



FERMDOR W BRIGHT

OVERVIEW

Fermdor W Bright is a wheat-based sourdough powder. Delivering a strong acidic taste that unfolds on the tongue. Aromatically balanced, with no influence on the crumb colour, with a soft, pleasant crumb texture that also improves shelf life.

Use in all types of artisanal bakery products in which a bright crumb with strong acidity is desired. Plus the product works well as a shelf life enhancer in pasta.

Acidity TTA 100 / pH value 3.6.

USAGE

2-6% on flour weight.

PACKAGING

Code	Size	Type	Palletisation
	10 KG	Bag	

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,561.00
Energy (Kcal)	369.00
Fat (g)	3.60
Saturated fatty acids (FA)	0.60
Carbohydrate (g)	56.70
Sugar (g)	4.30
Protein (g)	15.40
Ash (g)	2.30
Salt (g)	0.03
Sodium (g)	0.01
Fibre (g)	8.50
Organic Acids (g)	7.90
Water (g)	5.60



STORAGE

Cool and dry conditions 15-25°C



SHELF LIFE

540 days



TYPE

Bag



ALLERGENS

Grains containing gluten (derivates)



CATEGORY

Shelf Life Enhancer



INGREDIENT FEATURES

Vegan



FINISHED PRODUCT

Baguette



BRANDS

Bakels