NATIVUM GERME DI GRANO

BAKERY ACTIBREAD

Powdered mix based on sourdough, ideal for the direct production of bread, pizza, focaccia and savory snacks. Its composition provides all the fermentation activity of natural sourdough without requiring the use of compressed yeast. NATIVUM GERME DI GRANO gives baked goods the aromatic characteristics typical of naturally fermented sourdough, enriching them with a more distinctive profile thanks to the notes of wheat germ. It also contributes to a deeper, more appetizing color, excellent bread volume and longer-lasting freshness, helping extend 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 01984005

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ALLERGENI/CROSS CONTAMINAZIONI

Allergens	Cross-contaminations
 **Cereals**	 **Nuts**
	 **Eggs**
	 **Soybeans**
	 **Milk**
	 **Mustard**
	 **Sulphur**
	Lupin

INFO

Denomination
semifinished product for bakery.

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