



BAKERY INGREDIENTS SINCE 1904

Production Information

FERMDOR[®] ACTIVE
DURUM

Bakels product

FERMDOR® ACTIVE DURUM

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

Fermdor® Active Durum can be used in various of applications.

PRODUCT INFORMATION



Storage: Ambient, cool, dry conditions. Store away from direct sunlight and frost.



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



Shelf life: 9 months

WHAT IS FERMDOR® ACTIVE DURUM?

Fermdor® Active Durum allows you to reproduce the authentic taste of traditional sourdoughs.

Fermdor® 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® Active Durum, you can now consistently produce breads with the authenticity associated with traditional breads.

Economical

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





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® 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**



METHOD

1. Add all ingredients into a spiral mixer.
2. Mix for 6 minutes on slow speed and 2 minutes on fast speed, until fully developed.
3. Bulk for 45 minutes.
4. Scale: large cob 980g, small cob or bloomer 470g, baguette 320g.
5. Prove for 45 minutes at 28°C, 75% humidity.
6. 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® 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.
2. 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

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Fermdor® 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® 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%
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PRODUCTS USED

Code: Bakels Fermdor® Active Durum **260600**

METHOD

1. Add group 1 ingredients into a spiral mixer.
2. 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.
7. Bake at 230°C, with steam: large cob - 30 minutes, small cob or bloomer – 24 minutes, baguette – 18 minutes.

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CIABATTA

INGREDIENTS

Group 1

Flour	10.000 kg	100%
Fermdor® 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%
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METHOD

1. Add group 1 ingredients into a spiral mixer.
2. 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

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 **BAKELS**

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