



## FERMDOR® W GERM LIQUID

Fermdor® W Germ Liquid is a liquid sourdough, based on wheat germ, used at 5-15% on flour weight.

The liquid delivers a moist, open crumb structure, with a crispy, distinct and shiny crust. The taste profile is formed by savoury fermentation and roasting aromas. Fermdor® W Germ Liquid relaxes the dough, minimising the shrinking effect on all laminated products and enhances the butter flavour in pastries.

Acidity TTA 30 / pH value 3.5.

### APPLICATION

Use in all types of artisanal bakery products and others including butter plaits, croissants, danish pastry, baguettes, ciabattas, pizzas and sliced bread.

Browse the [Fermdor®](#) range.

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

### USAGE

5-15% on flour weight depending on product application.

### INGREDIENTS

Sourdough (water, wheat milling products, wheat germ flour), Brandy Vinegar, Salt

## ADDITIONAL INFORMATION

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



### STORAGE

Cool and dry conditions



### SHELF LIFE

270 days



### TYPE

Liquid



### 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, Speciality bun, Swiss roll, Tin bread, Wholemeal