

AROMA-TIC

active dry sourdough starter

BAKE YOUR IMAGINATION



Aroma-tic is an active sourdough starter based on sourdough blends and makes an ideal base for preparing fine naturally aromatic bread specialties. It imparts great taste and texture to your breads. Secret of this perfect taste profile lies in the unique 3-step fermentation process used in making our sour doughs.

EXPERIENCE THE MAGIC OF **AROMA-TIC**



100% natural ingredient

Fast, reliable & simple usage

Enhances shelf life of baked goods

Unmistakable aroma

Wide range of products possibilities

Clean Label product

Gently dried sourdough

Cost-efficient production

Just add Aroma-tic to flour, water and salt to make range of specialty breads.

Naturally acidified dough or sourdough have a long tradition that dates back to more than **5000 years**, but since almost 300 years, sourdoughs have been used in enhancing and leavening the bread flavor and texture. In addition to distinctive aroma and improved shelf life, nutritional and digestibility benefits are also connected with use of sourdough.



Distinctive
aroma

Authentic
texture

Traditional
taste

Enhanced
shelf life



Our **Aroma-tic sourdoughs** are produced by controlled and defined fermentation of flour with water & natural starter strains and subsequent gentle drying. Aroma-tic stands for naturalness, convenience and freshness along with taste and flavor.

Application: Baguette, Ciabatta, Sourdough breads, Multigrain breads, Focaccia, Rye breads, Crusty rolls, Pizza dough and more.



Product Code: B12605

Ingredients: Dehydrated Sourdough, Active Yeast, Vitamin C, Blend of Natural Enzymes.



LDPE BAG

DOSAGE



4%

STORAGE



<16°C

DRY AND HYGIENIC ENVIRONMENT

SHELF LIFE



FROM MFG. DATE

 **taucher**

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