ENG

PRO

Fros

BEYOND FREEZING

Processing aid that improves stability and performance in bakery processes utilizing cold technology.

LACTIC FERMENTATION ® – PATER –

ABOUT FROS PRO

A **processing aid** tailored for Industrial bakeries and central production facilities leveraging cold chain technology for scheduled production with **consistent quality** across the supply chain. Ideal for **pre-proofed frozen (Ready-to-Bake), unproofed raw frozen, par-baked frozen and retarder-proofer** applications, it helps preserve dough stability and finished product quality while reducing variability.

OVERCOMING THE CHALLENGES OF COLD TECHNOLOGY

Refrigeration and freezing are essential in modern baking, but low temperatures present a technical challenge: during freezing, storage and subsequent handling, doughs can undergo structural breakdown that compromises final product quality. Fros PRO targets the core factors affecting dough performance during refrigeration, deep-freezing and subsequent processing phases.

BENEFITS IN PRE-PROOFED FROZEN (READY-TO-BAKE)

» **Preserves structure:** Protects the pre-proofed dough structure during freezing and storage, supporting dough expansion during baking;

» **Preserves quality:** Maintains volume, structure, crust development and sensory attributes, yielding frozen product quality comparable to direct-method baking;

» **Centralized efficiency:** Expands opportunities for production planning and centralized manufacturing;

» **Streamlined operations:** Simplifies on-site preparation by minimizing steps required prior to baking.

BENEFITS WITH RETARDER-PROOFER

» **Dough tolerance:** Helps preserve dough stability and helps achieve more predictable fermentation performance;

» **Consistent results:** Delivers uniform oven spring, crumb structure and final quality—even during extended production stops;

» **Enhanced control:** Offers greater predictability and operational control.

BENEFITS IN UNPROOFED FROZEN DOUGH

» **Freeze tolerance:** Enhances dough resilience to freezing stress;

» **Consistent recovery:** Promotes a more reliable and uniform fermentation recovery after thawing.

BENEFITS IN PAR-BAKED FROZEN PRODUCTS

» **Structural integrity:** Protects physical structure during frozen storage and final baking/regeneration;

» **Improved texture:** Enhances both crust quality and crumb structure;

» **Final uniformity:** Ensures better product uniformity after final baking.

APPLICATIONS

» Bread

» Pizza

» Pinsa

» Focaccia

» Croissants & Viennoiserie

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

DOSAGE: 1% on flour weight.

PACKAGING: 10 kg - COD. 613 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