

Amore P Wheat Rustico

*Natural wheat
sourdough powder*



Zeelandia

Creating Possibilities

Amore P Wheat Rustico

Apart from the taste and sensory aspects that sourdough's add to baked goods, it also helps control acidity, an important aspect for process stability and shelf life. Sourdough also greatly improves water retention providing a moist eat with an open, resilient crumb

All products in the Amore range are designed to be clean label.

Why Amore P Wheat Rustico?

All natural E-free products that are ready to use and can save valuable preparation time in the bakery. Amore P Rustico improves freshness and crumb resiliency of your baked products.

Saves Time

Reduces stress, labour and equipment costs - Amore sourdoughs reduce all those needs into a convenient ready-to-use product.

Improves Freshness

Amore P Wheat Rustico can help improve freshness and elasticity of the crumb of your breads.

Flavour Profile



Key Facts

AMORE P WHEAT RUSTICO	
Description:	Inactive dried wholegrain wheat sourdough
Appearance:	golden brown, powder
Acidity:	TTA 60 - 70
Dosage:	2-5%
Shelf-life:	12 months
Packaging:	10kg bag

What can I use Amore P Wheat Rustico for?

- Wholemeal breads
- Soft toast and sandwich breads
- Ciabattas
- Crusty Baguettes



Other Products in the Amore range

- Amore P Rye Rustico
- Amore L Rye
- Amore L Barley Wheat



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