

UNIFERM FermFresh® Kartoffel

Fermented fresh product based on potatoes

UNIFERM FermFresh® Kartoffel brings aroma-fermented potato with visible pieces into baked goods. This ready-to-use fermented ingredient provides a full-bodied flavour and a moist crumb. The result is premium-quality breads, rolls, and snacks with a distinctive appearance and flavour.

Main applications: Breads, rolls, and snacks

Recommended addition: 10 to 30% based on flour weight, depending on the baked good

 = lactose-free  = contains no additives subject to labeling requirements  = vegan  = fermented product

Your benefits with UNIFERM FermFresh® Kartoffel

- ✓ **Fermented potato** – naturally ripened for more flavor and moisture
- ✓ **Visible potato pieces** – for a full-bodied flavour and a pleasant bite
- ✓ **Further refined in flavour** – using aromatic yeast, rye sourdough, and malt
- ✓ **Moist crumb** – for long-lasting freshness
- ✓ **Time-saving and easy to use** – simply incorporate into the dough
- ✓ **Versatile** – for bread, rolls, and snacks
- ✓ **A compelling bakery story** – with fermented, whole potato pieces in clean-label quality



Would you like more information? We will be happy to advise you!

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Premium begins with genuine pieces. **POTATO.** Fermented.



Naturally.
Fermented.
Chunky.



FermFresh® Kartoffel

Fermented fresh product
based on potatoes



PRODUCT



FermFresh® Kartoffel

Premium begins with genuine pieces. **POTATO.** Fermented.

**Naturally.
Fermented.
Chunky.**

**Refined
flavor thanks to
fermentation**

**Full-bodied
flavor**

Natural color

**Clean Label
Quality**

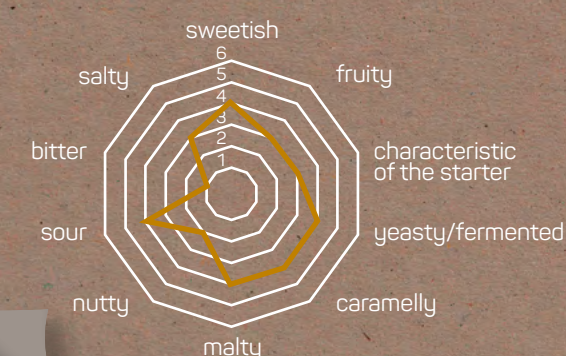


A multi-layered flavour experience

The aroma-fermented potato shapes the flavour profile with a wide range of flavour notes. Yeasty and malty notes from aromatic yeast, rye sourdough and malt complete the flavour experience.

For baked goods with a distinctive flavour and strong consumer recognition

FLAVOR PROFILE:



**Also ideal for trending
categories (burgers,
sandwiches, snacks)**

Your added value



- Strong differentiation within the product line
- Higher added value per baked good
- A real eye-catcher at the point of sale
- Extra-long lasting freshness —reduced return rate
- Premium positioning through product story and flavour
- Higher customer satisfaction

Ready for immediate use

**Moist, fresh
crumb**

**With visible
potato chunks**

**Enhance your bakery range
with appealing aroma, soft
texture, lasting freshness
and greater added value.**