

Lesaffre Baking Center

The use of sourdough to enhance the taste

OBJECTIVES:

The customer is becoming more and more selective, looking for diversity in Bread and Viennoiserie products. Today, "taste" and "health" are identified as key market trends. More than ever, the industry now has to focus on these two elements when developing new products. To address these preoccupations, Lesaffre's knowhow in the field of sourdough fermentation is made available to you.

The course offered will inform you on sourdough technology and will bring you technical solutions to optimize the quality of your products.



PROGRAMME:

Understanding sourdough technology

- Background on the use of sourdough
- Characteristics of the microbial strains involved
- The sourdough biosystem: factors impacting its activity

Mastering the production with sourdough

- What possibilities for the manufacturers? Benefits and weaknesses of each solution.
- The balance sourdough/yeast
- The sourdough application for bread and sweet dough

Impact of sourdough on the final product

- Taste and texture: sensory evaluation
- Effect on mould inhibition

Practical workshops

- Production of sourdough-based products: breads and viennoiseries
- Use of different types of sourdough
- Tasting of final products

Detailed programme is available by request. Please, contact us at bakingcenter@lesaffre.fr

