



COID: 70812 HIGHER LEVEL



Food Safety

CERTIFICATED

BRC SITE CODE: 1679702 GRADE: A



IMPROVER
Panett-1 Plus 2%

The natural improver for Panettone,
Easter Colomba and leavened cakes



IMPROVER

Panett-1 Plus 2%

NEW
FORMULA

Powder bread improver. Professional use only.

Panett-1 Plus is the improver formulated for large leavened products such as Panettone, Pandoro and Colomba. With the **new enhanced formula** it gives **softness** to the finished product and increases **shelf life up to 8 weeks**. More practical with the **new 2% dosage**, it improves **volume**, **resilience** and **chewability**.

INGREDIENTS: dried type "0" **wheat** flour, enzymes.

May contain milk, eggs, soy, lupine and sesame seeds.

DOSAGE 2% of the total weight of flour, including the flour of the first and second doughs (to be included only in the second dough).

For recipes with several doughs: calculate the total flour and add Panett-1 Plus only in the last dough. For recipes with sourdough starter: calculate only the flour of the first and second doughs, not the flour contained in the sourdough.

CHARACTERISTICS

- » **100% Clean Label**
- » **Extreme softness**
- » **Increases the shelf-life**
- » **Excellent volume**
- » **Pleasant mouthfeel**
- » **Excellent resilience**

RECOMMENDED FOR

- » **Panettone**
- » **Pandoro**
- » **Easter Colomba**
- » **Stollen**

PACKAGING:

200 g cod 44230 - Poliestere | Politene (PLST | PLT)

STORAGE:

16 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.

RECIPE FOR PANETTONE

WITH SOURDOUGH:

FIRST DOUGH INGREDIENTS

Type "0" wheat flour (W 350/380)	4 Kg
Sourdough	1,15 Kg
Water	2,1 L
Caster sugar	1,25 Kg
Egg yolk	1 Kg
Butter	1,5 Kg
Vanilla pods	to taste

FIRST DOUGH PROCEDURE

Knead sourdough, flour and lukewarm water for about 15 min with 1° speed. Add in 3 times the sugar until completely absorbed. When the dough has gained mass, add the egg yolk until completely absorbed.

Add finally the soft butter in 3-4 times.

Final dough temperature: 26°-27°C.

Put the dough into a plastic basket for bakery, put a little part of the dough (about 250 g) into a bowl for water and sigh the level.

Prepare the butter for the dough of the day after, mixing it with vanilla pods and the orange peel, putting it in proofing chamber with the first dough.

Let rise the first dough and the little part of dough previously put in the bowl for water in proofing chamber for 12 hours at least at 27°C with 65- 70% humidity.

The first dough will be ready once its volume will be tripled.

SECOND DOUGH INGREDIENTS

First dough	11 kg
Type "0" wheat flour (W 350/380)	1,5 kg
Panett-1 Plus 2%	110 g
Malted flour	55 g
Caster sugar	1 kg
Egg yolk	1 kg
Salt	65 g
Butter	1,5 kg
Vanilla pods	3
Peel of 3 oranges	

Inclusions for panettone:

Candied orange	1 kg
Raisin	2,5 kg
Candied citron	0,5 kg

SECOND DOUGH PROCEDURE

Knead the first dough, the refreshment flour, Panett-1 Plus 2% and malted flour for 15-20 minutes until glutinic mesh is completely formed.

Add in 3 times sugar until complete absorption.

When the dough has gained mass, add egg yolk until complete absorption and, finally, the salt.

Add the soft butter in 3-4 times.

Add inclusions in this phase at 1° speed for some minutes.

Final temperature of the dough: 26°-27°C.

Put the dough in a plastic basket for bakery, and let rise in proofing chamber at 28°C for about 1 hour.

Cut into pieces of the desired size and let rise for 30 minutes.

Shape and put into Panettone molds, let rise in proofing chamber at 28°C with 70% humidity for about 4 hours. Glaze or cut the surface, bake at 180°C for 35-40 minutes according to the size.

Bring out of the oven, overturn the Panettone and package the next day.

www.ilgranaiodelleidee.com

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