



BAKELS FERMDOR W CLASSIC

OVERVIEW

A dried wheat sour dough for use in European style bread and rolls. Well-balanced, with a traditional flavour and a mild taste profile. Greenish cereal aroma, without noticeable acid flavour. Enhances crumb properties, without an impact on the colour.

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

Usage Rate: 3-8%

INGREDIENTS

Wheat Flour, Malt Flour, Water, Starter cultures

PACKAGING

Code	Size	Type	Palletisation
361552	10 KG	Bag	
361553	25 KG	Bag	

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,586.00
Protein (g)	12.30
Fat- Total g	1.80
Fat - Saturated g	0.40
Carbohydrate (g)	72.50
Carbohydrate-Sugars g	1.40
Dietary Fibre g	3.50
Sodium mg	10.00

ADDITIONAL INFORMATION

Bakels Wheat Active Sour Dough (361552)
 Versatile ingredient.
 Many recipe variations.
 Traditional, natural sour bread the simple way.
 Consistent quality.
 Can be used in rapid dough or long fermentation process.
 Enhances the flavour of all breads.



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

Bread Roll



BRANDS

Fermdor