

ACTIBREAD 3 SYST3M

BAKERY ACTIBREAD

Natural sourdough powder starter made from durum wheat flour, perfect to make bread, pizza, focaccia and savory snacks by straight dough method. Specially developed to guarantee all fermentation properties of sourdough, without needing the addition of fresh yeast. ACTIBREAD 3 SYST3M will lend bread the typical aroma of natural sourdough, as well as great volume and tempting golden-brown crust. It will also provide long lasting fragrance and texture.



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 01090625

ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Cereals

Cross-contaminations



Eggs



Soybeans



Milk



Nuts



Mustard

irca
GROUP

Extraordinary
made simple.

SO₂ Sulphur

INFO

Description

mix in powder based on dried naturally fermented sourdough of durum wheat for the production with direct method of bread, pizza, focaccia and savoury snacks. ACTI BREAD 3 SYST3M allows to reach the following results: 1. ensure the intake of all the fermentative activities of the natural yeast and does not require the use of compressed yeast. 2. confers to the bread all the aromatic properties of the natural sour dough. 3 . ensures the preparation of bread with excellent volume, appetizing and golden colour, prolonging the fragrance and the shelf life.

Denomination

semifinished product for bakery.

Directions for use

add ACTI BREAD 3 SYST3M in doses of 4% of the flour quantity.

Detailed information on the several way of using are available on our web site www.irca.eu in the section "Recipes".



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