



FOOD INGREDIENTS AND ADDITIVES

Starter Cultures for Bakery Industry

BGS-3.03

TECHNICAL INFO

Specially developed for the Bakery Industry, this product contains carefully selected strains of Lactic acid bacteria based on their metabolic pathways and ability to produce organic acids and aromatic compounds during fermentation, thus giving the finished product characteristic aroma and specific taste.

Easy to use and implement, it will improve the quality characteristics and boost the flavor of your product. Moreover, you have a full control and consistency of results.

APPLICATION

All baking applications.

HOW TO USE

Mix starter cultures and flour step-by-step to ensure homogeneity. One pouch (3 g) is enough to ferment 5 kg of wheat flour. Add water and mix well. The flour to water ratio is 1:2. Ferment at temperature between 30 and 35°C for 12-24 hours. During the first hours of fermentation, it is recommended to homogenize the mixture periodically. The final pH of sourdough depends on the type of flour (wheat, rye), fermentation time and temperature and varies between 4.4 and 4.0.

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.

INGREDIENTS

Lactic acid bacteria, dextrose.

PACKAGING

3 g (net weight) in pouch.

STORAGE

24 months at -18°C in the original and intact packaging.

12 months at +4°C in the original and intact packaging.

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