



AROMAFERM™

GLUTEN FREE (GF) RICE FERMENT 100



GF Rice Ferment 100 is a **dried** natural sourdough produced from **rice bran** subjected fermentation with **selected starter cultures**.

Flavour profile: Mild acidic flavour.

SUITABLE FOR

- GF bread products
- GF Sandwich bread
- GF Rolls
- GF artisanal breads
- Artisanal breads

ALLERGEN ADVICE

⊘ None.

YOU'LL LOVE...

- ✓ Easy to store, handle and add directly to your current recipe.
- ✓ The **product consistency** it gives you compared to the more volatile natural fermentation.
- ✓ It's **low usage rate**.
- ✓ Clean label – **No E Numbers**, just natural sourdough!

THEY'LL LOVE...

- ✓ The **mildly acidic** flavour.
- ✓ “**Made with Sourdough**” being on the packaging.

AROMAferm™ GF RICE FERMENT 100

PART CODE: 54685



APPLICATIONS

Suitable for a wide range of gluten free bread products including gluten free sandwich bread, rolls and artisanal bread products.

- ✓ For **straight doughs** and **industrial processes**.
- ✓ Adding to **sponge** (in sponge and dough processes).
- ✓ For **use with other Aromaferm products** in long fermentation baked goods.

i A full recipe data base and suggestions are available from your local AB Mauri representative.

APPLICATION RATE

1-10% on flour weight, depending on product.

- For every 1% of dried sourdough added, increase the water by 0.5%.
- Increase the yeast by 0.5% when using GF Rice Ferment 100.

Example table below demonstrates the changes required in a “no time” dough, these changes to the standard recipe have been highlighted:

Ingredient	Standard recipe	@ 6%
GF Pre-Mix:	100	100
Yeast:	4.4	4.9
Water:	87.7	90.7
Rapeseed Oil:	1.5	1.5
Glycerine:	1.8	1
GF Rice Ferment 100:		6



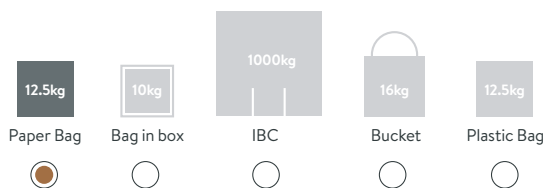
PRODUCT BENEFITS

- **Clean Label** - Declared Sourdough.
- Based on the ABIM guidelines on sourdough, the label “Made with Sourdough” can be used on the packaging of final product.
- **Enhances** existing bread flavour profiles.
- **Improves crumb and crust flavour** in no time doughs when lower salt levels are applied.
- Can be **combined with other Aromaferm products** to develop signature flavours and aroma.
- **Increased fermentation notes**.
- **Improved texture** in long fermentation bread products when applied in traditional methods.
- **Improved resilience** in sandwich bread – at higher dosage levels.
- **Naturally gluten free**, meaning it can be utilised in all product types

PROCESS BENEFITS

- **Used direct in straight dough** - removing the need to produce in-house fermented dough for flavour and aroma profiles subsequently reducing the need for storage space and labour to manage long fermented doughs.
- **Easy handling & dosage**.
- **Natural Sourdough**.
- **Controlled and consistent product** enabling management of acidity profiles.
- **Improves texture** through pH reduction of bread dough when added to in-house sourdough or sponge and dough.
- **Consistent fermentation every time** - reducing the risk of volatile flavour development through in-house fermentation.
- **Save time** in process of Artisan bread products.
- **Optimise in-house preferment pH**.

Ingredient declaration	Rice Flour.
TTA* Level	100+/-10%.
pH value	Approx 3.4 .
Storage advice	Cool, dry, ambient conditions away from strong odours - below 25°C.
Shelf life	12 months when stored in original packaging under 25°C, kept dry, away from direct sunlight and away from strong odours.
Packaging	12.5kg Bags.



i For more information contact your local **AB MAURI Technical and Sales representative**.

*Total Titratable Acidity - A measurement of organic acids present, higher number indicates a higher amount of acid.

AB MAURI

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Aromaferm™
NATURAL FERMENTS