

DIOStart

По вопросам продаж и поддержки обращайтесь:

Алматы (7273)495-231	Калининград (4012)72-03-81	Омск (3812)21-46-40	Сыктывкар (8212)25-95-17
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Благовещенск (4162)22-76-07	Краснодар (861)203-40-90	Пермь (342)205-81-47	Тюмень (3452)66-21-18
Брянск (4832)59-03-52	Красноярск (391)204-63-61	Ростов-на-Дону (863)308-18-15	Ульяновск (8422)24-23-59
Владивосток (423)249-28-31	Курск (4712)77-13-04	Рязань (4912)46-61-64	Улан-Удэ (3012)59-97-51
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Волгоград (844)278-03-48	Магнитогорск (3519)55-03-13	Санкт-Петербург (812)309-46-40	Чебоксары (8352)28-53-07
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Воронеж (473)204-51-73	Мурманск (8152)59-64-93	Севастополь (8692)22-31-93	Череповец (8202)49-02-64
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Ижевск (3412)26-03-58	Новокузнецк (3843)20-46-81	Сочи (862)225-72-31	Ярославль (4852)69-52-93
Иркутск (395)279-98-46	Ноябрьск (3496)41-32-12	Ставрополь (8652)20-65-13	
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DIOStart® rye bread fermentation

Basis for a safe procedure

Your main benefits

- ✓ Refined cultures in premium quality
- ✓ Production reliability through constant availability
- ✓ Easy to use
- ✓ Available in certified organic quality
- ✓ Delivery directly - without intermediate bearing
- ✓ Reduction of raw material costs
- ✓ High product safety through external quality control

DIOStart® rye bread fermentation in certified organic quality (DE-ÖKO-006) forms the basis for the most reliable fermentation process.

The cultures are exactly adapted to the microbiological requirements of the bread fermentation. The result is a stable fermentation, which has a processing time of up to 144 hours. The use of residual bread in this sourdough offers not only financial advantages but also a very aromatic-rounded taste.

Furnishing

Conduct Types:

- ✓ Bread fermentation
- ✓ Farster fermentation

Packaging Unit:

- ✓ 750g



DIOStart® wheat bread fermentation

Basis for a safe procedure

Your main benefits

- ✓ Refined cultures in premium quality
- ✓ Production reliability through constant availability
- ✓ Easy to use
- ✓ Available in certified organic quality
- ✓ Delivery directly - without intermediate bearing
- ✓ Reduction of raw material costs
- ✓ High product safety through external quality control

DIOStart® wheat bread fermentation in certified organic quality (DE-ÖKO-006) forms the basis for the most reliable fermentation process.

The cultures are exactly adapted to the microbiological requirements of the bread fermentation. The result is a stable fermentation, which has a processing time of up to 144 hours. The use of residual bread in this sourdough offers not only financial advantages but also a very aromatic-rounded taste.

Furnishing

Conduct-Types:

- ✓ Bread fermentation
- ✓ Farster fermentation

Packaging Unit:

- ✓ 750g



DIOStart® wheat classic

For fast acidification and good gas drive

Your main benefits

- ✓ Pure cultures in premium quality
- ✓ Fast acidification, good gas drive
- ✓ Versatile
- ✓ Available in certified organic quality
- ✓ Delivery directly - without intermediate storage

DIOStart® wheat classic in certified organic quality (DE-ÖKO-006) ensures a uniform and tasty quality of your sourdough. Especially in the course of the increasing tendency to reduce the amount of salt even with bread, wheat sourdough from DIOStart® wheat classic is an excellent choice.

Depending on how you set the fermentation, the crops provide an aromatic-strong bread taste or, if it is mild fermentation, high gas activity. The addition of yeast can be greatly reduced in the second stage of the fermentation, with appropriate process adaptation yeast can even be dispensed entirely.

Furnishing

Conduct Types:

- ✓ One-stage fermentation
- ✓ Two- and three-stage fermentation, also plant-controlled
- ✓ DIOStart – wheat classic offers two types of fermentation:
 - ✓ Mild and gas-active
 - ✓ Strong-aromatic

Packaging Unit:

- ✓ 500g



DIOStart® wheat strong

For expressive pastries

Your main benefits

DIOStart® wheat strong in certified organic quality (DE-ÖKO-006) ensures a uniform and tasty quality of your sourdough.

The aroma of DIOStart® wheat strong results in an expressive aroma even with small addition to the dough. Not only in the US, where the San Francisco sourdough is famous, but everywhere, where you love aromatic wheat pastries, this culture is used.

Since even a small proportion of the sourdough from DIOStart® refines the dough, San Francisco sourdoughs are often used in combinations with doughs that bind a lot of water. Examples are swelling, brewing, cooking and flavoring pieces.

Furnishing

Conduct Types:

- ✓ Fresh and full-sour: two-stage fermentation
- ✓ Supplement to strongly water-binding pre-stages (cold-soaking, hot-soaking)

Packaging Unit:

- ✓ 750g



DIOStart® wheat soft

For mild-aromatic pastries with a soft crumb

Your main benefits

- ✓ Pure cultures in premium quality
- ✓ Versatile
- ✓ Suitable for both direct and long-term fermentation
- ✓ Delivery directly - without intermediate storage

The DIOStart® - wheat soft ensures a consistent and tasty quality of your sourdough.

The ripe sourdough has a fine yoghurt-like note, which gives your biscuits the special accent. Doughs made with a wheat nut from DIOStart® - wheat mild are comparable in comparison with e.g. to wheat StartGut®-Bio Bologna rather elastic soft - almost predestined for white bread, where a soft crumb is desired.

The DIOStart® - wheat soft is especially suitable for the use in long-time-cooled chilled doughs.



DIOStart® wheat fruit

For the aromatic-fruity note, gas-active

Your main benefits

- ✓ Pure cultures in premium quality
- ✓ Aromatic-fruity aroma of your wheat pastries
- ✓ Loosened doughs and pastries
- ✓ Improving the shelf life
- ✓ Delivery directly - without intermediate storage

The DIOStart® - wheat fruit ensures a uniform and tasty quality of your sourdough.

Sourdoughs from the DIOStart® - wheat fruit are particularly interesting if you want to improve the relaxation and extend the shelf life of your pastries. The peculiarity of the DIOStart® - wheat fruit is that the sourdough is still very relaxed and gas-active even with a bit more powerful guidance.

The aromatic-fruity note provides the special bread taste, DIOStart® - wheat fruit is therefore especially suitable for salt-reduced breads.

Last but not least, DIOStart® - wheat fruit supports a controlled scrap dough processing.

Furnishing

Conduct Types:

- ✓ One-stage fermentation
- ✓ Two-stage fermentation
- ✓ With the DIOStart - wheat fruit several types of fermentation are possible:
 - ✓ mild-fruity loose
 - ✓ stronger and still gas-active

Packaging Unit:

- ✓ 500g



DIOStart® spelt

For safe acidification and good food

Your main benefits

- ✓ Refined cultures in premium quality
- ✓ Fast acidification, good taste
- ✓ Versatile in usage
- ✓ Available in certified organic quality
- ✓ Delivery directly

DIOStart® spelt in certified organic quality (DE-ÖKO-006) ensures a uniform and tasty quality of your sourdough. Especially in the course of the increasing trend to reduce the amount of cooking salt even in bread, spelt sour dough from DIOStart® spelt is an excellent choice.

The cultures supply, according to the way you adjust the fermentation, an aromatic-mild to strong bread flavor. Depending on the used fermentation, the spelt sour dough reaches a high gas activity. This significantly reduces the yeast addition. Yeast can even be dispensed entirely if the process is adapted accordingly.

Furnishing

Conduct Types:

- ✓ One Step fermentation
- ✓ Two-stage and three-stage fermentation, also in line with the system
- ✓ With DIOStart spelt you are flexible and can vary according to type of fermentation:
 - ✓ Mild and gas-active
 - ✓ Strong-aromatic

Packaging Unit:

- ✓ 500g



DIOStart® rye

For fast acidification and good gas drive

Your main benefits

- ✓ Pure cultures in premium quality
- ✓ Fast acidification, good gas drive
- ✓ Versatile
- ✓ Available in certified organic quality
- ✓ Delivery directly - without intermediate storage

DIOStart® rye in certified organic quality (DE-ÖKO-006) ensures a consistent and tasteful quality of your own sourdough. The cultures provide an aromatic-strong bread flavor and high gas activity and are also ideal for baking without added yeast.

Furnishing

Conduct Types:

- ✓ Day-sour
- ✓ One-stage fermentation
- ✓ Two- and three-stage fermentation, also plant-controlled
- ✓ Salt-sour
- ✓ Foam-sour
- ✓ Berlin-shortsour

Packaging Unit:

- ✓ 1000 g

The fast ones: DIOStart® liquid for wheat and rye

DIOSNA sourdough starter DIOStart® in liquid form, in bags, canisters or IBC containers. Just add flour and water to the fermenter and the live cultures are active. Dosed quickly and easily. Of course, it can also be integrated fully automatically and continuously into your processes: in DIOSNA fermenters and mixing pumps.



DIOStart® **wheat classic liquid**

for quick acidification and good gas formation



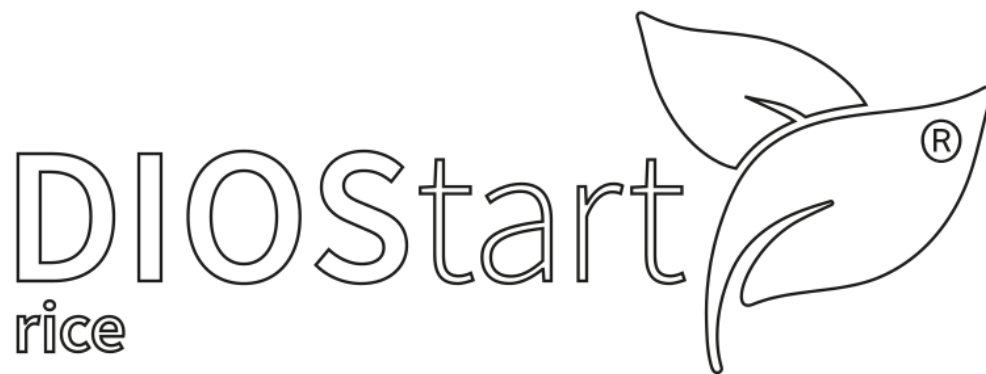
DIOStart® **wheat fruit liquid**

ensures reliable quality of your sourdough



DIOStart® **rye bread fermentation liquid**

the basis for a reliable process



DIOStart® rice

For gluten-free preparation, longer freshness, fewer ingredients & more aroma

Your main benefits

- ✓ Gluten free preparation
- ✓ Extension of the minimum shelf life through acid formation ("natural" mold protection through pH value shift)
- ✓ Reduction of the kneading time of the main dough possible, since the swelling is completed in the pre-dough
- ✓ Reduction of food additives
- ✓ Higher volume of pastry possible
- ✓ Long freshness with longer softer crumb compared to products without added pre-

✓ doughs

Pure cultures in premium quality

Formation of various aroma precursors such as alcohols, peptides and non-reducing sugars for aroma diversity in baked goods

Versatile in non-specific applications, from bread to cakes to confectionery

Delivery direct - without intermediate storage

DIOStart® rice liquid was developed for gluten-free preparation. The gluten-free rice sourdough, like all sourdough products from the DIOStart® series, offers a consistent, flavorful and reproducible quality of your sourdough. Both for health-conscious nutrition and in the context of economic aspects, there are many advantages for you and your end customers: DIOStart® rice liquid enables the reduction of additives and the amount of cooking salt, an extension of freshness and shelf life and the development of the full flavor for the special taste experience of your products.

The starter cultures provide different flavors depending on the type of management. Thus, a strong, aromatic bread flavor can be developed or a mild, yogurt-like flavor in the case of mild conduction.

Furnishing

Conduct Types:

- ✓ One-stage fermentation
- ✓ Two- and three-stage Fermentation, also plant-controlled
- ✓ With the DIOSNA rice several types of fermentation are possible:
 - ✓ Mild (at 28°C)
 - ✓ Strong-aromatic (at 32°C)

Packaging Unit:

- ✓ 8kg



DIOStart® aroma

For unique flavor diversity

Your main benefits

- ✓ DIOStart® in premium quality
- ✓ Easy to use
- ✓ Available in certified organic quality
- ✓ Delivery directly - without intermediate bearing
- ✓ Reduction of raw material costs (reduction of fat and sugar possible)
- ✓ Uncomparable taste profiles of your pastries

DIOStart® aroma in certified organic quality (DE-ÖKO-006) is the basis for a unique taste variety that makes your breads unmistakable and is precisely adapted to the microbiological

requirements. Combined with the flavor-forming heating process (3 hours at 65 ° C), unique natural taste aromas are formed. You now have another control instrument for your bread taste. The variance ranges from perfect rounding to unambiguous flavors.

Furnishing

Conduct Types:

- ✓ Aromas with rye
- ✓ Aromas with wheat
- ✓ Aromas with oats
- ✓ Aromas with seeds
- ✓ Aromas with spelt

Packaging Unit:

- ✓ 15 kg

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