Bakels product

FERMDOR ACTIVE

DURUM

BAKELS

BAKERY INGREDIENTS SINCE 1904

Bakels product

FERMDOR ACTIVE DURUM

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

Fermdore Active Durum can be used in a 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.

Cost effective

The low dosage of only 4% of the amount of flour makes Fermdor Active Durum a very priceworthy 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 the 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 autentic 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.

FERMDOR ACTIVE DURUM BREAD

INGREDIENTS

Strong wheat flour	1500 g	100%
Water	1000 g	64%
Bakels Fermdor Active Durum	60 g	4%
Salt	30 g	2%

METHOD

Weigh all the ingredients in a dough mixer.

Mix for 4 minutes on slow speed and 5-6 minutes on fast speed.

Let the dough rest in a plastic tray for 30 minutes with a lid on, or refrigerate to the next day.

Scale the dough into desired pieces, fold the dough to nice breads.

Prove the bread in a prover for 60 minutes.

Bake at high starting temperature approximately 240°C with good steam. Lower to 210°C and finish baking.

Open the damper after half the baking time. Total baking time 18-24 minutes depending on the size of the breads.

PRODUCTS USED

Art nr: Bakels Fermdor Active Durum **260600**

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 Sourdoughs, in Switzerland.

FERMDOR ACTIVE DURUM ARTISAN

INGREDIENTS

Strong wheat flour	1350 g	100%
Water 16-18°C	1000 g	71%
Bakels Fermdor Active Durum	54 g	4%
Salt	30 g	2,2%

PRODUCTS USED

Art nr: Bakels Fermdor Active Durum **260600**

METHOD

Weigh all the ingredients in a dough mixer, the water must be 16-18°C.

Mix for 4 minutes on slow speed, and 8-10 minutes on fast speed.

Place the dough in a plastic tray with a little oil in it, put a lid on.

Make a few strokes while the dough rests for 2-3 hours.

Place the dough on a floured table and scale into desired pieces.

Prove at room temperature under a cloth for 60 minutes.

For best results, bake in a deck oven with starting temperature 270°C.

Steam really much and lower the temperature to approximately 230°C.

To get a nice dark crust, open the damper after half the baking time.

Total baking time 18-24 minutes depending on the size of the breads.

FERMDOR ACTIVE DURUM SEED BREAD

INGREDIENTS

Strong wheat flour	1700 g	100%
Water	1000 g	58%
Aromatic Baking Malt Light Special	200 g	12%
Roasted pumpkin seeds	100 g	6%
Roasted sunflower seeds	100 g	6%
Bakels Fermdor Active Durum	64 g	4%
Roasted flax seeds	50 g	3%
Salt	30 g	2%

PRODUCTS USED

Art nr: Bakels Fermdor Active Durum **260600**
Art nr: Aromatic Baking Malt Light Special **266210**

METHOD

Weigh all the ingredients in a dough mixer.

Mix for 4 minutes on slow speed and 5 minutes on fast speed.

Let the dough rest for approximately 20 minutes.

Scale the dough into desired pieces.

Shape the dough in to suitable pieces.

Prove the bread in a prover for 50 minutes.

Bake at high starting temperature approximately 240°C and lower directly to 210°C.

Total baking time 12-24 minutes depending on the size of the breads.

FERMDOR ACTIVE DURUM OLIVES

INGREDIENTS

Strong wheat flour	1600 g	100%
Water	1000 g	62%
Bakels Fermdor Active Durum	64 g	4%
Salt	32 g	2%
Mixed olives	500 g	

METHOD

Add all ingredients exept the olives, into a spiral mixer.

Mix for 6 minutes on slow speed and 2 minutes on fast speed.

Add olives and mix for 2 minutes on slow speed until clear.

Bulk for 45 minutes.

Scale: large cob – 920 g, small cob or bloomer – 470 g, baguette – 320 g.

Prove for 45 minutes at 28°C, 75% humidity.

Bake at 230°C, with steam: large cob - 30 minutes, small cob or bloomer – 24 minutes, baguette – 18 minutes.

PRODUCTS USED

Art nr: Bakels Fermdor Active Durum **260600**

Visit our website for more inspiration

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