



COID: 70812 HIGHER LEVEL



Food Safety

CERTIFICATED

BRC SITE CODE: 1679702 GRADE: A



# Madre 150 Lievitati

The dried sourdough for leavened cakes which stay softer for longer



# Madre 150 Lievitati

**Powder bread improver. Professional use only.**

**Madre 150 Lievitati** is a **dried sourdough** ideal for Panettone, Pandoro, Colomba and other leavened cakes. Thanks to a special **blend of selected enzymes** and their **natural activity**, it makes the the dough more stable and easier to work.

Its innovative formulation gives naturally to the finished product an **irresistible softness** and unmistakable **lightness**, which will last **for a long time**. The finished product will be characterised by a **delicate flavour**, a **wide alveolation** and an **excellent volume**.

**INGREDIENTS:** type "0" **wheat** flour\*, vital **wheat** gluten, natural dried **wheat** yeast, enzymes.

**It may contain milk, eggs, soy, sesame seeds and lupins**

\*The flour has been treated with L-Ascorbic acid. It has a technological purpose and the baked product doesn't contain any trace of it. It is not necessary to declare it in the label.

## **DOSAGE:**

150 g of Madre 150 Lievitati (to be added on the first dough) + 850 g strong flour.

## **CHARACTERISTICS**

- » **100% Clean Label**
- » **More stable and easier to work dough**
- » **Softer leavened cakes, for longer**
- » **Delicate flavour**
- » **Excellent volume**
- » **Wide alveolation**

## **RECOMMENDED FOR**

- » **Panettone**
- » **Pandoro**
- » **Easter Colomba**
- » **Other leavened cakes**



## **PACKAGING:**

10 kg cod 492 - 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.

## **Madre 150 Lievitati + Panett-1 Plus 2%**

Panett-1 Plus 2% is the improver formulated for large leavened cakes 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**.

## **CHARACTERISTICS**

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

## **PACKAGING:**

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



[www.ilgranaiodelleidee.com](http://www.ilgranaiodelleidee.com)

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