For the Food Industry in 21st Century

Natural Preservation Solutions
by Mirpain

Fermented Flours

Ferm-it

Fermented Flours

"Food Ingredients"

FERMENTED FLOURS

MIRPAIN SHELF LIFE SOLUTION FOR BREAD

- Bread is a high water activity product (aw). Usually, bread has an aw higher than 0,9.
- Bread comes out of the oven almost sterile, but it is immediately contaminated from airborne molds and bacteria. Any product with an aw of 0,9 will develop eye-visible spoilage within 3 days if kept at a temperature of 27 ˚C.
- There is a worldwide increase in the market request for medium (8-9 days) or long (more than 20 days) packaged bread.

FERMENTED FLOURS

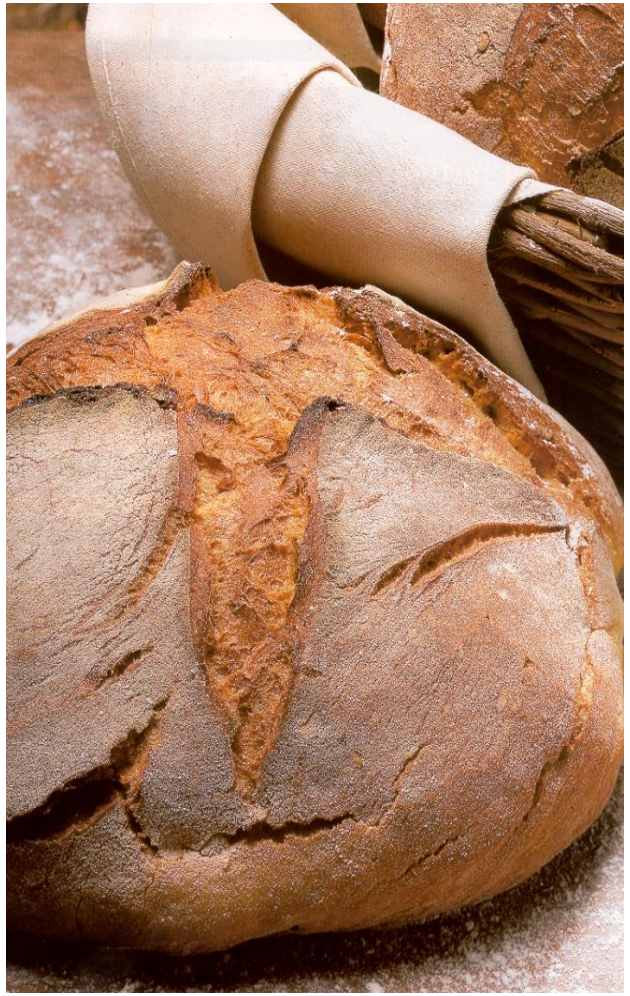
THE PROCESS

Fermented wheat flours are obtained from several fermentation steps. The process is able to obtain a concentration of organic acids, active also in the preservation of bakery product. The organic acids will act as naturally obtained agents helping the preservation and the extension of the bread mold-free shelf life. However local legislation may require specific ingredient declaration on the final product label.

FERMENTED FLOURS
THE APPLICATION

Fermented wheat flour has to be added to the bread recipe in the mixing stage, together with flour. Normally the inclusion of Fermented wheat flour will not require variation in the recipe or in the process. However, the lowering of the pH may increase the fermentation time, and, in some cases, the presence of selected organic acids may require an increase in the yeast level, for optimum volume and structure.

The inclusion of Fermented wheat flour in a regular white bread recipe will not change the color or the finished appearance of the baked bread.



Ferm-it

DESCRIPTION: fermented wheat flour

INGREDIENTS: fermented wheat flour

STORAGE: ambient and dry (max 25°)

PACKAGING: 25kg multiple paper bags with liner

DOSAGE: 0,5-0,75 % on flour weight*

SHELF LIFE: 1.5 year from date of manufacture

* Individual country legislation may limit the dosage on specific bakery items

Ferm-it 1%

DESCRIPTION: fermented wheat flour

INGREDIENTS: fermented wheat flour

STORAGE: ambient and dry (max 25°)

PACKAGING: 25kg multiple paper bags with liner

DOSAGE: 1 % on flour weight*

SHELF LIFE: 1.5 year from date of manufacture

* Individual country legislation may limit the dosage on specific bakery items

Ferm-it CD (gluten-free)

DESCRIPTION: cultured dextrose

INGREDIENTS: cultured dextrose

STORAGE: ambient and dry (max 25°)

PACKAGING: 25kg multiple paper bags with liner

DOSAGE: 0,5-0,75 % on flour weight*

SHELF LIFE: 1.5 year from date of manufacture

* Individual country legislation may limit the dosage on specific bakery items

If you have any questions, please contact:
fatih.zafer@mirpain.com

For the Food Industry in 21st Century

Natural Preservation Solutions

Baking Solutions by Mirpain

Mirpain Gıda San. ve Tic. A.Ş.

Birlik San. Sit. 3. Cad. No;85
34153 Beylikdüzü/Istanbul