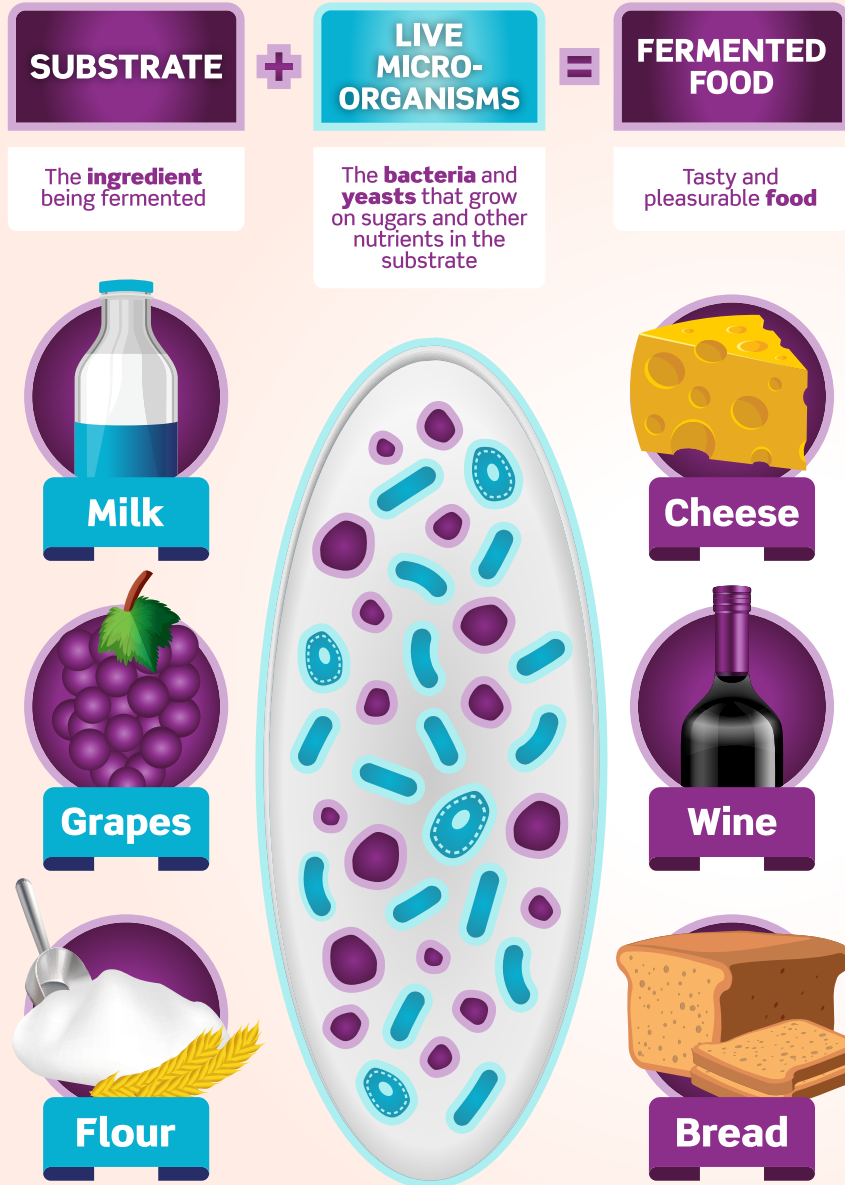
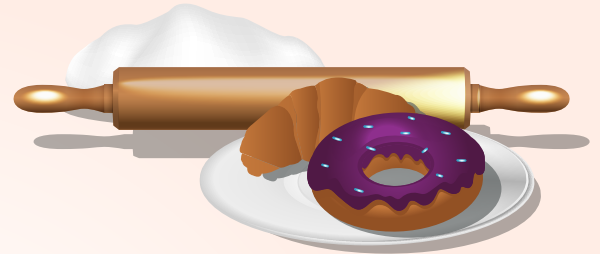


Fermented Foods



Fermentation is a natural process in which a complex organic compound breaks down into a simpler substance.

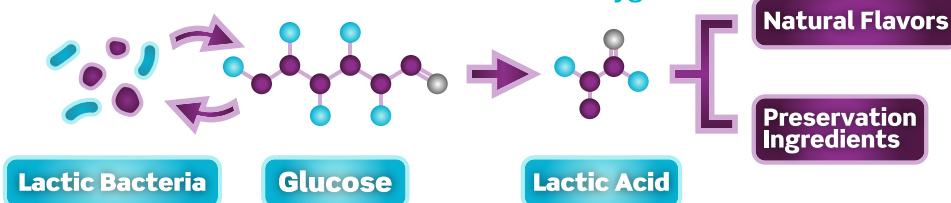


Product Benefits of using fermentation

-  Natural Process
-  Sustainable Ingredients
-  Taste & Texture
-  Extended Freshness
-  Extended Shelf Life
-  Mold Inhibition

Lactic Acid & Fermentation

Glucose creates **lactic acid** in the absence of oxygen



Derivatives from carefully selected cultures (*organic acids, sugars and peptides*) are used to change **lactic acid ferments** and provide multiple benefits to food products.

Sourdough



100:1
Bacteria : Yeast

Both feed on sugars, **yeasts** in sourdough can't break down maltose, **bacteria** can.