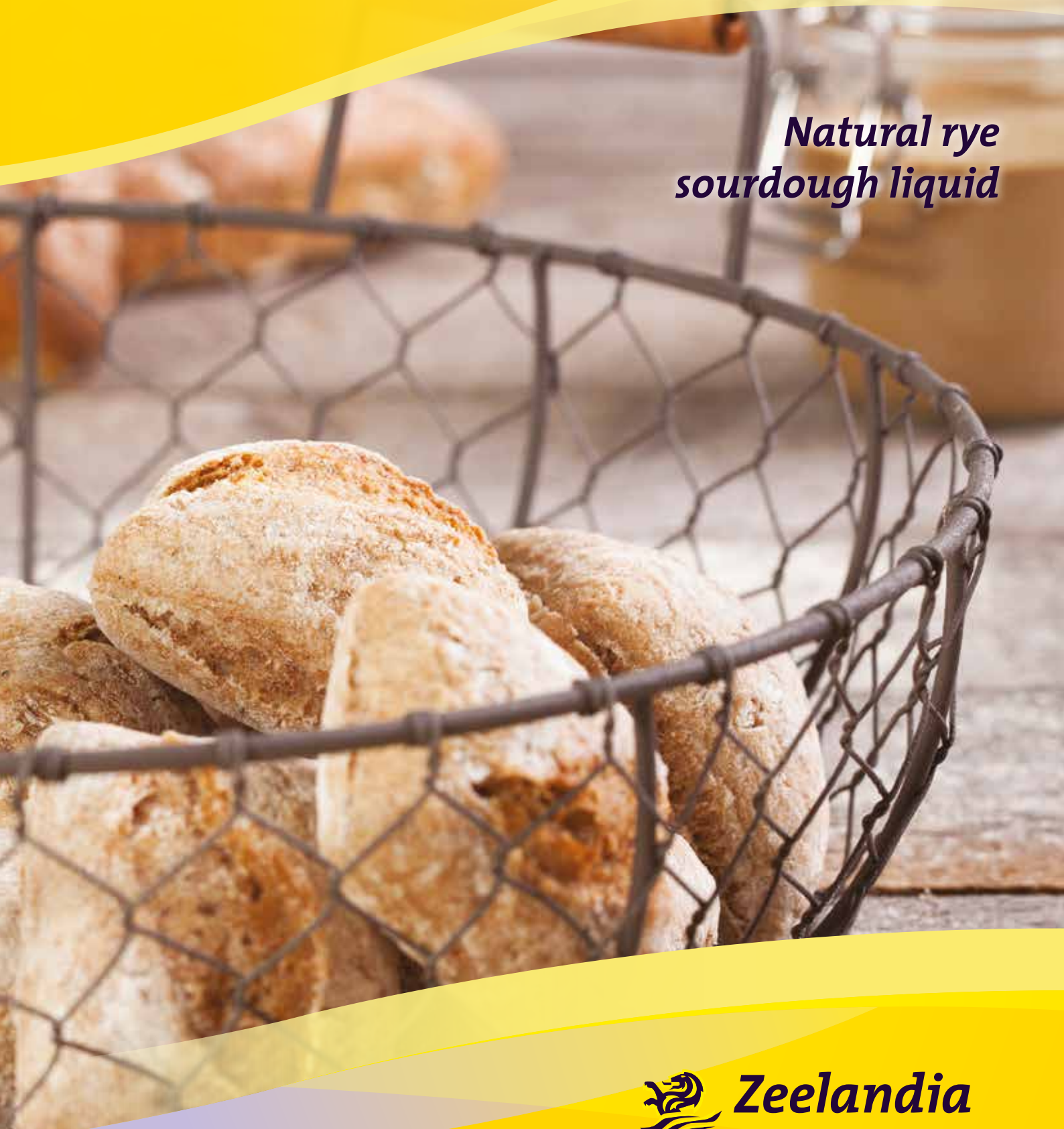


# Amore L Rye

*Natural rye  
sourdough liquid*



**Zeelandia**

*Creating Possibilities*

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*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 L Rye?

All natural E-free products that are ready to use and can save valuable preparation time in the bakery. Amore L Rye 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 L Rye can help improve mouthfeel and resiliency of the crumb of your breads.

### Flavour Profile



## Key Facts

AMORE L RYE	
<b>Description:</b>	Inactive liquid rye sourdough
<b>Appearance:</b>	creamy liquid, light brown
<b>Acidity:</b>	pH 2.6 - 3.1 TTA 60-65
<b>Dosage:</b>	3-15%
<b>Shelf-life:</b>	6 months
<b>Packaging:</b>	10l jerry can

## What can I use Amore L Rye for?

- Multigrain breads
- Rye breads
- Crusty breads
- Toast breads



## Other Products in the Amore range

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



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