

Production Information

# FERMDOR® ACTIVE

# Bakels product FERMDOR® ACTIVE DURUM

A concentrated powdered bread improver including active components to make premium artisan bakery products.

Fermdor<sup>®</sup> Active Durum can be used in various of applications.

# **PRODUCT INFORMATION**



**Storage:** Ambient, cool, dry conditions. Store away from direct sunlight <u>and frost.</u>

**Packaging:** 8 x 1kg plastic sachets packed into cardboard carton



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Shelf life: 9 months

# WHAT IS FERMDOR® ACTIVE DURUM?

Fermdor<sup>®</sup> Active Durum allows you to reproduce the authentic taste of traditional sourdoughs.

Fermdor<sup>®</sup> Active Durum forms the foundation of your bread production – simply add 3 ingredients: flour, salt and water to make a wide range of high quality breads with full-bodied taste, incredible flavour and exceptional texture.

Whichever bread you are producing, one constant remains the same: Quality.

Thanks to Fermdor<sup>®</sup> Active Durum, you can now consistently produce breads with the authenticity associated with traditional breads.



The low usage of only 4% on flour weight makes Fermdor<sup>®</sup> Active Durum a very economic product.

FERMOOR Active

BAKE

# **BENEFITS FOR YOU**

- Optimum cost and flexibility in application.
- Shorter production period for maximum convenience and simplicity.
- The same perfect result every time.
- Helps when there is a lack of skill in bakery production and a reliable result is key.
- For bakers wanting to maximise the sales potential with premium-tier breads.

# **BENEFITS FOR YOUR CUSTOMER**

- An excellent eating experience with authentic taste and flavour of a traditional sourdough bread.
- The bread gets a nice crust and crumb texture as a complement to the great taste.
- Gives excellent fresh-keeping qualities.

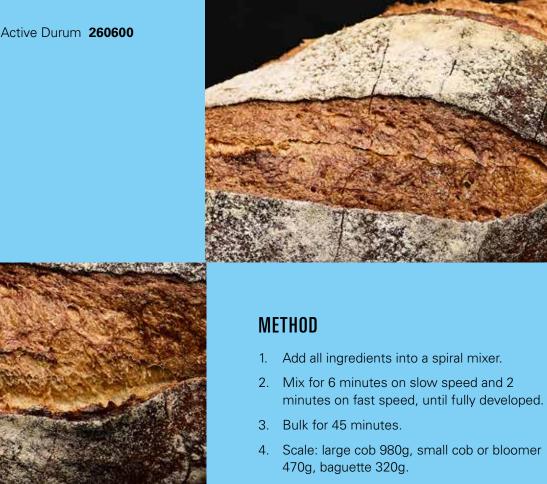
# ARTISAN

## **INGREDIENTS**

Flour	10.000 kg	100%
Fermdor <sup>®</sup> Active Durum	0.400 kg	4%
Salt	0.200 kg	2%
Cold water	6.200 kg	62%

#### **PRODUCTS USED**

Code: Bakels Fermdor® Active Durum 260600



- 5. Prove for 45 minutes at 28°C, 75% humidity.
- Bake at 230°C, with steam: large cob 30 minutes, small cob or bloomer 24 minutes, baguette 18 minutes.

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# **ARTISAN BAGUETTE**

## INGREDIENTS

Flour	10.000 kg	100%
Fermdor <sup>®</sup> Active Durum	0.400 kg	4%
Salt	0.200 kg	2%
Cold water	7.500 kg	75%

## METHOD

- 1. Add all ingredients into a spiral mixer.
- Mix for 5 minutes on slow speed and 8 minutes on fast speed, until fully developed.
- 3. Bulk for 45 minutes.
- 4. Scale at 320g.
- 5. Prove for 60 minutes at 28°C, 75% humidity.
- 6. Bake at 240°C, with steam for 24 minutes.
- 7. Open damper for the final 8 minutes.

#### **PRODUCTS USED**

Code: Bakels Fermdor® Active Durum 260600

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Fermdor<sup>®</sup> Active Durum was born out of our expertise in sours and desire to give consumers unforgettable taste sensations.

Developed by Bakels Centre of Competence for Sours, located in Switzerland

# **ARTISAN MIXED OLIVE**

#### INGREDIENTS

#### Group 1

Flour	10.000 kg	100%
Fermdor <sup>®</sup> Active Durum	0.400 kg	4%
Salt	0.200 kg	2%
Cold water	6.200 kg	62%
Group 2		
Mixed oilives	3.000 kg	30%

#### **PRODUCTS USED**

Code: Bakels Fermdor<sup>®</sup> Active Durum 260600

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## METHOD

- 1. Add group 1 ingredients into a spiral mixer.
- Mix for 6 minutes on slow speed and 2 minutes on fast speed.
- 3. Add olives and mix for 2 minutes on slow speed until clear.
- 4. Bulk for 45 minutes.
- 5. Scale: large cob 920g, small cob or bloomer 470g, baguette 320g.
- 6. Prove for 45 minutes at 28°C, 75% humidity.
- Bake at 230°C, with steam: large cob -30 minutes, small cob or bloomer – 24 minutes, baguette – 18 minutes.

# CIABATTA

## INGREDIENTS

#### Group 1

Flour	10.000 kg	100%
Fermdor <sup>®</sup> Active Durum	0.400 kg	4%
Salt	0.200 kg	2%
Cold water	7.500 kg	75%
Group 2		
Olive oil	0.500 kg	5%

## METHOD

- 1. Add group 1 ingredients into a spiral mixer.
- Mix for 5 minutes on slow speed and 8 minutes on fast speed.
- 3. Add olive oil and mix for 1 minute on slow speed and 1 minute on fast speed.
- 4. Bulk for 45 minutes.
- 5. Scale at 140g ciabattas.
- 6. Prove for 60 minutes at 28°C, 75% humidity.
- 7. Bake at 240°C for 18 minutes, with steam.

### **PRODUCTS USED**

Code: Bakels Fermdor® Active Durum 260600

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