



FERMDOR® ACTIVE DURUM

OVERVIEW

Fermdor® Active Durum allows you to reproduce the authentic taste of traditional sourdoughs and forms the foundation of your bread production – simply add 4 ingredients: flour, water, salt and Fermdor® Active Durum to make a wide range of high quality breads with full-bodied 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, coupled with the operational benefits of convenience, simplicity and consistency.

Fermdor® Active Durum delivers a full-bodied malty flavour to a wide range of breads and suitable for a straight process.

Read more about [Fermdor® Active Durum here](#).

USAGE

4% of the flour.

INGREDIENTS

dried durum sourdough (WHEAT), dry yeast, WHEAT flour, ascorbic acid (E300), inactive dry yeast

PACKAGING

| Code | Size | Type | Palletisation |
|--------|----------|------|---------------|
| 260600 | 8 x 1 kg | Bag | |

NUTRITIONAL INFORMATION

Type

| | |
|--------------------------|----------|
| Energy (kJ) | 1,252.00 |
| Energy (kcal) | 296.00 |
| Fat (g) | 2.79 |
| of which saturated (g) | 0.45 |
| Carbohydrate (g) | 49.57 |
| of which saccharides (g) | 1.15 |
| Protein (g) | 22.02 |
| Fibre (g) | 3.73 |
| Salt (g) | 0.02 |



STORAGE

Cool and dry conditions



SHELF LIFE

270 days



TYPE

Powder



ALLERGENS

Gluten (wheat)



CATEGORY

Bread Mixes & Concentrates, Bread Improvers



FINISHED PRODUCT

Artisan Premium Bread, Baguette, Bread, Breakfast bread, Chilled dough, Focaccia, Frozen dough, Grain bread, Loaf Bread, Morning goods, Occasion bread, Pizza, Rolls, Tin bread, White bread



BRANDS

Bakels



FUNCTION

Efficiency