



## FERMDOR® W BRIGHT

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



### CATEGORY

Sourdough



### FINISHED PRODUCT

Bagel, Baguette, Brioche, Cake, Choux, Ciabatta, 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 food, Scone, Soft roll, Sourdough, Swiss roll, Tin bread, Wholemeal