NATIVUM GRANO DURO

BAKERY ACTIBREAD

Powdered product based on durum wheat semolina naturally fermented with dried sourdough, ideal for the direct production of bread, pizza, focaccia and savory snacks. Its composition provides all the fermentation activity of natural sourdough without the use of compressed yeast and helps improve oven spring.
NATIVUM GRANO DURO gives baked goods the aromatic characteristics typical of naturally fermented sourdough, helping achieve bread with excellent volume and an appetizing golden appearance, while extending freshness and shelf life.



MODALITÀ D'USO

For detailed product information (e.g. dietary suitability and certifications), please consult the technical data sheets or contact our team.
No applications provided for this product.

DETTAGLI PRODOTTO

Codice prodotto 01983988

irca GROUP
Extraordinary made simple.

ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Glutenhaltiges

Cross-contaminations



Schalenfrüchte



Ei



Soja



Milch



Senf



Anidride

INFO

Denomination
semilavorato in polvere per panificazione.

Directions for use
la dose d'impiego del prodotto è del 4% sul peso sulla farina utilizzata. Le ricette applicative sono disponibili all'interno del nostro sito web www.irca.eu nella sezione "Ricette".