



FERMDOR DURUM

OVERVIEW

Fermdor Durum is a durum wheat-based sourdough powder, used at 3-8% on flour weight. The aroma components are full-bodied and balanced with an authentic Italian character. Baked goods have a greenish, milky flavour, with a flowery finish and a shiny, crispy crust.

Use in all types of artisanal bakery products, in sliced bread, hamburger buns, baguettes, ciabatta, pizzas and even in cakes and cookies.

Acidity TTA 85 / pH value 3.6.

Browse the [Fermdor](#) range.

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

USAGE

2-8% on flour weight depending on product application.



SHELF LIFE

270 days



TYPE

Powder



CATEGORY

Sourdough - FERMDOR ®



FINISHED PRODUCT

Artisan Premium Bread, Baguette,
Biscuit, Breakfast bread, Cookies, Crisp
bread, Crusty bread, Hamburger bun /
sausage roll, Occasion bread, Rolls,
Rusk



BRANDS

Fermdor