



FERMDOR RUSTIC

OVERVIEW

Fermdor Rustic is a speciality, wheat-based sourdough powder, used at 1-5% on flour weight.

Delivering a rustic character, achieved through the roasted and malty-sweet notes. The baked good has an open, moist crumb and a shiny, crispy crust. The fruity, aroma components gives the product an authentic profile.

Acidity TTA 130 / pH value 3.6.

Use in all types of artisanal bakery products and including country bread, wholegrain bread and flatbread/pizzas.

Browse the [Fermdor](#) range.

Flavour profiles created in collaboration with The Zurich University of Applied Sciences.

USAGE

1-5% on flour weight depending on product application. Higher dosage possible, but it will have an effect on the volume.

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 (wheat)



CATEGORY

Sourdough - FERMDOR ®



FINISHED PRODUCT

Artisan Premium Bread, Baguette, Breakfast bread,
Crisp bread, Crusty bread, Morning goods, Rolls



BRANDS

Fermdor