

DIOStart wheat fruit*

DIOStart wheat fruit ensures reliable quality of your sourdough.

Special features including high gas activity and a fruity-aromatic flavour.

This DIOStart culture boosts the yeast activity, what results in more volume in the product, and can have a positive effect on the shelf life through its special combination of microorganisms.

Discover, together with us, which benefits you can achieve for the taste of your bread with DIOStart wheat fruit.

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

- ▶ Gas-active sourdoughs
- ▶ Longer shelf life
- ▶ Balanced flavour
- ▶ Exquisite new products
- ▶ Aromatic baked goods

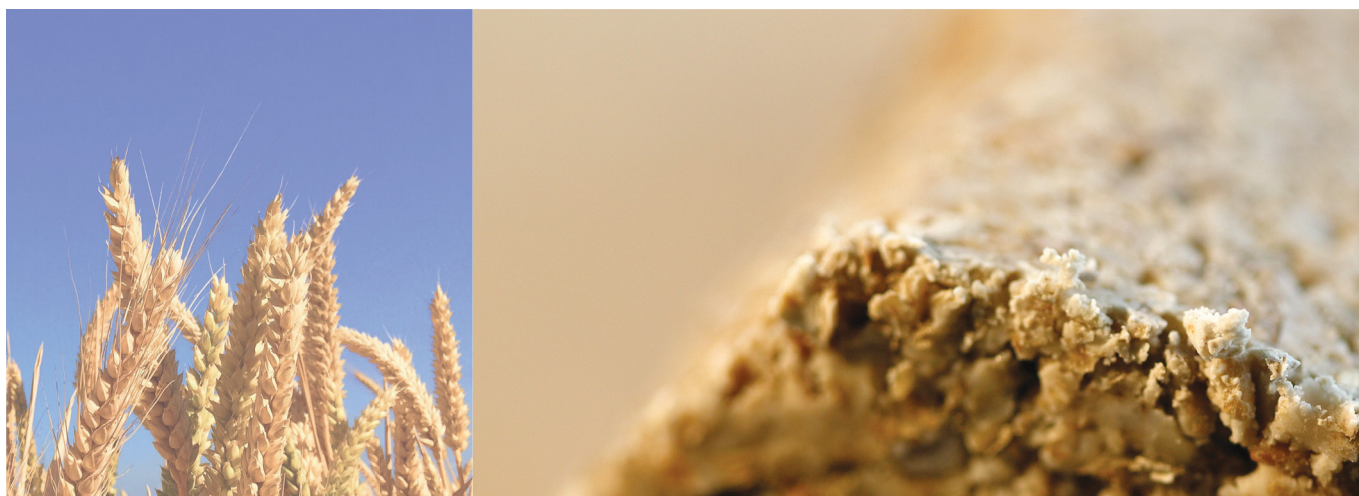
DIOStart pre-dough cultures are the most efficient way of producing premium baked goods

- ▶ 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.

Pre-dough plants





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Production parameters for DIOStart wheat fruit

- ▶ 100 parts wheat flour (e.g. Type 550 or 812)
- ▶ 100 - 120 parts water (the more water, the greater the gas activity)
- ▶ 0.25 to 1 part DIOStart wheat fruit (depending on the size of the batch and the machine)
- ▶ Temperature: 28 -30 °C
- ▶ Ripening time: 18 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 fruit to 2%. **IMPORTANT! The temperature must be kept constant throughout the ripening time.**



* Developed in cooperation with 