



FERMDOR® S GERM

OVERVIEW

Fermdor® S Germ is a spelt based sourdough powder, used at 2-6% on flour weight.

Delivering a typical roasted and malty aroma and a nicely balanced flavour with a slight acidity and a long-lasting taste.

The crumb achieved has a unique, golden-brown colour when a high dosage is used.

Acidity TTA 100 / pH value 4.2.

APPLICATION

Use in all types of artisanal bakery products, delivering an intense flavour and crumb colour in spelt-based products and in whole grain bread.

Browse the [Fermdor®](#) range.

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

USAGE

2-6% on flour weight depending on product application.

INGREDIENTS

Spelt Germ Flour

PACKAGING

Code	Size	Type	Palletisation
260250	10kg	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, Biscuit,
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,
Tin Bread, Wholemeal



BRANDS

Fermdor®



FUNCTION

Improve flavour