



COID: 70812 HIGHER LEVEL



Food Safety

CERTIFICATED

BRC SITE CODE: 1679702 GRADE: A



# Troppo Buono

*The rich flavor of seeds and the bright color of turmeric*

# Troppo Buono



**Powdered semifinished product for bakery, professional use only.**

Troppo Buono is the complete mix enriched with **mixed seeds** and **turmeric** that naturally enhances the **colour** of the bread. With Troppo Buono bread will have an **unmistakable** and special **aroma**, thanks to the combination of ingredients, which enhance flavour with toasted and **strong notes**. The **crust** will be particularly **crunchy** and **crumbly**, the crumb will be **soft** and **rich in seeds**.

**INGREDIENTS:** remilled durum **wheat** semolina (34%), soft **wheat** flour type "0"\***,** **oat** flakes (5%), chia seeds (5%), flax seeds (5%), **sesame** seeds (4%), vital **wheat** gluten, sunflower seeds (3%), pumpkin seeds (3%), **wheat** bran, **wheat** sourdough, **wheat** germ, dehydrated potato flakes, malted **wheat** flour, turmeric (0,1%), dextrose, enzymes.

**May contain milk, eggs, soy and lupins.**

\*The flour has been treated with L-ascorbic acid, which has a technological function. No trace of it remains once the product is cooked and therefore does not need to be declared on the label.

**DOSAGE:** 100%.

## BREAD RECIPE:

### INGREDIENTS

Troppo Buono	10 kg
Water	5,7 L
Brewer's yeast	300 g
Salt	200 g

### PROCEDURE

Knead Troppo Buono with yeast and 5 L of water at first speed for about 5 minutes. Add salt, the remaining water and knead for 8-10 more minutes at second speed. Let the dough rest for 30 minutes at room temperature. Divide the dough into pieces as desired, round them slightly and leave to rest in the proofing chamber for 30 minutes at 29-30°C. Shape the dough into loaves and leave to rise for 50-60 more minutes in proofing chamber. Bake at 210°C with steam for 25-30 minutes. Open the steam valve halfway through baking.

## CHARACTERISTICS

- » **100% Clean Label**
- » **E471-E472 Free**
- » **With mixed seeds**
- » **With turmeric**
- » **Toasted aroma**
- » **Crunchy crust**
- » **Soft crumb**

## RECOMMENDED FOR

- » **Loaves**

## PACKAGING:

10 kg cod 443

Food bag (Paper | Pe HD)

## STORAGE:

12 months. Keep in a cold and dry place. Close the bag after use. Storage Temperature: max 25°C.

The storage conditions of the product will determine the behavior and the yield in the use phase. Incorrect storage can compromise the technical potential assured by Il Granaio delle Idee.

**More taste for well-being**



OAT FLAKES



CHIA SEEDS



FLAX SEEDS



SESAME SEEDS



SUNFLOWER SEEDS



PUMPKIN SEEDS



TURMERIC



ideas in bakery



MOLINO PORDENONE  
dal 1923

## Il Granaio delle Idee and Molino Pordenone. The meeting of two excellences.

This alliance gives birth to a wide variety of **Compleat Mixes** for bread making.

This collaboration is based on a shared philosophy: selection of ingredients, continuous research and constant improvement to offer the certainty of safe products. A research that combines **taste** and **nutritional values**, a guarantee of **quality for generations**.

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