



## FERMDOR® W MILD

### OVERVIEW

Fermdor® W Mild is a wheat-based sourdough powder, used at 2-8% on flour weight.

Delivering a nicely balanced flavour with a slight acidity and a long-lasting taste. Producing an open, moist crumb with a crispy crust.

The malty and roasted aromas evoke an authentic character.

Acidity TTA 78 / pH value 3.8.

### APPLICATION

Use in all types of artisanal bakery products, including hamburger buns, rolls, sliced bread, baguettes, ciabattas, pizzas and even cakes/cookies.

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 Milling Products

## 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