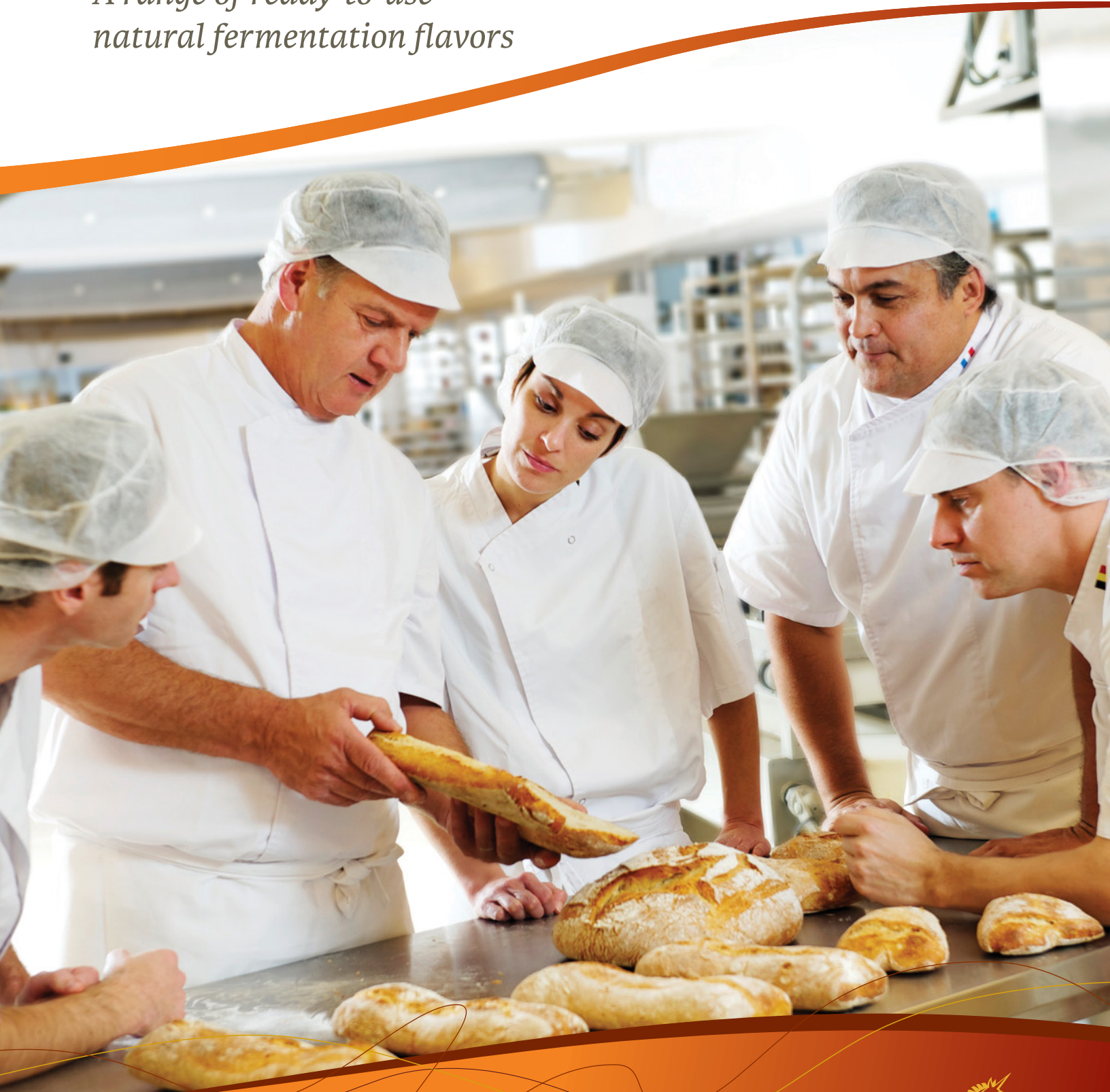


# Sapore

*A range of ready-to-use  
natural fermentation flavors*



# Fermentation

The good things in life, such as wine, cheese and bread, have one thing in common: fermentation. It's how nature develops taste. There are as many types and flavors of bread as there are wines and cheeses. Their flavor depends not only on how they are made, but where they are made.

The airborne microorganisms allow bakers to develop particular tastes which are unique and extremely hard to imitate. They are the key ingredient in bread which responds to consumer preferences in terms of taste, texture, shelf life, softness, crumb structure...



## Sapore, natural fermentation flavors

Sapore is Puratos' range of ready-to-use natural fermentation flavors available in both liquid and powder. Developed with our innovative natural fermentation process, Sapore captures the taste of traditional breads with ready-to-use flavors, including sourdoughs and sponge.

Combined with your own specific requirements, they allow you to differentiate your products, making breads with a unique taste signature that is consistent over time.



*Our scientists have carefully isolated strains from around the world to create a wide range of natural fermentation flavors. The fermentation cultures we collect around the globe are used to make a broad palette of flavor profiles which are used in our Sapore range.*



*"There was just something about the taste of the sourdough bread (made with Sapore Fidelio) that I enjoyed. And the smell; it was more aromatic than the other I tasted."*

(Puratos Sensobus, July 2011)

# Sapore, flavors from around the world

Sourdough bread is highly associated with sour flavor notes. However, when looking into different fermentation traditions around the world, we notice that the profile goes beyond these notes. Depending on the micro-organisms, the process and ingredients used, a different flavor is obtained. That is what our Sapore range captures; a broad range of flavors, reflecting 6 different notes; lactic sour, acetic sour, fermented, roasted, cereal and fruit.



## Advantages of Sapore

- Unique taste profile for all bread applications
- Easy and convenient to use
- Flexibility:
  - Combine different Sapore flavors in one recipe, or combine with your own starter
- Local manufacturing facilities and technical support

**Did you know that Puratos is producing since 2007 all liquid Sapore products in the USA?**

Our state-of-the-art facility in combination with our expertise and know-how on sourdough guarantees a consistent high quality product.



# The Sapore Range

Name & Item Code	Description	Dosage level (on flour weight)
Sapore Aida* 4107148	A deactivated rye sourdough with a mild lactic and fruity flavor profile to enhance sour notes in bakery items	2-10%
Sapore Amadeo 4100213	A wheat sourdough in powder form giving strong sour notes to bakery items	1-4%
Sapore Aroldo* 4107117	A deactivated rye sourdough with a complex sour profile to be used in multigrain and rye breads	2-8%
Sapore Fidelio* 4107199	A deactivated liquid wheat sourdough with strong acidic flavor notes for typical San Francisco sourdough breads	2-15%
Sapore Oberto 4101368	A rye sourdough in powder form with strong aromatic roasted notes of malt, coffee & caramel	1-2%
Sapore Othello 4100214	A powdered rye sourdough with strong lactic & toasted flavor notes	1-6%
Sapore Panarome* 4107197	A liquid concentrated sponge extract to enhance alcoholic & fermented notes in bakery items	1-4%
Sapore Rigoletto 4100279	A powdered wheat sponge to enhance roasted, crusty notes in bakery items	1-4%
Sapore RTU Sponge 4107114	A ready-to-use sponge/poolish replacer providing same characteristics as a typical sponge	4%
Sapore Tosca 4100596	A powdered wheat sourdough, based on durum wheat to enhance cereal notes in bakery items	2-4%
Sapore Traviata 4100604	A rye sourdough in powder form giving a mild sour note to bakery items	1-4%
Sapore Traviata BIO 4101486	An organic certified rye sourdough in powder form giving a mild sour note to bakery items	1-4%

\*also available in 2200# tote

*"Sapore, it gives our customers the same tasteful bread, day after day."*

Fred Danser - Puratos Technician USA



Try, taste and love  
Contact a Puratos representative!

[www.puratos.us](http://www.puratos.us)

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