



FERMDOR® W GERM

OVERVIEW

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

Giving a typical roasted, malty and pleasant greenish flavour, with a unique golden-brown crumb. Fermdor® W Germ enhances the elasticity and the cut resistance of the crumb.

Acidity TTA 100 / pH value 3.7.

APPLICATION

Use in all types of artisanal bakery products, delivering an intense flavour and crumb colour.

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 Germ Flour, Rye Flour, Barley Malt

PACKAGING

Code	Size	Type	Palletisation
260050A	25kg	Bag	30

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