



FERMDOR® W GERM LIQUID

OVERVIEW

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



FINISHED PRODUCT



CATEGORY

Bread, Roll & Morning Goods,
Sourdough Products



INGREDIENT FEATURES

Vegan suitable, Vegetarian,
Versatile application



BRANDS

Fermdor®

Bagel, Baguette, Choux,
Ciabatta, Croissant, Crumpet,
Crusty Bread, Crusty Roll,
Danish, Doughnut, Flat Bread
, Hamburger Bun, Hot Cross
Bun, Muffin, Naan, Occasion
Bread, Pancake, Panettone,
Pie, Pizza, Rye Bread,
Sausage Roll, Savoury Good,
Scone, Soft Roll, Sourdough,
Swiss Roll, Tin Bread,
Wholemeal



FUNCTION

Improve flavour