



FERMDOR® W CLASSIC

OVERVIEW

Fermdor® W Classic is a wheat-based sourdough powder, used at 3-8% on flour weight.

A well-balanced, traditional flavour with a mild taste profile.

The sourdough has a greenish cereal aroma, without acid flavour. The baked bread produces an elastic crumb, without an impact on the crumb colour.

Acidity TTA 45 / pH value 3.7.

APPLICATION

Use in all types of artisanal bakery products, for example baguettes, ciabatta, pizza and batard.

Browse the [Fermdor®](#) range.

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

USAGE

3-8% on flour weight depending on product application.

INGREDIENTS

Wheat Flour, Wheat Malt Flour

PACKAGING

Code	Size	Type	Palletisation
260200	25kg	Bag	40

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, 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,
Speciality Bun, Swiss Roll,
Tin Bread, Wholemeal



BRANDS

Fermdor®



FUNCTION

Improve flavour