



## The Science Behind Sourdough Instructor: Karl De Smedt

May 18-19, 2019  
Saturday 9-5, Sunday 9-4

Puratos Innovation Center  
7915 S 184th St, Kent, Washington 98032

**Skill Level: Advanced—Professional**

The Science Behind Sourdough will take both a theoretical and practical delve into the amazing world of sourdough bread. Theory will include:

- What is sourdough and how to maintain and preserve it
- Fermentation types and it's impact on flavor
- Influence of stiff vs liquid sourdough
- Microorganisms in sourdough
- Measurement of pH and TTA
- Impact of flour on sourdough
- Insights of The Puratos Sourdough Library

Students will then discover the different sourdoughs from around the world with practical hands-on instruction.

**Guild Members \$ 375**  
**Non-Members \$ 460\***  
(\*includes 12-month Guild membership)  
**Registration deadline: May 2, 2019**

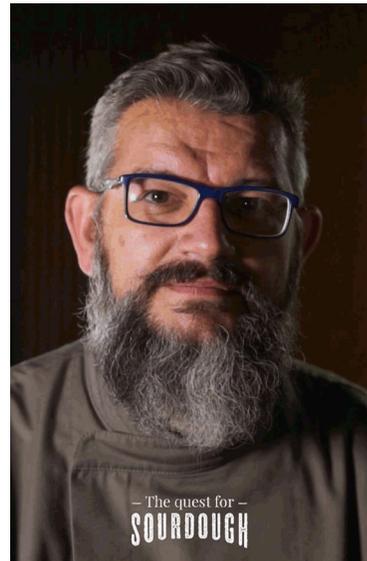


Photo Credit: Rik Verbraeken

**Karl De Smedt** wanted to be a baker-confectioner for as long as he can remember. After graduating in 1988 from the bakery/confectionery school in Brussels, he worked for six years as a patissier in a Brussels bakery. In 1994 he started at Puratos as a test baker and has since worked in different departments as a demonstrator, product manager, corporate trainer and product training manager. Over the last fifteen years, a flour allergy has limited his activities in the bakery. He is passionate about food, especially sourdough breads. It's because of that passion that's he's been on a quest since 2013 to preserve the sourdough biodiversity in the Puratos sourdough library. As the sourdough librarian he has gained a lot of insights about sourdough that he wants to share with the amazing community of bakers all around the world.

**Puratos Innovation Centers** are committed to supporting customers on both a local and regional level, providing them with access to the very latest industry equipment, expertise and training, as well as in-depth research into international trends. They limit their focus to three core disciplines - bakery, patisserie and chocolate-making - but offer their services to all their customers, no matter how big or small. For more information, visit their website: [puratos.com/services/innovation-centers](http://puratos.com/services/innovation-centers)

[www.bbga.org](http://www.bbga.org)  
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