

*Dough acidifier
for rye breads,
whole meal
breads and rye
whole meal
breads*

Sauer Flüssig 200



Zealandia

Creating Possibilities

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Jung Sauer Flüssig 200

With Jung Sauer Flüssig 200 you succeed in making typical German rye bread or rye wheat bread. Used in a direct process or when combined with a sourdough. Due to a balanced ratio of lactic and acetic acids, the bread is given that highly aromatic flavour, typical for sourdough. It is furthermore characterised by a soft, light and moist crumb, a distinctive crust and long freshness.

Jung Sauer Flüssig 200

Dough acidifier for rye breads, whole meal breads and rye whole meal breads.

Method

Jung Sauer Flüssig 200 is added to the flour dry before dough preparation.

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