



FERMDOR W CLASSIC

OVERVIEW

Fermdor W Classic is a wheat-based sourdough powder. A well-balanced, traditional flavour with a mild taste profile. The sourdough has a greenish cereal aroma, without an acidic flavour. The baked bread produces an elastic crumb, without an impact on the crumb colour.

Acidity TTA 45 / pH value 3.7.

Use in all types of artisanal bakery products, for example baguettes, ciabatta and pizza.

Browse the [Fermdor](#) range.

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

USAGE

3-8% on flour weight depending on product application.

PACKAGING

Code	Size	Type	Palletisation
	10 kg	Bag	



STORAGE

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



SHELF LIFE

365 days



TYPE

Powder



CATEGORY

Sourdough - FERMDOR ®



FINISHED PRODUCT

Artisan Premium Bread, Baguette,
Breakfast bread, Rolls, Rusk



BRANDS

Fermdor