



FERMDOR DURUM

OVERVIEW

Fermdor Durum is a durum wheat-based sourdough powder. The aroma components are full-bodied and balanced with an authentic Italian character. Baked goods have a greenish, milky flavour, with a flowery finish and a shiny, crispy crust.

Use in all types of artisanal bakery products, in sliced bread, hamburger buns, baguettes, ciabatta, pizzas and even in cakes and cookies.

Acidity TTA 85 / pH value 3.6.

USAGE

3-8% on flour weight

PACKAGING

Code	Size	Type	Palletisation
	10 KG	Bag	

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,591.00
Energy (Kcal)	376.00
Fat (g)	4.30
Fat (of which Trans Fatty Acids) (<g)	0.80
Carbohydrate (g)	57.40
Sugar (g)	2.20
Protein (g)	17.80
Ash (g)	2.30
Salt (g)	0.03
Fibre (g)	6.30
Organic Acids (g)	7.90
Water (g)	4.00



STORAGE

Cold and dry conditions (15-20°C)



SHELF LIFE

540 days



TYPE

Bag



ALLERGENS

Grains containing gluten (derivates)



CATEGORY

Shelf Life Enhancer, Bread Mixes



INGREDIENT FEATURES

Vegan



FINISHED PRODUCT

Baguette, Cake



BRANDS

Bakels