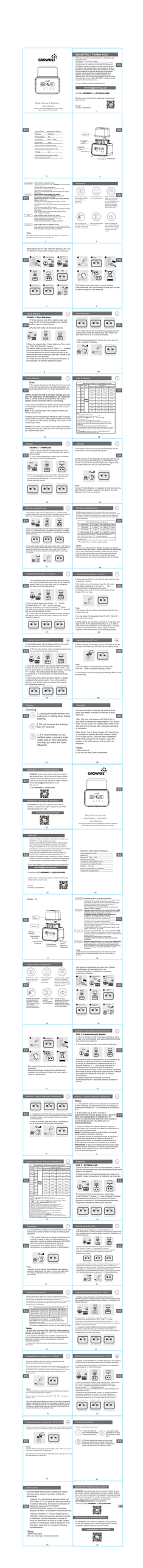

GROWNSY

Sulfo Starter & Starter
Instructions for use
Instrucciones de uso
Instruções de utilização

HEARTFELT THANK YOU

Dear Customer, Thank you for choosing our product. We are delighted to welcome you to the family of GROWNSY. Expert baking!
We are a young and dynamic company growing at a fast pace and committed to the highest quality standards. Our goal is to provide you with the best products and to enhance exceptional customer care customers. GROWNSY is willing to listen to your suggestions and ideas to improve our products and services. Your satisfaction is our priority. We are confident that our product will exceed your expectations and hope that, by this, starting GROWNSY's bread-related journey together.
For any questions or doubts, please contact us:

www.hola@growns.com

OR SEND **GROWNSY + JESSICA-0456**

We will go one step further to resolve any customer issue within 24 hours.

Founder
Fundador de GROWNSY

Sulfo starter is a mixture of flour and water that has undergone a fermentation process with the addition of sulfur dioxide (SO2). This process significantly inhibits the growth of undesirable microorganisms, such as molds and harmful bacteria, while promoting the growth of beneficial yeasts and lactic acid bacteria. The sulfur dioxide acts as a preservative, extending the shelf life of the starter and ensuring a more stable and predictable fermentation. This type of starter is commonly used in industrial bakeries and commercial baking to maintain consistency and quality in large-scale production.

Starter refers to a natural mixture of flour and water that undergoes fermentation without the addition of sulfur dioxide (SO2). This traditional method relies on the natural yeasts and lactic acid bacteria present in the environment to ferment the mixture, leading to the development of flavors and the leavening of the dough. Starter is often used in artisanal baking and small-scale production, where the goal is to maintain the traditional characteristics of the bread and leverage the natural microbial activity for flavor and texture.

Product Name: Sulfo Starter & Starter
Warranty: 1 Month
Product Weight: 300 g
Shelf Life: 6 Months - 1 Year
Shelf Life: 1 Year
Recommended Humidity: 60-80%
Recommended Temperature: 18-25°C
Storage: Dry place
Recommended Environment: Indoor
Product Capacity: 300g

Sulfo starter is a powerful leavening agent, ideal for those who prefer a more controlled fermentation process and seek a more predictable and stable outcome in their baking. The sulfur dioxide in Sulfo starter helps to inhibit the growth of undesirable microorganisms, such as molds and harmful bacteria, while promoting the growth of beneficial yeasts and lactic acid bacteria. This results in a more consistent and reliable fermentation process, which is advantageous for commercial bakeries and those looking to maintain a high level of quality in their baked goods.

Sulfo starter can be used in the same way as regular starter, but it may require slightly different handling and adjustments to the fermentation process. Bakers may need to adjust the hydration levels, fermentation times, and other factors to achieve the desired results with Sulfo starter, as it may behave differently than regular starter.

Sulfo starter can be used in various baking applications, including bread, pastries, and other baked goods, where the goal is to maintain a consistent and reliable fermentation process and achieve a high-quality end product.

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Sulfo Starter: Fermentation
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