

PRODUCT SPECIFICATION

DATE OF ISSUE
11-09-2023

Organic Sekowa baking ferment corn
NATUURLIJK NATUURLIJK PRODUCT CODE:
X1664, X1665, X1666

PRODUCTION:
27352412

NATUURLIJK
NATUURLIJK
special food ingredients

1. PRODUCT IDENTIFICATION

1.1 Supplier product information

Product name	Organic Sekowa baking ferment corn		
Production	27352412		
Product code	Content	EAN	Packaging
X1664	60g	8718309831868	Plastic jar and screw lock cap with warranty seal. Jar =  Cap = 
X1665	150g	8718309831875	
X1666	700g	8718309831882	

1.2 Scientific product information

Combined ingredient		
Main use	leavening agent	
Composition	In descending order of weight; corn flour*, pea flour*, honey*	
Ingredients	Corn flour* (85%)	Pea flour* (14%)
Ingredients	Honey* (1%)	*from certified organic farming

1.3 Legislative product information

Country of Origin	Germany	EU / non EU agriculture	
HS code (customs)	1901 20		
Certification	Organic	Certification number	103446
	Institute	Skal NL-BIO-01	

2. PRODUCT INFORMATION

2.1 Physical and Chemical properties

	Unit	Specification	Method
Appearance		fine grained granules	
Colour		yellow	
Odour/taste		product characteristically, flour taste, like honey	
Gluten	ppm	<20	

2.2 Microbiological data

Moulds	Cfu/g	<100	
Yeasts	Cfu/g	<620.000	
Staphylococcus aureus	Cfu/g	<10	

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Salmonella	in 25g	negativ	
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2.4 Nutritional Information

2.4.1 Nutritional Values

Energy	kJ/100g	1528	
Energy	kcal/100g	360	
Protein	g/100g	9,4	
Carbohydrate:	g/100g	76,8	
Of which Sugars	g/100g	2,9	
Polyols	g/100g		
Starches	g/100g		
Others	g/100g		
Fat:	g/100g	1,7	
Of which Saturated	g/100g	0,2	
Mono-unsaturated	g/100g		
Poly-unsaturated	g/100g		
Transfatty acids	g/100g		
Cholesterol	mg/100g		
Water	g/100g		
Organic acid	g/100g		
Dietary fiber	g/100g	8,2	

2.4.2 Minerals

Sodium (Na)	mg/100g	50	
Sodium chloride (NaCl)	g/100g	<0,01	

3. FOOD INTOLERANCE

3.1 Allergens

Yes = ✓ / No = ✗	Contains		
Beef	✗		
Cacao	✗		
Carrot	✗		
Corn	✓		

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Celery and celery products	X		
Pulses	✓		
Cereals containing gluten and products produced with these (wheat, rye, oats, spelt, barley)	X		
Chicken	X		
Coriander	X		
Crustaceans and Shellfish	X		
Eggs and egg products	X		
Fish and fish products	X		
Glutamate	X		
Lupin and products thereof	X		
Milk and milk products (including Lactose)	X		
Molluscs and products thereof	X		
Mustard and mustard products	X		
Nuts and products thereof (i.e. almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia nuts)	X		
Peanuts and peanut products	X		
Pork	X		
Sesame and sesame products	X		
Soybean and soybean products	X		
Sulphite (E221 – E228)	X		
Sulphur dioxide (>10mg/kg)	X		

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3.2 Suitability for other diets:

Coeliacs	✓	Lactose intolerant	✓
Vegetarian	✓	Vegans	✗

3.3 GMO Declaration:

This product does not contain genetically modified organisms and is not produced using raw materials of a genetically modified origin. At no stage during production does the product come into contact with genetically modified organisms.

3.4 Irradiation:

This product is not treated with ionizing radiation.

4. STORAGE CONDITIONS

Storage conditions	In closed original packaging. Must be kept cool (max. 20°C), dark and dry in a well-ventilated place.
Shelf life	12 months after production, under the above mentioned conditions.

5. FOOD SAFETY

5.1 Hygiene:

This product is produced in a facility with an on HACCP based food safety system.

5.2 Identifications of dangers:

Classification of the substance (Regulation (EC) No 1272/2008)	Not classified. (non-hazardous)
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6. EXTENDED PRODUCT INFORMATION

6.1 Usage

The Sekowa baking ferment, based on Hugo Erbe's recipe, is a dough leavener with incomparable properties. Incomparable because, unlike other baking products, it is made from high quality honey, organically grown peas and corn. Which is processed with spontaneous fermentation. The nectar yeasts and ferments contained in honey break down the grain in a very special way, resulting in a mild, incomparable taste of the baked products. With Sekowa baking ferment, any grain can be used to make many kinds of pastries and bread. Due to the use of corn, this ferment is gluten-free and therefore also suitable for people who want to eat gluten-free, for example people with celiac disease.

Sekowa baking ferment mother dough

1st Step

20 g Sekowa baking ferment
200 g wheat flour
220 g water approx. 40°C

Dissolve the Sekowa baking ferment in some of the weighed water, then mix all ingredients well, the dough should be quite soft, but no water should separate.

Temperature: 28 – 30° C
Rest time: 12-18 hours

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Accurately maintaining the temperature is very important for success. Check the temperature with a thermometer.

2nd Step

Mother dough from the 1st step

300 g wheat flour

70-100 g Water approx. 40° C

Mix well and cover the dough. The firmness of the dough should be like a medium to firm bread dough.

Temperature: 28-30° C

Rest time: 5-10 hours

The dough is ready when it has approximately doubled in volume. When the dough is ripe, it will collapse slightly when tapped. A good predough is essential for a good baking result

Storing the mother dough

The ripe dough can be stored in a glass jar with a screw lid (approx. 3/4 full) in the refrigerator at 4-8°C (shelf life approx. 4 months). A gray layer forms on the top of the mother dough when stored for a long time. This consists of its own yeasts, which can be processed without any problems.

Wheat bread (Basic recipe)

For 1kg of flour

Main dough

825 g Mother dough

600 g Flour

18 g salt dissolve in some of the weighed water

300 g water approx. 40°C

Knead and cover well

Rest Time: 30-50 Minutes at 28-30°C

Then form the dough and place in a baking pan. Cover well and put in a warm place.

Rising Time: 30-50 Minutes

Bread with a rising time that is too short will crack, with the right rising time the bread will have a slightly bold surface, and with a rising time that is too long the surface will collapse.

Baking

Place the baking pan in a preheated oven and steam.

Preheat the oven to 240°C

Baking temperature: approx. 220°C

Baking time: approx. 60 minutes

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Gluten-free Sekowa baking ferment mother dough

1st Step

20 g Sekowa baking ferment corn
200 g corn flour
approx. 200 g water approx. 40°C

Dissolve the baking ferment in some of the warm water. Add other ingredients and mix well. The firmness should be comparable to pancake batter. Cover the dough well.

Temperature: 30°C
Rest time: 12-16 hours

Accurately maintaining the temperature is very important for success. Check the temperature with a thermometer.

2nd Step

The mother dough from the 1st step
300 g corn flour
approx. 200 g water approx. 40° C

Mix well and cover the dough. The firmness of the dough should be like a medium to firm bread dough.

Temperature: 26-28°C
Rest time: 5-8 hours

The mother dough is ready when it has increased in volume by about 20-30%. When the dough is ripe, it will collapse slightly when tapped. A good mother dough is essential for a good baking result

Storing the mother dough

The ripe dough can be stored in a glass jar with a screw lid (approx. 3/4 full) in the refrigerator at 4-8° C (shelf life approx. 4 months). A gray layer forms on the top of the mother dough when stored for a long time. This consists of its own yeasts, which can be processed without any problems.

Gluten-free cornbread (basic recipe)

for 500 g corn flour

Skald

200 g corn flour
approx. 300 g boiling water

Pour the boiling water over the cornmeal and mix well. The skald should be quite firm, but not hard. Let stand covered for about 30 minutes. Allow to cool to 40°C.

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Dough

333 g mother dough
The skald
150 g corn flour
10 g of salt dissolved in some of the weighed water
approx. 100 g water approx. 40°C

Carefully dose the water. Process the whole into a weak bread dough. Cover the dough well.

Rising time: 50 minutes at 28-30°C

Knead again. Shape the dough and place in a greased and cornflour-dusted baking tin. Brush the dough with water or fat and cover well.

Rising Time: 40 Minutes

Baking

Place the baking pan in a preheated oven and steam.

Preheat the oven to 240°C

Baking temperature: approx. 220°C

Baking time: approx. 50-60 minutes

6.2 Dictionary

NL	The Netherlands	Bakferment
GB	Great Britain (UK)	baking ferment
DE	Germany	Backferment
FR	France	ferment de cuisson
ES	Spain	fermento para hornear
PT	Portugal	fermento de cozimento
IT	Italy	fermento di cottura
DK	Denmark	bagning gæring
NO	Norway	bakegjæring
SE	Sweden	bakning jäsning
FI	Finland	leivonta fermentaatio
IS	Iceland	bökunargerjun
CZ	Czech Republic	kynutí na pečení
SK	Slovak Republic	kypriaci prášok na pečenie
HU	Hungary	sütés erjesztés
HR	Croatia (Hrvatska)	ferment za pečenje
GR	Greece	ζύμωση ψησίματος
SI	Slovenia	pečenje fermenta
PL	Poland	fermentacja do pieczenia

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RO	Romania	ferment de copt
BG	Bulgaria	фермент за печене
RU	Russian Federation	пекарская закваска
TR	Turkey	pişirme maya

7. DISCLAIMER

Although we take great care in setting up this product specification, we cannot accept any liability for the completeness and fully accurateness of the information provided. The content of this Product Specification is completed to the best of our knowledge.

This document does not dismiss the user of his legal obligations with respect to food safety.

This product specification replaces any previously issued specifications.