

# Amore P Rye Rustico

*Natural rye  
sourdough powder*



**Zeelandia**

*Creating Possibilities*

# Amore P Rye Rustico

*Apart from the taste and sensory aspects that sourdough's add to baked goods, it also helps control acidity, an important aspect for process stability and shelf life. Sourdough also greatly improves water retention providing a moist eat with an open, resilient crumb*

*All products in the Amore range are designed to be clean label.*

## Why Amore P Rye Rustico?

Using a ready to use product reduces production time in the bakery. The Amore range is based on natural sourdough and are E-free. Delivering an excellent sourdough flavour, it also ensures that the crumb stays fresh and moist, for several days, improving shelf life.

### Flavour Profile



## Key Facts

AMORE P RYE RUSTICO	
<b>Description:</b>	Inactive dried wholegrain rye sourdough
<b>Appearance:</b>	light beige, powder
<b>Acidity:</b>	TTA 75 - 80
<b>Dosage:</b>	2-5%
<b>Shelf-life:</b>	12 months
<b>Packaging:</b>	10kg bag

## What can I use Amore P Wheat Rustico for?

- Wholemeal breads
- Soft toast and sandwich breads
- Ciabattas
- Crusty Baguettes



## Other Products in the Amore range

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



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