



FERMDOR W BRIGHT

OVERVIEW

Fermdor W Bright is a wheat-based sourdough powder, used at 2-6% on flour weight. Delivering a strong acidic taste that unfolds on the tongue. Aromatically balanced, with no influence on the crumb colour, with a soft, pleasant crumb texture that also improves shelf life.

Use in all types of artisanal bakery products in which a bright crumb with strong acidity is desired. Plus the product works well as a shelf life enhancer in pasta.

Acidity TTA 100 / pH value 3.6.

Browse the [Fermdor](#) range.

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

USAGE

2-6% on flour weight depending on product application.

INGREDIENTS

dried WHEAT sourdough

PACKAGING

Code	Size	Type	Palletisation
	10 kg	Bag	

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,550.00
Energy (kcal)	370.00
Fat (g)	3.00
Carbohydrate (g)	57.00
of which saccharides (g)	4.00
Protein (g)	15.00
Sodium (g)	0.00



STORAGE

Dry, dark and not above 25 °C. Max 65 % relative humidity



SHELF LIFE

365 days



TYPE

Powder



ALLERGENS

Gluten (wheat)



CATEGORY

Sourdough - FERMDOR ®



FINISHED PRODUCT

Baguette, Breakfast bread



BRANDS

Fermdor