



**BAKING SOLUTIONS**

TECHNICAL DATA

# Fermaid® R

Fermaid® R is a natural dough conditioner for improving dough extensibility and machinability and reducing mixing requirements, while contributing positively to the final product taste. Fermaid® R is produced by fermenting a specific baker's yeast strain (*Saccharomyces cerevisiae*) which is then dried and deactivated. Neither salt nor enzymes are used in the process; the entire autolysis process is achieved by the yeast's own enzymes.

## APPLICATION

Fermaid® R has a wide range of applications including pizza dough, baguettes, bread, rolls, pastry dough, laminated dough, bagels, pretzels, melba toast, rusks, etc. Anywhere mixing requirements need to be reduced or dough flow and extensibility need to be improved, Fermaid® R can be used.

Fermaid® R can be used alone or in conjunction with other reducing and oxidizing agents.

## USAGE LEVEL

Advised dosage for Fermaid® R lies between 0.25 and 1 % on flour weight. A dosage of 1 % of Fermaid® R reduces mix-time and dough elasticity to the same extent as by the addition of 40 ppm of L-cysteine and mixing requirements can be reduced by 10 to 25 %. Water absorption needs to be adjusted by adding 2 parts of water for every part of Fermaid® R.

## INGREDIENTS

Dry yeast (inactive) (contains barley and wheat gluten)

## REGULATORY STATUS

Meets FCC food-grade specifications  
Meets European regulations

## PRODUCT CERTIFICATIONS

Kosher certified

## PACKAGING AND PRODUCT CODE

Packaging	Product code
25 kg (55.11lbs) Multiwall kraft bag with poly liner	33353-02-34

## STORAGE, DISTRIBUTION AND SHELF LIFE

Store in a cool, dry area. Keep containers closed when not in use. The product is stable for Three years if properly stored at a temperature below 20 °C

The information in this document has been carefully compiled to the best of our knowledge. Our products are sold subject to the understanding that prospective purchasers will conduct their own evaluations to determine the suitability of the products in their applications. Local food regulations should always be consulted with respect to specific applications and necessary declarations. Legislation may vary from country to country.

Page 1 of 1 Modified: 9 October 2019 This document is valid for 3 years unless superseded or otherwise indicated.

