



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.

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

USAGE

3-8% depending on product application.

INGREDIENTS

Spelt Flour, Barley Malt Flour

PACKAGING

Code	Size	Type	Palletisation
260070A	25kg	Bag	

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