

ENG

PRO

Mirabilis

BEYOND FRESHNESS

Helps preserve the quality of packaged bakery products over time.

LACTIC FERMENTATION® – PATER –

ABOUT MIRABILIS® PRO

Mirabilis® PRO is a technological formulation for bakery products based on yeast proteins and live lactic ferments, including *Lactiplantibacillus plantarum*. Its formula, inspired by the principles of sourdough fermentation, is the result of next-generation proprietary technology. Mirabilis® PRO helps preserve the quality characteristics of packaged bakery products for longer, supporting their freshness and overall palatability during shelf-life.

OUR TECHNOLOGY

The combination of yeast proteins and live lactic ferments creates a synergistic effect during the baking process. This synergy helps maintain the quality characteristics of bakery products over time, even after packaging, promoting better preservation of softness, structure and sensory qualities.

ADVANTAGES

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

» **Helps reduce waste and product returns.**
Prolonged freshness and quality maintenance can help limit waste associated with the progressive staling of bakery goods.

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

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

APPLICATIONS

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

» **Bread.**
Sliced bread, sandwich bread, buns and loaves.

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

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

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

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

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

DOSAGE: 1% on flour weight, to be added directly to the dough. Depending on the application, the dosage may range from 0,5% to 1,5%.

PACKAGING: 10 kg - COD. 618 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