



SOUR DOUGHS



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An opportunity to add value

The new Cereform range of sour doughs provides a superb selection of natural bread fermentation flavours for use in all types of bread and rolls – including industrial products as well as artisanal breads and speciality products like ciabatta, croissants, brioches, pizza bases etc.

Available as ready to use powders and liquids, these sour doughs provide a consistent flavour profile and improved crust colour and avoid the need to make a sponge and dough.

Using natural ingredients, these sour doughs are ‘clean label’ and are especially useful as a means of restoring traditional bread flavours in recipes where salt levels have been reduced.

Then there are functional dough benefits – crumb softness and resilience are enhanced and it is possible to achieve the waxy open texture associated with long fermentation speciality bread.

Benefits

- Versatile – use in all bakery processes and product applications
- Versatile – use as a straight addition to the recipe or to feed a sponge or to make a liquid ferment
- Enhances crumb flavour, especially where lower salt levels are used
- Improves crust colour
- Improves crumb resilience and crumb strength
- Provides a shorter bite
- Improves crumb softness
- Clean label ingredient declaration

Technical Service

Our team of technical bakery specialists are on hand to assist with product selection, product applications, bakery recipes, usage rates and dough processing.

Cereform Sour Doughs Product Guide	Crumb flavour intensity <i>Range is 1-10</i>	Sour Note <i>Range is +/++/+++</i>	Crust Colour <i>Range is +/++/+++</i>	TTA Acidity Level	Pack Size
Wheat Sour Dough Powder	3	+	+	110	12.5kg
Rye Sour Dough Powder	5	+++	+	80	12.5kg
Wheatgerm Sour Dough Powder	7	++	++	150	12.5kg
Liquid Wheat Sour	2	++	+	25	10kg
Liquid Wheatgerm & Rye Sour	8	++	++	35	10kg



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