

Fermento L Apricot

*Naturally fermented
apricot puree and sourdough*



Zeelandia

Creating Possibilities

Fermento L Apricot

Fermento Apricot is an exciting and unique blend of fermented fruit, sourdough and natural flavour. It is produced as a convenient, easy-to-dose liquid and it will add both taste and texture to wide range of sweet bakery goods.

Why Fermento L Apricot?

The blend of taste and aroma provided by fermented fruit, sourdough and natural flavour is truly unique and can enhance a wide range of bakery products, whether fermented or confectionary.

Saves Time

No more stress, labour and equipment required - Fermento sourdoughs provide everything you need in a convenient ready-to-use product.

Try Fermento L Apricot in exciting combinations

- Sweet bread with raisins, almond pieces or chocolate chunks.
- Croissants with dark chocolate filling.
- Ciabattas with black olives.
- Muffins with ginger or black pepper.

Flavour Profile



Key Facts

FERMENTO L APRICOT	
Description:	Sourdough based on fermented apricot puree and barley and wheat flour, with natural flavour
Appearance:	creamy orange beige, liquid
Acidity:	pH 3.0 - 3.5 TTA 65 - 70
Dosage:	1-5%
Shelf-life:	6 months
Packaging:	10l jerry-can

What can I use Fermento L Apricot for?

- Sweet breads
- Soft breads
- Crackers
- Laminated pastry
- Cakes and muffins



Other Products in the Fermento range

- Fermento L Lemon
- Fermento P Forte
- Fermento P Malt



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