

Sapore Adelia



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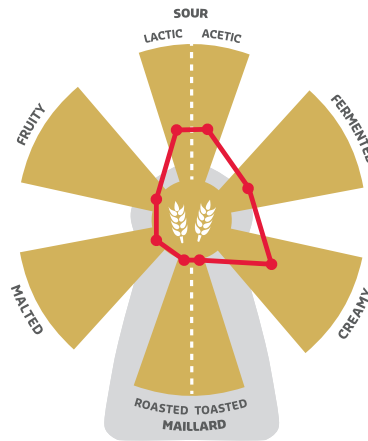


Sapore Adelia is a liquid, living wheat-sourdough, with its origins in France. The French acquired this sourdough from the Greeks on their trading missions. Wheat sourdough is at the source of risen bread and can be used to produce many varieties of baked products. Sapore Adelia is therefore an excellent constant, base sourdough.



FLAVORS

- Lactic with creamy notes



ADVANTAGES

User



- Ready-to-use sourdough
- Flavor consistency

End-product

- Open creamy crumb texture
- Crusty, golden crust
- A taste beyond imagination when dosed at 30-40%

Technical Information

Liquid living wheat sourdough
 Material number: 4008259
 Packaging: 2200# tote / 1000kg tote

- Shelf-life:
 - 2 months at maximum 40°F/4°C
- Recommended dosages:
 - Flavor and texture: 5-20%
 - Taste beyond imagination: 30-40%



Did you know that Sapore Adelia gives slow proofing, texture and flavor just like traditional sourdough?

**Do you want to know more about Sapore?
 Contact your local Puratos sales team**

www.puratos.us/thefutureofbread

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