

**jasonssourdough**

Business chat



Thankyou. Are you able to directly answer the question about whether propionic acid is created through the use of fermented wheat flour? I can't see this in any of your FAQs

The pinned post explains this 😊 We don't add any preservatives to our bread. https://www.instagram.com/p/DO-tCaOCZxF/?img_index=5&igsh=MW9oYnRicWV1eHF4eg==



Sure I understand you don't add any preservatives. But is propionic acid created through the course of the fermentation? You seem to be avoiding answering yes to no directly to that question

We have answered that... in the pinned post. The acids are created naturally in the fermentation process - just like all fermented products like cheese etc. We don't add anything in!

Great so propionic acid is created which will have a preservative function?

Yes, it occurs naturally in the process - hence why we say no added preservatives.



Message...

