



**BAKELS**

BAKERY INGREDIENTS SINCE 1904

*Production Information*

**FERMDOR<sup>®</sup> 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:** 10 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


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

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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

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

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