



COID: 70812 HIGHER LEVEL



Food Safety

CERTIFICATED

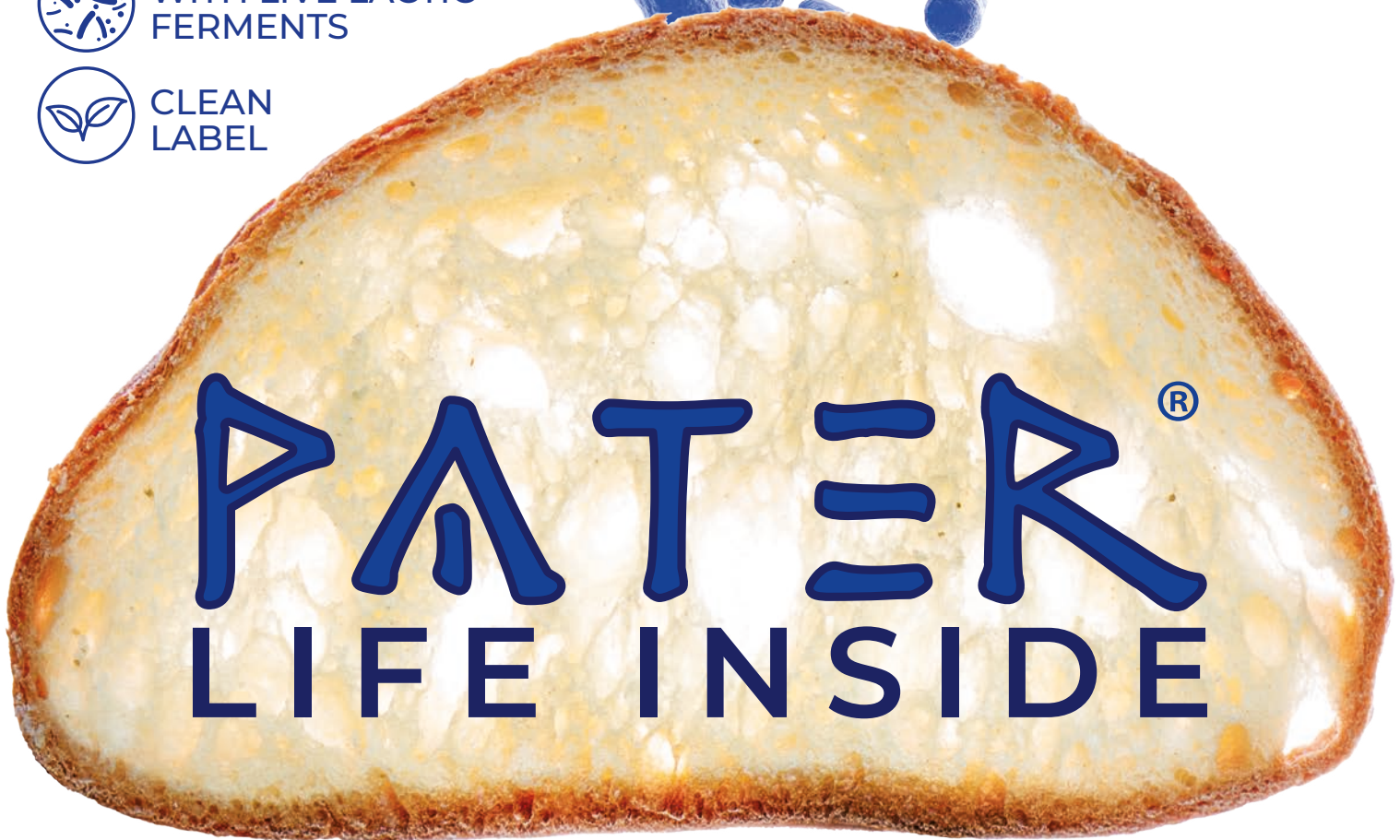
BRC SITE CODE: 1679702 GRADE: AA



WITH LIVE LACTIC FERMENTS



CLEAN LABEL



INNOVATIVE MIX FOR BREAD, PIZZA, FOCACCIA, BREADSTICKS, CRACKERS, RUSKS AND MORE

PATER®

LIFE INSIDE

INNOVATIVE MIX FOR BREAD, PIZZA, FOCACCIA, BREADSTICKS,
CRACKERS, RUSKS AND MORE

Pater® contains the **Live Lactic Ferments** and **Yeasts** typical of the original **Sourdough** microflora. This **Original, Unique and Innovative Formula** makes it possible, **for the first time in the market**, to enclose all the characteristics and functions of **Sourdough** in a dried mix. Pater® is not just a formula or a production process, it is also the name of the products you are going to bake, for example: Pater® Bread, Pater® Pizza, Pater® Focaccia or Pane di SanFrancisco® (SanFrancisco Bread).

INGREDIENTS

Dehydrated **Wheat** Flour*, Live Lactic Ferments, Saccharomyces, Enzymes.

May contain: cereals containing gluten, soy, mustard.

CHARACTERISTICS:

- ✓ **Incomparable Meltability**
- ✓ **Chewability**
- ✓ **Fragrance**
- ✓ **Flavours and aromas** typical of sourdough
- ✓ **Fresher products, longer**

DOSAGE:

Dose Pater® at 10% calculated on the weight of your flour and add the ingredients of your favourite recipe: Flour, Water, Salt, Brewer's Yeast. **DOUGH TEMPERATURE: 30°C.**

METHOD OF USE:

The Live Lactic Ferments and Yeasts contained in Pater® have a reduced gasogenic power, just like those of the Sourdough, so **you must always add Brewer's Yeast in the same quantity as you normally use.**

INDICATIONS FOR SALE:

In the ingredients list, Pater® can be declared as **Sourdough** or, alternatively, it is also possible to **declare nothing**, because the Enzymes and Live Lactic Ferments are technological improvers.

PACKAGING:

10 Kg cod 549 NCC

Food bag (Paper | PE HD)



DOWNLOAD THE RECIPES

DIRECT METHOD

INDIRECT METHOD

EDEF® METHOD

PANE DI SANFRANCISCO®

CRUNCHY BREAD

SOFT BREAD



LIGURIAN FOCACCIA

ROMAN FOCACCIA

NEAPOLITAN PIZZA

FRAGRANT BREADSTICKS

CRUNCHY CRACKERS

RUSKS

www.ilgranaiodelleidee.com

For info, recipes and technical support: +39 049.886.28.24 | info@ilgranaiodelleidee.com