

**FERMDOR R STRONG**

<b>Item number</b>	291510	
<b>Product type</b>	Dried sourdough powder from rye, naturally leavened sourdough bacteria. Enriches the bread with a rich rounded taste. Product is Kosher.	
<b>Usage</b>	Recommended dosage: 1-5 %, calculated on flour.	
<b>Composition</b>	DRIED SOURDOUGH (RYE).	
<b>Nutritional information per 100 g</b>	Energy value	1200kJ, 280kcal
	Fat	3,0 g
	of which saturated	<0,5 g
	Carbohydrate	22 g
	of which saccharides	1 g
	Protein	14 g
	Sodium	<0,5 g
	corresponds to approx	0,05 g salt
<b>Chemical/physical data</b>	pH: 3,1 – 3,7	
	Acidity 180 - 210	
<b>Allergens</b>	Gluten (rye) According to regulations 1169/2011/EG.	
<b>GMO Status</b>	The raw materials of this product are not genetically modified organisms (GMO) and they are not produced from GMO. According to regulations 1829/2003/EC and 1830/2003/EC.	
<b>Storage</b>	Store under cool and dry conditions (15-25 °C) in original packaging, max. 65% relative humidity.	
<b>Microbiologi</b>	Total plate count	≤ 10 000 cfu/g
	Yeast	≤ 10 000 cfu/g
	Mould	≤ 10 000 cfu/
<b>Shelf life, months</b>	12	
<b>Packaging</b>	10 kg, Paper bag	
Last modified:	2014-10-02	
Last verified:	2021-12-06	
Printing date:	2021-12-06	

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