



COID: 70812 HIGHER LEVEL



Food Safety

CERTIFICATED

BRC SITE CODE: 1679702 GRADE: A



Lievito Madre Attivo con Germe di Grano CONC 4%

Perfect for all kinds of
bread, pizza and focaccia



Lievito Madre Attivo con Germe di Grano CONC 4%



Semifinished product for bakery, with dry yeast. Professional use only.

Active Sourdough with wheat germ comes from the most noble part of the grain, the **germ**. Unlike other sourdoughs, **Active Sourdough with wheat germ does not require the addition of raising agents**, as it completely replaces them. One of the main advantages of using our **Active Sourdough with wheat germ** consists of special **aromatic notes** that **enhance taste and aroma** of the finished product. Suitable for all kinds of bread, pizza, focaccia, breadsticks, crackers and leavened cakes.

INGREDIENTS: dried **wheat** flour*, dried **wheat** germ sourdough, dried brewer's yeast, vital **wheat** gluten, enzymes.

May contain milk, eggs, soy, sesame seeds 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: 4% on the weight of flour.

CHARACTERISTICS

- » **100% Clean Label**
- » **Intense scent**
- » **Enhanced flavour**
- » **Replaces brewer's yeast**
- » **Increased shelf life**

RECOMMENDED FOR

- » **All kinds of bread**
- » **Pizza**
- » **Focaccia**
- » **Crackers**
- » **Breadsticks**
- » **Brioches**
- » **Croissants**

PACKAGING:

10 kg cod 163 CONC 4 - Food bag (Paper | PE HD)
500 g cod 150 CONC 4 - Poliestere | Politene (PLST | PLT)

STORAGE:

12 months. Keep in a cold and dry place. Close the bag after use. Storage Temperature: max 20°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.

CIABATTA BREAD RECIPE:

INGREDIENTS

Type "0" wheat flour 240/270 W	10 Kg
Active Sourdough with Wheat Germ Conc 4%	0,4 Kg
Salt	220 g
Water	7,5/8 L

PROCEDURE

Knead flour, sourdough and 5,5 L of water for 5 minutes with 1st speed. Start 2nd speed, add the remaining water a little at a time and, finally, add the salt.

Knead for about 10 minutes, until the dough is smooth and elastic.

Let the dough rest for 90/120 minutes into an oiled plastic basket for bakery.

Empty the basket on a table sprinkled with plenty of flour and cut the dough into pieces of the desired size.

Let the dough rest on tables previously sprinkled with flour for at least 60 minutes (leavening can be extended up to 120/180 minutes), flip the pieces of dough and bake in static oven at 210°C with steam. Open the steam valve half way through baking.

CLASSIC PIZZA RECIPE:

INGREDIENTS

Flour for pizza 300/320 W	10 Kg
Active Sourdough with Wheat Germ Conc 4%	200 g
Salt	250 g
Extravirgin olive oil	200 g
Water	5/5,5 L

PROCEDURE

Knead flour, sourdough and water for 3 minutes with 1st speed, start 2nd speed for 7 more minutes. Add salt, oil and finalize the dough with 1st speed until complete absorption.

Let the dough rest for 60 minutes on a table at room temperature.

Shape some balls of 200/220 g each and put them into plastic boxes.

Let the boxes at room temperature for 2 hours, then put them into the refrigerator.

Let rise into the refrigerator for 18 hours at least, then proceed with the usual pizza preparation.