



Artisan

- ✓ Source of Protein
- ✓ Source of Folate



Fermdor® Wheat
Sourdoughs



Folate
Reduction of
Tiredness
& Fatigue



Delight customers with unforgettable artisan-style breads

ARTISAN

Speciality Bread with Nutritional and Visual Value

The clean label 7% concentrate, which requires just 60 minutes bulk fermentation, is ideal for bakers to produce freshly baked artisanal-style breads on a large scale, with excellent cost-in-use advantages.

The baked bread delivers striking visual appeal through the enticing golden crust and open waxy crumb, perfect as a go-to occasion bread.

While the concentrate base recipe produces great artisan baguettes and rolls, get adventurous and produce value-added speciality goods such as focaccia, savoury muffins, olive sticks and more.

What wholesome ingredients are in Artisan?

A delicious blend of Fermdor® Sourdoughs provides a distinctive artisanal-taste, with moreish sour notes.



Fermdor® Wheat Sourdoughs

Why is it good for me?

- ✓ Source of Protein
- ✓ Source of Folate



Reduction of Tiredness & Fatigue

Scan for a full list of nutrients and qualifying claims:



Packaging
12.5kg bag



Shelf Life
365 days



Allergens
Wheat



Suitable for
Vegans/
Vegetarians



Qualifying recipes for nutrition/health claims:

Boule Recipe

Wheat flour	10.000kg	100%
<i>Country Oven Artisan Bread 7% Concentrate</i>	0.700kg	7%
Yeast	0.250kg	2.5%
Salt	0.180kg	1.8%
Water	8.000kg	80%
Total	19.130kg	



Method

- Spiral mixer:** 5 minutes slow speed, 8 minutes fast speed, until fully developed.
- Dough temperature:** 24-26°C
- Bulk:** 60 minutes at room temperature, cover with rack cover.
- Scale:** 485g and mould into boule shape.
- Dry Prove:** 60 minutes at room temperature, cover with rack cover.
- Cut as desired..
- Bake:** 240°C for 25-30 minutes, with steam.

Yield: 39 loaves

Ciabatta Roll Recipe

Wheat flour	10.000kg	100%
<i>Country Oven Artisan Bread 7% Concentrate</i>	0.700kg	7%
Yeast	0.250kg	2.5%
Salt	0.180kg	1.8%
Water	8.000kg	80%
Total	19.130kg	



Method

- Spiral mixer:** 5 minutes slow speed, 8 minutes fast speed, until fully developed.
- Dough temperature:** 24-26°C.
- Bulk:** 60 minutes at room temperature, cover with rack cover.
- Scale:** 100g and mould into ciabatta shape.
- Dry Prove:** 60 minutes at room temperature, cover with rack cover.
- Cut as desired.
- Bake:** 240°C for 15 minutes, with steam.

Yield: 191 rolls

Description	Pack Size	Code
Country Oven Artisan Bread 7% Concentrate	12.5kg	394190

Steps to success

1.



Buy one or more bags of Country Oven Artisan Bread 7% Concentrate 12.5kg

2.



Request Free POS shelf wobblers and wobblers counter stand from Bakels or your local Bakels distributor

3.



Bake and display

Health claims: Folate contributes to the reduction of tiredness and fatigue. All nutrients need to be eaten regularly, as part of a healthy lifestyle and balanced diet.

BAKELS

BAKERY INGREDIENTS SINCE 1904