



to work with  
BackNatur



applications



# What is BackNatur Trockenferment aktiv?



BackNatur Lepold, German specialist for sourdough and pre-dough, developed this new organic sourdough starter. **BackNatur Trockenferment aktiv** is a dried direct starter in powder form with a long storability without refrigeration. This makes it unique for sourdough and pre-dough applications in all countries around the world.



Aromatic and mild-sour sourdough can be started in an easy single-step process over 9-24 hours, and this according to demand and desired acidity. It works on wheat flours just as on spelt or rye flours, ideal for companies who would like to produce several kinds of sourdough without changing the starter.

From the starter an "activated Ferment" is produced. This can be stored for weeks in the fridge and be used as a daily starter for the sourdough (Anstellgut). With this method one obtains every day the identical result for his breads. This means a much higher security in the day to day operation in the bakery.

Nevertheless the main attraction of the new starter **BackNatur Trockenferment aktiv** is that the full amount of bakers yeast can be saved because of its raising strength in this one-step-process. Typical mediterranean and German style breads, other ethnic type of organic breads and rolls are possible with this starter.



## regular scheme

activation step 26 - 28°C 22 - 24 hours

flour +

water +

BackNatur Trockenferment aktiv

activated Ferment

sourdough 25 - 28°C 9 - 15 hours

flour +

water +

activated Ferment

sourdough

## dough

sourdough +

flour +

other ingredients +

water

dough bulk fermentation 20 - 60 minutes  
final proof 60 - 120 minutes

## economic scheme

Sourdough with BackNatur Ferment can be used like traditional sourdough in a continuous operation day by day.

Therefore a part of the ready fermented sourdough will be used as the starter for the next sourdough instead of the activated Ferment. This process can be used for 8 - 12 days until the bread will get more acidity and less leavening strength.

The parameters can be used like mentioned on the left side (regular scheme)

## bakers tip

### For yeast free bread

30 % of the flour already needs to be in the sourdough



### dark and whole meal bread:

for whole meal and white flour  
typical mild sourdough flavour  
elastic crumb with aromatic smell  
improved crumb structure and fresh keeping



### light bread:

for whole meal and white flour  
typical mild sourdough flavour  
soft open crumb with aromatic smell  
improved crumb structure and fresh keeping



### rolls and baguette:

for all types of whole meal and white flour  
aromatic flavour, crispy crust  
suitable for retarded processes  
open crumb structure



### retarded process for bread and rolls:

for all type of grains, whole meal and white flour  
typical mild sourdough flavour  
no acid taste  
soft open crumb with aromatic smell



## your advantages

natural leavening  
long shelf-life of the starter  
suitable for retarded proofing  
consistent quality

