



FOOD INGREDIENTS AND ADDITIVES

Starter Cultures for Bakery Industry

BGS-3.03

DESCRIPTION

Strains of Lactic acid bacteria that have been carefully selected to improve the quality characteristics and to boost the flavor of your product. Pleasant aroma and specific taste are some of the advantages of using these starter cultures.

Easy to use and implement, you also have a full control and consistency of results.

	Ingredients	kg	Preparation
Sourdough	Wheat flour	5	1. Mix starter cultures and flour step-by-step to ensure homogeneity.
	Water	10	2. Add water and mix well.
	Starter cultures	0.003	3. Ferment at 30°C for 12-24 hours. During the first hours of fermentation, it is recommended to homogenize the mixture periodically.
Final dough	Sourdough	15	1. Mix all ingredients and knead until dough development.
	Wheat flour	95	2. Next operations are based on the product specification and
	Water	45	technology.
	Yeast	20	
	Salt	20	

Note: The final pH of sourdough depends on the type of flour (wheat, rye), fermentation time and temperature. The amount of sourdough used in the final dough can vary by taking into account the amount of water and flour added into the sourdough recipe.

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