



# FERMDOR R STRONG

## OVERVIEW

Dried sourdough powder from rye, naturally leavened sourdough bacteria. Enriches the bread with a rich rounded taste.

### APPLICATIONS

- For all types of bakery products in which a high acidity is desired
- All types of rye bread

### PRODUCT PROPERTIES

- The distinct acid profile creates a tangy mouthfeel
- Characterful, fruity and malty taste
- Aromatic crust and rustic crumb colour
- Improves the shelf-life
- Enhances the elasticity and the cut resistance of the crumb

## USAGE

1-5% depending on product application, higher dosage possible but it will have an effect on volume.

## INGREDIENTS

dried RYE sourdough

## PACKAGING

Code	Size	Type	Palletisation
	10 kg	Bag	

## NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,200.00
Energy (kcal)	280.00
Fat (g)	3.00
of which saturated (g)	<0,5
Carbohydrate (g)	22.00
of which saccharides (g)	1.00
Protein (g)	14.00
Sodium (g)	<0,5
corresponds to approx (g salt)	0.05



### STORAGE

Store under cool and dry conditions  
(15-25 °C) in original packaging, max.  
65% relative humidity



### SHELF LIFE

365 days



### TYPE

Powder



### ALLERGENS

Gluten (rye)



### CATEGORY

Sourdough - FERMDOR ®



### INGREDIENT FEATURES

Kosher



### FINISHED PRODUCT

Artisan Premium Bread, Baguette,  
Bread, Breakfast bread, Ciabatta, Rolls  
, Rye bread, Tin bread



### BRANDS

Bakels, Fermdor



### FUNCTION

Flavouring, Moistiness, Shelf-life extension