



DIOStart wheat strong

DIOStart wheat strong — for bakery products of character

DIOStart wheat strong in certified organic quality (DE-ÖKO-006) ensures uniform and full-flavoured quality of your sourdough.

The flavour of DIOStart wheat strong is giving the dough a characteristic taste even when only small amounts are added. Not just in the USA, where the San Francisco sourdough is famous: this culture is used wherever aromatic wheat products are popular. Since the addition of just a small amount of the sourdough made with DIOStart wheat strong gives the doughs their special character, these sourdoughs are often combined with pre-doughs that bind a large amount of water. Examples include cold, hot and brewed soakers and AromaStück.

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

- ▶ Strong acidification, full flavour
- ▶ Combination with other pre-doughs, e.g. cold soakers
- ▶ Strong natural protection through acidification (shift in pH) and thus delayed microbial spoilage
- ▶ Less use of premixes/baking improvers
- ▶ Very aromatic, rustic bakery products
- ▶ Can be used for wheat or rye applications
- ▶ The finished “wheat strong” sourdough added may be up to 10% (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 strong

- ▶ 100 parts wheat flour (e.g. Type 550 or 812)
- ▶ 100 - 120 parts water
- ▶ 0.25 to 1 part DIOstart wheat strong (depending on the size of the batch and the machine)
- ▶ Temperature: 28 - 30 °C
- ▶ Ripening time: 16 - 18 hours
- ▶ Processing time: 24 hours (without refrigeration)
48 hours (with refrigeration, i.e. cooling to <math><10^{\circ}</math> 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 strong to 2%. **IMPORTANT! The temperature must be kept constant throughout the ripening time.**

Pre-dough plants

