



FIORDIMADRE 25

Natural sourdough powder. Easy to use and suitable for different kinds of leavened dough, such as pizza, focaccia, breadsticks and pastry leavened products (croissants, brioches and krapfens). When added to the dough, whether it is straight dough or long-fermentation dough, FIORDIMADRE gives it the unique flavour of natural sourdough and helps with end product conservation.

PRODUCT DETAILS

COD 01080086

CLAIMS

DIRECTIONS FOR USE

FIORDIMADRE, being available in powder form, can be added easily to the other dough ingredients. The proper doses, from 2% to 5% per each 100 kg of flour, must be selected according to the formulations adopted and the desired result.

TECHNICAL DENOMINATION

semifinished product for bread and leavened product.

ALLERGENS / CONTAMINATIONS

ALLERGENS



CONTAMINATIONS

