



FERMDOR ACTIVE DURUM

OVERVIEW

Fermdor Active Durum is a bread improver that requires a dosage rate of 4% on flour weight.

INTENDED USE/ABUSE:

- Intended for all types of consumers.
- Damaged packaging can result in product contamination. Prevent exposure to air, or strong vapour to maintain organoleptic and sensory properties of the product.

USAGE

Requires a dosage rate of 4% on flour weight.

INGREDIENTS

Wheat sourdough, Dried yeast, Wheat flour, Flour treatment agent (ascorbic acid), Enzymes and Inactive yeast

PACKAGING

Code	Size	Type	Palletisation
25300	8 x 1 KG sachets	Plastic bag	

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,577.00
Carbohydrates (g)	43.10
Carbohydrates as Sugars	1.20
Carbohydrates as Starch	41.60
Total Fat (g)	4.20
Saturated fat (g)	2.10
Mono-unsaturated fat (g)	0.20
Poly-unsaturated fat (g)	0.20
Protein (g)	25.30
Fibre (g)	14.30
Salt (g)	0.08



STORAGE

Cool and dry conditions



SHELF LIFE

270 days



TYPE

Powder



CATEGORY

Speciality Bread and Roll Mixes



INGREDIENT FEATURES

Halaal and Kosher certified