

Sapore Oracolo



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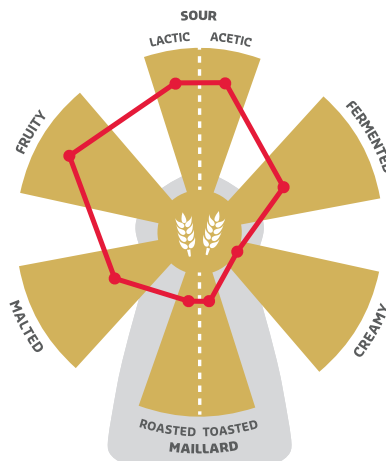


Sapore Oracolo is a liquid, living rye sourdough with its origins in France. According to the traditional French bread culture, grapes or bran were soaked in water, and then mixed with flour to start the 'levain' fermentation. The microorganisms naturally present on the grapes start the fermentation and promote the development of fruity flavours. Sapore Oracolo is based on this traditional fermentation.



FLAVORS

- Fruity with mild acidic notes



Technical Information

Liquid living rye sourdough
Material number: 4008477
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%



ADVANTAGES

User



- Flavor consistency
- Ready to use

End-product

- Open and waxy crumb and a rustic crust
- Prolonged freshness and crustiness
- Fruity nose

Did you know that Sapore Oracolo 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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