

The following table shows the parameters of sourdoughs and dough acidifiers.

Product	Description	Dosage	Arguments
Anifarin dark (1240)	Strongly swelling dough acidifier for all rye bread and rye mixed bread varieties	3 % on rye flour	- High dough yield - Robust bread flavour - Long freshness
Anifarin light (1245)	Strongly swelling dough acidifier for all rye bread and rye mixed bread varieties	3 % on rye flour	- High dough yield - Robust bread flavour - Long freshness
BAS® dark (1250)	Liquid, multi-stage special baking and dough acidifier with sourdough metabolites and aroma compounds for producing dark rye and rye mixed bread	5 % on rye flour	- Consistent bread quality - Rounded, aromatic flavour - Long freshness
BAS® light (1251)	Liquid, multi-stage special baking and dough acidifier with sourdough metabolites and aroma compounds for producing light wheat mixed to dark rye bread	5 % on rye flour	- Consistent bread quality - Long freshness - Safe and easy application
BAS® special (1249)	Liquid, multi-stage special baking and dough acidifier with sourdough metabolites and aroma compounds for producing all bread varieties	4 % on rye flour	- Consistent bread quality even with enzyme-rich rye flours and at lower dough temperatures - Optimal freshness and large volume
BAS® T (1253)	Dried sourdough for producing rye and rye mixed breads in direct process	5.5 % on rye flour	- Quality and time gain - Guarantees the typical full-bodied, aromatic rye bread flavour - Improves sliceability and crumb elasticity
BIO-BAS® T (1324)	Dried organic rye wholemeal sourdough for producing organic rye and organic rye mixed breads in direct process	6.5–7.5 % on rye flour	- Quality and time gain - Guarantees the typical full-bodied, aromatic rye bread flavour - Improves sliceability and crumb elasticity