



BAKING SOLUTIONS

TECHNICAL DATA

Fermaid[®] SSR

Fermaid[®] SSR is a natural dough conditioner for improving dough extensibility and machinability and reducing mixing requirements.

Fermaid[®] SSR is produced by fermenting a specific baker's yeast strain (*Saccharomyces cerevisiae*) which is then deactivated and dried. Using Fermaid[®] SSR 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[®] SSR 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[®] SSR can be used.

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

USAGE LEVEL

Advised dosage for Fermaid[®] SSR lies between 0.05 and 0.15 % (0.8 – 2.4 oz/cwt). At a 0.15 % dosage of Fermaid[®] SSR, 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

CERTIFICATIONS

Kosher, Halal certified

PACKAGING AND PRODUCT CODE

Packaging	Product code
20 kg (44.1 lbs)	1375-20/
Multiwall Kraft with poly liner	31375-44-34

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 68 °F (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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