

Amore L Barley Wheat

*Natural barley and
wheat sourdough liquid*



Zeelandia

Creating Possibilities

Amore L Barley Wheat

As part of Zeelandia's naturally fermented sourdoughs range, Amore L Barley Wheat delivers a full-flavoured bread with an excellent crispy crust.

The sourdough helps control the acidity in the bread and also contributes to a longer shelf life. It also improves water retention in the bread itself, with a resilient crumb which is characteristic of sourdough bread.

Why Amore L Barley Wheat?

Totally natural and clean product free of E numbers with an excellent Sourdough flavour.

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 BARLEY WHEAT	
Description:	Inactive liquid barley and wheat sourdough
Appearance:	creamy liquid, beige
Acidity:	pH 3,0 - 3,4 TTA 25-30
Dosage:	3-7%
Shelf-life:	6 months
Packaging:	10l container

What can I use Amore L Barley Wheat for?

- Multigrain breads
- Wheat breads and buns
- Crusty breads
- Toast breads
- Croissants



Other Products in the Amore range

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



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



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