



FIORDIMADRE

BAKERY

FIORDIMADRE

Natural sourdough powder. Easy to use and suitable for different kinds of leavened dough, such as pizza, focaccia, breadsticks and pastry leavened products (croissants, brioches and krapfens). When added to the dough, whether it is straight dough or long-fermentation dough, FIORDIMADRE gives it the unique flavour of natural sourdough and helps with end product conservation.

Product details

COD 000484

Allergeni/cross contaminazioni

Allergens



frumento

Cross-contaminations



Soybeans



Mustard