

*Bakels product*

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# FERMDOR ACTIVE

DURUM

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**BAKELS**

BAKERY INGREDIENTS SINCE 1904

*Bakels product*

## FERMDOR ACTIVE DURUM

A concentrated powdered bread improver including active components to make premium artisan bakery products.

Fermdor Active Durum can be used in various applications.

### PRODUCT INFORMATION



**Storage:** Ambient, cool, dry conditions. Store away from direct sunlight.



**Packaging:** 8 x 1kg plastic sachets packed into cardboard carton



**Shelf life:** 9 months

### WHAT IS FERMDOR ACTIVE DURUM?

Fermdor Active Durum allows you to reproduce the authentic taste of traditional sourdoughs.

Fermdor Active Durum forms the foundation of your bread production – simply add 3 ingredients: flour, salt and water to make a wide range of high quality breads with full-bodied taste, incredible flavour and exceptional texture.

Whichever bread you are producing, one constant remains the same: Quality.

Thanks to Fermdor Active Durum, you can now consistently produce breads with the authenticity associated with traditional breads.

### *Cost effective*

The low dosage of only 4% of the amount of flour makes Fermdor Active Durum a very economical product.





## BENEFITS FOR YOUR BAKERY

- Optimum cost and flexibility in application.
- Shorter production period for maximum convenience and simplicity.
- The same perfect result every time.
- Helps when there is a lack of skill in the bakery production and a reliable result is key.
- For bakers wanting to maximise the sales potential with premium-tier breads.

## BENEFITS FOR YOUR CUSTOMER

- An authentic eating experience with authentic taste and flavour of a traditional sourdough bread.
- The bread gets a nice crust and crumb texture as a compliment to the great taste.
- Gives excellent fresh-keeping qualities.

Fermdor Active Durum was born out of our expertise in sours and desire to give consumers unforgettable taste sensations.

Developed by Bakels Centre of Competence for Sourdoughs, in Switzerland.



# FERMDOR ACTIVE DURUM PLAIN BAGUETTE

## INGREDIENTS

Wheat Flour	4.000 kg	100%
Fermdor Active Durum	0.160 kg	4%
Salt	0.080 kg	2%
Water	2.320 kg	58%
<b>Total Weight</b>	<b>6.560 kg</b>	

## METHOD

1. Place all ingredients into mixing bowl.
2. Mix for 2 minutes on slow speed and 8 minutes on fast speed.
3. Bulk ferment dough for 10 minutes.
4. Scale heads of dough at 450g, mould round and rest for 5 minutes.
5. Mould dough into desired shape and place into a baguette/fluted tray.
6. Prove for  $\pm$  40 minutes at 40°C and 70°C relative humidity.
7. Once proved, remove baguettes and dust with flour and cut as desired.
8. Place into a pre-heated oven, heated to 240°C, steam the product well then drop the temperature to 220°C, bake for  $\pm$ 25 minutes opening the damper on the last 10 minutes.





# FERMDOR ACTIVE DURUM SEEDED BAGUETTE

## INGREDIENTS

Wheat Flour	4.000 kg	100%
Fermdor Active Durum	0.160 kg	4%
Salt	0.080 kg	2%
Water	2.320 kg	58%

## DECORATION ON TOP

Sesame Seed	0.040 kg	1%
Poppy Seed	0.040 kg	1%
Pumpkin Seed	0.040 kg	1%
Sunflower Seed	0.040 kg	1%
Linseed	0.040 kg	1%

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**Total Weight** **6.560 kg**

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## METHOD

1. Place all ingredients into mixing bowl.
2. Mix for 2 minutes on slow speed and 8 minutes on fast speed.
3. Bulk ferment dough for 10 minutes.
4. Scale heads of dough at 450g, mould round and rest for 5 minutes.
5. Mould dough into desired shape and place into a baguette/fluted tray.
6. Prove for  $\pm 40$  minutes at 40°C and 70°C relative humidity.
7. Once proved, cut a line down the centre with a knife and brush/spray with water and sprinkle the seeds (decoration) over the top.
8. Place into a pre-heated oven, heated to 240°C, steam the product well then drop the temperature to 220°C, bake for  $\pm 25$  minutes opening the damper on the last 10 minutes.

# FERMDOR ACTIVE DURUM OLIVE BAGUETTE

## INGREDIENTS

Wheat Flour	4.000 kg	100%
Fermdor Active Durum	0.160 kg	4%
Salt	0.080 kg	2%
Water	2.320 kg	58%

## INCLUSIONS

Olives (As desired)	0.480 kg	12%
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<b>Total Weight</b>	<b>7.040 kg</b>	
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## METHOD

1. Place all ingredients into mixing bowl. (Except inclusions).
2. Mix for 2 minutes on slow speed and 8 minutes on fast speed.
3. Add in the inclusions on the last 2 minutes of mixing.
4. Bulk ferment dough for 10 minutes.
5. Scale heads of dough at 450g, mould round and rest for 5 minutes.
6. Mould dough into desired shape and place into a baguette/fluted tray. Cut a line down the centre if so desired.
7. Prove for  $\pm$  40 minutes at 40°C and 70°C relative humidity.
8. Place into a pre-heated oven, heated to 240°C, steam the product well then drop the temperature to 220°C, bake for  $\pm$ 25 minutes opening the damper on the last 10 minutes.

# FERMDOR ACTIVE DURUM CIABATTA/PANINI

## INGREDIENTS

Wheat Flour	4.000 kg	100%
Water	3.000 kg	75%
Olive Oil	0.120 kg	3%
Fermdor Active Durum	0.160 kg	4%
Salt	0.080 kg	2%
<b>Total Weight</b>	<b>7.360 kg</b>	



## METHOD

1. Place all ingredients into spiral mixer. (Except olive oil).
2. Mix for 4 minutes on slow speed and 8 minutes on fast speed, adding in Olive oil slowly.
3. Bulk ferment the dough for 45 minutes in an oiled plastic bucket, folding twice every 20 minutes.
4. Scale dough at desired weight.
5. Mould the dough and allow to rest outside in the pan for  $\pm$  20 to 30 minutes covered.
6. Place into a pre-heated oven, heated to 240°C, steam the product well then drop the temperature to 230°C, bake for  $\pm$ 25 minutes opening the damper on the last 10 minutes.



# FERMDOR ACTIVE DURUM FETA,CHEESE AND HERB BAGUETTE

## INGREDIENTS

Wheat Flour	4.000 kg	100%
Fermdor Active Durum	0.160 kg	4%
Salt	0.080 kg	2%
Water	2.320 kg	58%

## INCLUSIONS

Feta (As desired)	0.400 kg	10%
Parsley (As desired)	0.050 kg	1.25%
Cheese (As desired)	0.400 kg	10%

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<b>Total Weight</b>	<b>7.410 kg</b>	
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## METHOD

1. Place all ingredients into mixing bowl. (Except inclusions).
2. Mix for 2 minutes on slow speed and 8 minutes on fast speed.
3. Add in the inclusions on the last 2 minutes of mixing.
4. Bulk ferment dough for 10 minutes
5. Scale heads of dough at 450g, mould round and rest for 5 minutes.
6. Mould dough into desired shape and dust with flour.
7. Prove for  $\pm$  40 minutes at 40°C and 70°C relative humidity.
8. Place into a pre-heated oven, heated to 240°C, steam the product well then drop the temperature to 220°C, bake for  $\pm$  25 minutes opening the damper on the last 10 minutes.







# FERMDOR ACTIVE DURUM APPLE AND DARK CHOC CHIP BAGUETTE

## INGREDIENTS

Wheat Flour	2.000 kg	100%
Fermdor Active Durum	0.080 kg	4%
Salt	0.040 kg	2%
Water	0.360 kg	18%
Apple Juice	0.800 kg	40%

## INCLUSIONS

Dried Apple Pieces Cut Up	0.400 kg	20%
Choc Chips Dark (Bakestable)	0.320 kg	16%

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<b>Total Weight</b>	<b>4.000 kg</b>	
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## METHOD

1. Place all ingredients into mixing bowl. (Except inclusions).
2. Mix for 2 minutes on slow speed and 8 minutes on fast speed.
3. Add in the inclusions on the last 2 minutes of mixing.
4. Bulk ferment dough for 10 minutes.
5. Scale heads of dough at 450g, mould round and rest for 5 minutes.
6. Mould dough into desired shape and dust with flour.
7. Prove for  $\pm$  40 minutes at 40°C and 70°C relative humidity.
8. Place into a pre-heated oven, heated to 240°C, steam the product well then drop the temperature to 220°C, bake for  $\pm$  25 minutes opening the damper on the last 10 minutes.

# FERMDOR ACTIVE DURUM FETA AND OLIVE BAGUETTE

## INGREDIENTS

Wheat Flour	4.000 kg	100%
Fermdor Active Durum	0.160 kg	4%
Salt	0.080 kg	2%
Water	2.320 kg	58%

## INCLUSIONS

Feta (As desired)	0.400 kg	10%
Olives (As desired)	0.400 kg	10%

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<b>Total Weight</b>	<b>7.360 kg</b>	
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## METHOD

1. Place all ingredients into mixing bowl. (Except inclusions).
2. Mix for 2 minutes on slow speed and 8 minutes on fast speed.
3. Add in the Inclusions on the last 2 minutes of mixing.
4. Bulk ferment dough for 10 minutes.
5. Scale heads of dough at 450g, mould round and rest for 5 minutes.
6. Mould dough into desired shape and dust with flour.
7. Prove for  $\pm$  40 minutes at 40°C and 70°C relative humidity.
8. Place into a pre-heated oven, heated to 240°C, steam the product well then drop the temperature to 220°C, bake for  $\pm$  25 minutes opening the damper on the last 10 minutes.

# FERMDOR ACTIVE DURUM CRANBERRY AND DARK CHOC CHIP BAGUETTE

## INGREDIENTS

Wheat Flour	4.000 kg	100%
Fermdor Active Durum	0.160 kg	4%
Salt	0.080 kg	2%
Water	2.320kg	58%

## INCLUSIONS

Cranberries	0.800 kg	20%
Choc Chips Dark (Bakestable)	0.800 kg	20%
Dusting Sugar	0.160 kg	4%

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<b>Total Weight</b>	<b>8.320 kg</b>	
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## METHOD

1. Place all ingredients into mixing bowl. (Except inclusions).
2. Mix for 2 minutes on slow speed and 8 minutes on fast speed.
3. Add in the inclusions on the last 2 minutes of mixing.
4. Bulk ferment dough for 10 minutes.
5. Scale heads of dough at 450g, mould round and rest for 5 minutes.
6. Mould dough into desired shape and dust with flour.
7. Prove for  $\pm$  40 minutes at 40°C and 70°C relative humidity.
8. Place into a pre-heated oven, heated to 240°C, steam the product well then drop the temperature to 220°C, bake for  $\pm$  25 minutes opening the damper on the last 10 minutes.

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for more inspiration*

[WWW.SBAKELS.CO.ZA](http://WWW.SBAKELS.CO.ZA)



 **BAKELS**

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