



FERMDOR® W PLUS

OVERVIEW

Fermdor® W Plus is a wheat-based sourdough powder, used at 1-5% on flour weight.

The distinct acid profile creates a tangy mouthfeel, delivering a fruity fermented taste and rustic aroma. Also enhances the shelf life and the elasticity of the crumb.

Acidity TTA 195 / pH value 3.4.

APPLICATION

Use in all types of artisanal bakery products for which a high acidity is desired, including rustic and multi grain breads and whole grain breads.

Browse the [Fermdor®](#) range.

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

USAGE

1-5% on flour weight depending on product application. Higher dosage possible, but it will have an effect on the volume.

INGREDIENTS

Wheat Milling Products

PACKAGING

Code	Size	Type	Palletisation
260270	10kg	Bag	

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