

ENG

ARTISAN

Mirabilis

BEYOND FRESHNESS

Helps preserve the quality of packaged artisanal bakery products over time.

LACTIC FERMENTATION ® – PATER –

ABOUT MIRABILIS® ARTISAN

Mirabilis® ARTISAN is a bakery blend for artisanal baked goods, formulated with yeast proteins, live lactic ferments, including *Lactiplantibacillus plantarum,* and wheat bran. Its formulation is inspired by sourdough fermentation principles and is specifically developed for all packaged bakery products. Mirabilis® ARTISAN helps preserve the quality characteristics of packaged baked products over time, maintaining their freshness and overall palatability. It enhances baked goods with distinctive sensory qualities and a uniquely rich, enveloping aromatic profile.

OUR TECHNOLOGY

Yeast proteins, live lactic ferments and wheat bran act in synergy during the baking process to maintain the quality and freshness of artisanal baked goods over time, even post-packaging, helping to reduce waste and product returns.

ADVANTAGES

» **Helps delay the staling process.**
Helps maintain crumb softness for longer.

» **Helps reduce waste and product returns.**
Extended freshness and quality preservation help minimize waste associated with progressive bread staling.

» **Preserves sensory qualities for longer.**
Helps maintain key attributes such as softness, texture and mouthfeel throughout shelf life.

» **Helps maintain fresh-baked characteristics.**
Preserves long-lasting softness, freshness and sensory quality over time.

APPLICATIONS

Mirabilis® ARTISAN is suitable for a wide range of packaged bakery products where achieving and maintaining excellent sensory quality over time is essential:

» **Bread.**
Breads of all shapes, types and sizes.

» **Bases.**
Focaccia, pizza and pinsa**.**

» **Large leavened cakes.**
Panettone, Pandoro, Colomba, Veneziana and other traditional leavened products.

» **Sweet leavened products.**
Brioche, croissants, braids and breakfast pastries.

» **Soft baked goods.**
Cakes, muffins, pound cakes and snack cakes.

INGREDIENTS: wheat flour, **wheat** bran, yeast proteins, enzymes, dried live lactic ferments.
May contain soy, mustard.

DOSAGE: 10% on flour weight, added directly to the dough. Depending on the specific application, dosage can range from 5% to 15%.

PACKAGING: 10 kg - COD. 619 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