

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.



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 01080086

ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Cereals

Cross-contaminations



Soybeans



Mustard

INFO

Description

powdered mix with natural sour dough in powder form for all types of bread and leavened pastries. Added to each kind of direct leavened dough it imparts the characteristic taste of the natural yeast or sour dough and improves the preservation of the product.

Denomination

semifinished product for bread and leavened product.

irca
GROUP

Extraordinary
made simple.

Directions for use

FIORDIMADRE, being available in powder form, can be added easily to the other dough ingredients. The proper doses, from 2% to 5% per each 100 kg of flour, must be selected according to the formulations adopted and the desired result.



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