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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.

USAGE

3-8% depending on product application.



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INGREDIENTS

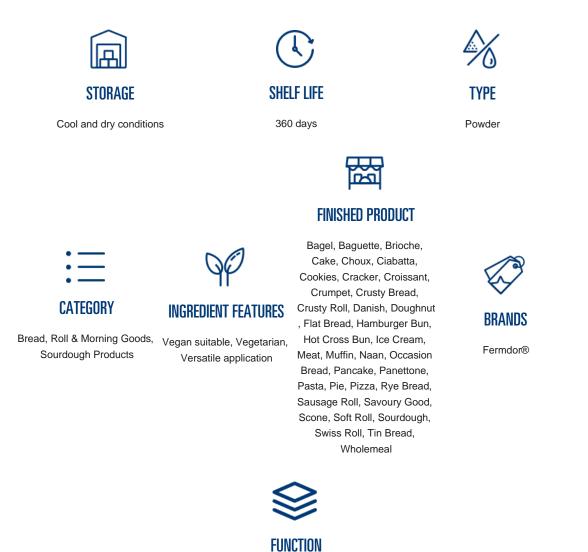
Spelt Flour, Barley Malt Flour

PACKAGING

Code 260070A Size 25kg **Type** Bag Palletisation

ADDITIONAL INFORMATION

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



Improve flavour