



FERMDOR R CLASSIC

OVERVIEW

Fermdor R Classic is a rye-based sourdough powder, used at 3-8% on flour weight. A traditionally mild sourdough with a balanced mild taste profile. The product reduces and masks the acidic and bitter taste in wholemeal and rye breads. The baked good gets an elastic crumb, without affecting the crumb colour.

Acidity TTA 50 / pH value 3.7.

Use in all types of artisanal bakery products, all types of rye bread and in whole grain breads.

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



ALLERGENS

Gluten (rye)



CATEGORY

Sourdough - FERMDOR ®



FINISHED PRODUCT

Artisan Premium Bread, Baguette, Breakfast bread,
Crisp bread, Crusty bread, Rolls, Rye bread



BRANDS

Fermdor