



Fermdor Smoked

Overview

Fermdor Smoked is a speciality, wheat-based sourdough powder with added smoke, used at 0.5-5% on flour weight.

Delivering a unique smoke aroma, like fresh out of a wood oven, the sourdough has a well-balanced, rustic taste without acidity.

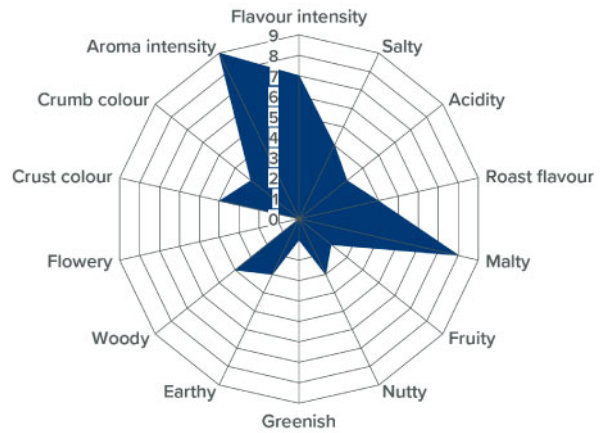
Acidity TTA 25 / pH value 3.7.

Application

Use in all types of artisanal bakery products, delivering an moreish taste in hamburger buns, sliced bread, baguettes, ciabatta, flatbread and especially wood-fired pizzas, pretzels and even meat marinade.

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](#), [Scotch Roll](#), [Soft Roll](#), [Sourdough](#), [Tin Bread](#), [Wholemeal](#)



Brands

[Fermdor](#)

Usage

0.5-4% on flour weight depending on product application. Higher dosage not recommended as it might be too overpowering.

Ingredients

Wheat Flour, Wheat Malt Flour, Table Salt, Smoke



Packaging

Code	Size	Type	Palletisation
260100	10 KG	Bag	

Additional Information

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