

Fermento P Malt

Natural barley sourdough powder with added barley malt



Zeelandia

Creating Possibilities

Fermento P Malt

Inactive dried barley sourdough with barley malt extracts and natural flavourings. Eminently scalable, Zeelandia can work with you to create your own personal flavour profile. Fermento products help control the acidity of the bread and so extend shelf life and enhance water retention whilst adding a nutritional benefits.

Why Fermento P Malt?

The blend of flavours provided by the malt and lemon citrus will enhance your range of bakery products. In addition using ferment sourdoughs reduces all the time and effort usually taken up using sourdoughs. Fermento products are ready to use.

Saves Time

No more stress, labour and equipment - Fermento sourdoughs reduce all those needs into 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

Intense colour and aroma of malt, with delicate cereal and toasted notes, and a hint of earthiness.



Key Facts

FERMENTO P MALT	
Description:	Inactive dried barley sourdough, flavoured with barley malt and whey powder
Appearance:	dark brown, powder
Acidity:	TTA 50-60
Dosage:	3-8%
Shelf-life:	12 months
Packaging:	10kg bag

What can I use Fermento P Malt 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 Forte



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