

ENG

ARTISAN

Fros

BEYOND FREEZING

Processing aid for bakery processes utilizing cold technology

LACTIC FERMENTATION ® – PATER –

ABOUT FROS ARTISAN

Fros ARTISAN is an **advanced processing** aid formulated to preserve dough quality in bakery processes utilizing cold technology, such as **Ready-to-Bake** and **Retarder-Proofer applications**.

Fros ARTISAN helps make daily **operations more flexible and organized** while preserving the distinctive characteristics of artisanal products. Its formulation **stabilizes dough behavior** during cold storage and mitigates the negative effects of freezing and refrigeration, helping to preserve volume, structure and sensory qualities.

READY-TO-BAKE BENEFITS

Fros ARTISAN is formulated to protect the structure of pre-proofed dough during deep-freezing and storage, supporting dough expansion during baking. This allows bakers to:

» **Optimize production schedules:** Schedule processing at the most convenient times without compressing workloads into the hours immediately prior to customer delivery;

» **Bake on demand:** Schedule baking based on customer demand, enabling freshly baked goods at any time of day;

» **Improve production management:** Manage batch sizes according to bakery workflow and operational needs;

» **Preserve quality:** Maintain volume, structure, freshness and sensory characteristics comparable to direct-method baked goods.

RETARDER-PROOFER BENEFITS

Fros ARTISAN supports dough stability during refrigerated storage (even at +4°C), helping to maintain structure and fermentation integrity, overcoming common technical challenges and providing:

» **Enhanced dough tolerance:** Limits structural relaxation during cold storage;

» **More consistent proofing:** Promotes predictable dough performance during subsequent processing stages;

» **Uniform volume and structure:** Helps preserve gas retention capacity for consistent volume and crumb structure;

» **Better workflow management:** Enables bakers to use refrigerated storage to plan processing steps and balance daily workloads;

» **Consistent quality:** Maintains product characteristics over time.

APPLICATIONS

» Bread
» Pizza
» Pinsa
» Focaccia
» Croissants & Viennoiserie

INGREDIENTS: soft **wheat** flour, enzymes, dried live lactic ferments, flour treatment agent: ascorbic acid.
May contain soy, mustard.

DOSAGE: 10% on flour weight.

PACKAGING: 10 kg - COD. 614 NCC - Paper bag

STORAGE: 16 months. Store in a cool, dry place. Reseal after use. Storage temperature: max 25°C.
Storage conditions affect product performance and yield during use. Incorrect storage may compromise the technical functionality guaranteed by Il Granaio delle Idee.



GRANAIO® Bakery Biotech Solutions