



DIOStart wheat classic

DIOStart wheat classic — for quick acidification and good gasification

DIOStart wheat classic in certified organic quality (DE-ÖKO-006) ensures uniform and full-flavoured quality of your sourdough. In view of the increasing trend towards reduction of salt contents in bread, wheat sourdough made from DIOStart wheat classic is an excellent choice.

Depending on how you adjust the process, the cultures are giving the bread an individual aromatic taste or in the case of a mild process, a high level of gas activity. In the latter case, the yeast added can be reduced slightly.

Develop your own unique bread recipe with **DIOStart wheat classic**, for

- ▶ Reliable acidification and good gasification
- ▶ Natural protection through acidification (shift in pH) and thus delayed microbial spoilage
- ▶ Less use of premixes/baking improvers
- ▶ Aromatic, rustic bakery products
- ▶ Pastry products if the quantity added is reduced. By adding a reduced amount of sourdough sweetness and flavor can be increased
- ▶ The finished “wheat classic” sourdough added may be up to 20% (flour basis)

DIOStart pre-dough cultures are the most efficient way of producing premium baked goods.

- ▶ Excellent product attributes without artificial ingredients
- ▶ 100% organic, vegan, kosher and non-GMO.

DIOStart pre-dough cultures guarantee high quality, from the dough to the finished products.



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Production parameters for DIOStart wheat classic

- ▶ 100 parts wheat flour (e.g. Type 550 or 812)
- ▶ 100 - 120 parts water
- ▶ 0.25 to 1 part DIOStart wheat classic (depending on the size of the batch and the machine)
- ▶ Temperature: 28 °C
- ▶ Ripening time: 16 hours
- ▶ Processing time: 24 hours (without refrigeration)
48 hours (with refrigeration, i.e. cooling to <10°C after ripening)
- ▶ The machine / container should be emptied completely and cleaned before each new batch is made up.

For fermentation processes with a total weight of less than 50 kg we recommend increasing the amount of DIOStart wheat classic to 2%. **IMPORTANT! The temperature must be kept constant throughout the ripening time.**

Pre-dough plants

