

Fermento P Forte

*Natural rye sourdough powder
with added barley malt*



Zeelandia

Creating Possibilities

Fermento P Forte

A natural, dried rye sourdough with barley malt extracts. The sourdough helps control dough acidity, which is an important factor for process stability and shelf life. It also provides a moist eat with an open, resilient crumb and the addition of barley malt adds a unique aroma and taste.

Why Fermento P Forte?

The intense flavours provided by the rye and malt will enhance your range of bakery products. Additionally using fermented sourdoughs reduces all the time and effort usually taken up preparing sourdoughs. Fermento products are ready to use.

Saves Time

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

Try Fermento malty flavour in exciting combinations

- Wholegrain and graham crackers.
- Rustic rye baguettes with robust crust.
- Muffins with white chocolate chunks.
- Breads with coffee beans.

Flavour Profile



Key Facts

FERMENTO P FORTE	
Description:	Inactive dried rye sourdough, flavoured with barley malt and whey powder
Appearance:	dark brown, powder
Acidity:	TTA 73 - 83
Dosage:	3-5%
Shelf-life:	12 months
Packaging:	10kg bag

What can I use Fermento P Forte for?

- Crusty baguettes and ciabattas
- Toast breads
- Rye breads
- Wholemeal breads



Other Products in the Fermento range

- Fermento L Apricot
- Fermento L Lemon
- Fermento P Malt



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