



BAKELS FERMDOR RUSTIC

OVERVIEW

A dried wheat sour dough for use in European style wheat breads and rolls as well as application in ready mixes, concentrates and baking improvers. Delivers a rustic character through roasted and malty-sweet notes.

Bakels are proud to provide a range of sourdough products to assist bakers in efficiently producing a wide variety of Artisanal style bakery products.

The clean label range of sours, made using state-of-the-art fermentation, is of the highest quality and can be used to enhance flavour and texture in products such as white and brown bread, puff pastry, pizza dough, sweet yeast doughs, as well as pasta and even meat marinade. Each Fermdor product can be easily replaced by any other in the range.

USAGE

1-5% on flour weight

INGREDIENTS

Wheat milling products, Water, Starter cultures

PACKAGING

Code	Size	Type	Palletisation
361642	10 KG	Bag	

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,200.00
Protein (g)	15.90
Fat- Total g	3.00
Fat - Saturated g	0.70
Carbohydrate (g)	38.10
Carbohydrate-Sugars g	0.60
Dietary Fibre g	20.00
Sodium mg	30.00



STORAGE

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



SHELF LIFE

18 months days



TYPE

Bag



ALLERGENS

Contains: wheat, gluten



CATEGORY

Sourdough Products



FINISHED PRODUCT

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



BRANDS

Fermdor