving good elasticity without affecting crumb colour.

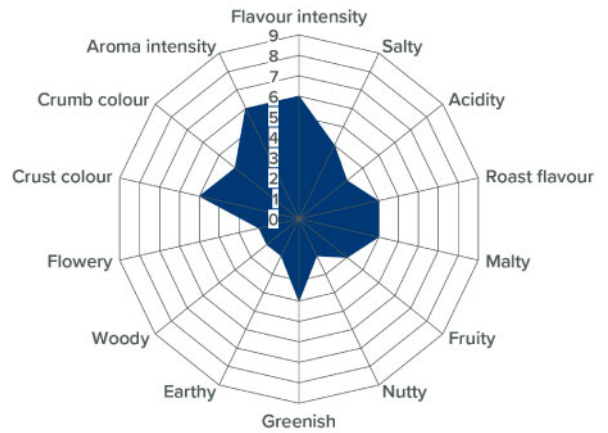
Acidity TTA 70 / pH value 3.7.

## Application

Use in all types of artisanal bakery products, in spelt-based products and others including ciabattas, baguettes, hamburger buns and butter plaits.

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](#), [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](#)

## Usage

3-8% depending on product application.

## Ingredients

Spelt Flour, Barley Malt Flour



## Packaging

Code	Size	Type	Palletisation
260070A	25 KG	Bag	

## Additional Information

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