



## BAKELS FERMDOR R CLASSIC

### OVERVIEW

A dried wheat sourdough for use in European-style wheat breads, rolls, premixes and improvers. Bakels Fermdor R Plus is a traditionally mild sourdough with a balanced taste profile, reducing and masking the acid-bitter taste in wholemeal and rye breads. It can also enhance crust properties without impacting crumb colour.

The Fermdor range of sourdough products can assist bakers in efficiently producing a wide variety of Artisanal style bakery products. Using high quality, clean label ingredients to enhance flavour and texture, bakers can produce bread, puff pastry, pizza, sweet yeast doughs, pasta and even meat marinade. Each Fermdor product can be easily replaced by any other in the range.

### USAGE

3-8% on flour weight

### INGREDIENTS

Rye flour, Water, Starter cultures

## PACKAGING

Code	Size	Type	Palletisation
361533	10 KG	Bag	

## NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,451.00
Protein (g)	10.00
Fat- Total g	2.00
Fat - Saturated g	0.30
Carbohydrate (g)	62.40
Carbohydrate-Sugars g	1.00
Dietary Fibre g	11.50
Sodium mg	20.00



### STORAGE

Store below 25°C in clean, dry conditions and protected from direct sunlight.



### SHELF LIFE

365 days



### TYPE

Bag



### ALLERGENS

Contains: gluten



### CATEGORY

Sourdough Products



### FINISHED PRODUCT

Baguette, Bread, Bread Roll, Crusty Bread, Crusty Roll, Soft Roll, Sourdough



### BRANDS

Fermdor