



# FERMDOR W CLASSIC

## OVERVIEW

Fermdor W Classic is a wheat-based sourdough powder. A well-balanced, traditional flavour with a mild taste profile. The sourdough has a greenish cereal aroma, without an acidic flavour. The baked bread produces an elastic crumb, without an impact on the crumb colour.

Acidity TTA 45 / pH value 3.7.

Use in all types of artisanal bakery products, for example baguettes, ciabatta and pizza.

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

**CATEGORY**

Sourdough - FERMDOR ®

**FINISHED PRODUCT**

Artisan Premium Bread, Baguette, Breakfast bread,  
Rolls, Rusk

**BRANDS**

Fermdor