



FERMDOR® W BRIGHT

OVERVIEW

Fermdor® W Bright is a wheat-based sourdough powder, used at 2-6% on flour weight.

Delivering a strong acidic taste that unfolds on the tongue. Aromatically balanced, with no influence on the crumb colour, with a cream, pleasant crumb texture that also improves shelf life.

Acidity TTA 100 / pH value 3.6.

APPLICATION

Use in all types of artisanal bakery products in which a bright crumb with strong acidity is desired and works well as a shelf life enhancer in pasta.

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

Wheat Milling Products

PACKAGING

Code	Size	Type	Palletisation
260450	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