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	Cross-contaminations
 Cereals	 Nuts
	 Eggs
	 Soybeans
	 Milk
	 Mustard
	 Sulphur

INFO

Denomination
semifinished product for bakery.

Directions for use
add the product in doses of 4% of the flour quantity.