

# PAT-DOR NUCLEO 50%

BAKERY PAT-DOR

Easy and quick 50% concentrate bread mix, the ideal to make bread and focaccia with potato flakes. The properties of potatoes allow end products to keep fresh, fragrant and soft, even for a few days.



## MODALITÀ D'USO

No applications provided for this product.

## DETTAGLI PRODOTTO

Codice prodotto 01080100

## ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Cereals



Milk

Cross-contaminations



Soybeans



Mustard



Sesame

SO<sub>2</sub>

Sulphur

## INFO

### Description

concentrated bread mix for 'focaccia' (flat bread) and special bread with potatoes flakes.

### Denomination

**irca**  
GROUP

Extraordinary  
made simple.

semi finished product for bakery uses

**Directions for use**

BREAD - FILONI - PANCARRE' - TARTINE

PAT-DOR NUCLEO \_\_\_\_\_ kg 5

water \_\_\_\_\_ kg 6-6,5

flour \_\_\_\_\_ kg 5

yeast \_\_\_\_\_ g 300

olive oil \_\_\_\_\_ g 400



Extraordinary  
made simple.