



BAKING SOLUTIONS

Fermaid® SR

Fermaid® SR is a natural dough conditioner for improving dough extensibility and machinability and reduces mixing requirements. Fermaid® SR is produced by fermenting a specific baker's yeast strain (*Saccharomyces cerevisiae*) which is then dried and deactivated. Using Fermaid® SR also reduces tearing and shrinkage when molding and sheeting dough, improves crumb structure and appearance while imparting no flavors or aroma to the final product

APPLICATION

Fermaid® SR 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® SR can be used.

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

USAGE LEVEL

Advised dosage for Fermaid® SR lies between 0.1 and 0.25 % on flour weight. At a 0.25 % dosage of Fermaid® SR, mix-time and dough elasticity are reduced to the same extent as by the addition of 40 ppm of L-cysteine and mixing requirements are reduced by 10 to 25 %.

INGREDIENTS

Dry yeast (inactive)

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)	31372-02-34
Multiwall kraft bag with poly liner	25 kg
750 kg tote bag	31372-54-34
	750 kg

STORAGE, DISTRIBUTION AND SHELF LIFE

Store in a cool and dry area. Keep containers closed when not in use. The product is stable for 18 months sealed and unopened, and up to 3 months when open and 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.

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