Batch-Wise Production of Sourdough

Batch-Wise Production

The sourdough production comprises the use of a flour mixture and the sourdough production in a single or multi-stage preparation. The development of these two kinds of preparation is based on the consideration of a staged or mixed process of flour and water/tomato, Reimelt's multi-stage sourdough system. After this initial stage, the flour is pneumatically conveyed into a holding hopper and is then metered by an adjustable conveying screw into the fermenter. The feeding of fresh flour is optional. A continuous feeding of the sourdough is ensured by means that the desired amount in the fermenter is always at the desired temperature. After a fermentation time of approx. 12 to 18 hours, the finished sourdough can be cooled down in the double-walled fermenter to the desired storage temperature of approx. 15°C. Thus, the sourdough is available for a period of several hours at a constant quality. The double-walled and insulated stainless steel tanks fulfill the task of a fermenter and that of a storage tank. After an fermentation time of approx. 12 to 18 hours, the finished sourdough can be cooled down in the double-walled fermenter to the desired storage temperature of approx. 15°C. Thus, the sourdough is available for a period of several hours at a constant quality. The double-walled and insulated stainless steel tanks fulfill the task of a fermenter and that of a storage tank.

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Global Presence

Fermentation- Biotechnology for Better Baked Goods

Decisive Reasons for a Reimelt Batch System:

- Space saving installation
- Simultaneous production of various types of sourdough
- All process parameters are adjustable (online or manually)
- Preparation in several stages possible
- Mixing, fermentation and storage in one tank
- Only small amounts of starter required
- Connection to customer’s cooling system is possible
- Manual adding of active ingredients is possible.

Reimelt Henschel GmbH, Rödermark
- Reimelt Components
- Reimelt FoodTechnologie
- Reimelt Guth Engineering
- Reimelt Henschel MischSysteme

Reimelt Corporation, Tampa
- Reimelt (GmbH) UK Ltd., London
- Reimelt Henschel Asia Ltd., Hong Kong
- Reimelt Korea Corp., Seoul
- Reimelt Ltda., São Paulo
- Zeppelin Silos & Systems GmbH, Friedrichshafen
- Reimelt Henschel Trading (Shenzhen) Co. Ltd.
- Reimelt France E.U.R.L., Venissieux / Lyon
- Reimelt UK Ltd., London
- Reimelt FoodTechnologie, A division of Reimelt Henschel GmbHMessenhäuser Straße 37-45 63322 Rödermark, GermanyTel. +49 6074 691- 0Fax +49 6074 691- 208info@reimelt.dewww.reimelt.com
Today, sourdough is not only used for rye flour. It is also produced with other types of grains, such as e.g. wheat and spelt in order to use the positive influence of sourdough on the baked goods. In the past and today, sourdough is primarily a by-product of a single- or multi-stage process in which the sourdough is also produced as a separate unit. We Put the Sour in Sourdough - According to Your Requirements:

Continuous Sourdough Production

Continuous Sourdough Production is a production process which provides numerous advantages. Which process is the right one for you depends on your requirements.

Continuous Sourdough Production

Continuous Sourdough Production offers numerous advantages. It is a vertical process, in which water, flour and starter are homogenously mixed free from lumps. The mixer works according to the principle of homogenization. The dough is mixed in a separate process. The length of the pipe is adapted according to the desired fermentation capacity. The fermentation pipe can also be installed outdoors, e.g. in the roof of a building or in the wall of a building. It serves to ferment the raw materials that were mixed before. Today, sourdough is not only used for rye flour. It is also produced with other types of grains, such as e.g. wheat and spelt in order to use the positive influence of sourdough on the baked goods. In the past and today, sourdough is primarily a by-product of a single- or multi-stage process in which the sourdough is also produced as a separate unit. We Put the Sour in Sourdough - According to Your Requirements:

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