

Fermento L Lemon

*Naturally fermented
lemon puree and sourdough*



Zeelandia

Creating Possibilities

Fermento L Lemon

Fermento Lemon 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 Lemon?

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 Lemon in exciting combinations

- Poppy seed or Earl Grey muffins.
- Sweet lemon bread with ginger or dark chocolate chunks.
- Lemon toast bread sandwiches with tuna.

Flavour Profile



Key Facts

FERMENTO L LEMON	
Description:	Sourdough based on fermented lemon 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 Lemon for?

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



Other Products in the Fermento range

- Fermento L Apricot
- Fermento P Forte
- Fermento P Malt



www.zeelandia.co.uk
info@zeelandia.co.uk
01277 651966



Zeelandia

Creating Possibilities