GRANAiO®
Clean Label Company

ENG



CLEAN LABEL

IMPROVER

Enzymatico

Universal improver to boost the performance of all kinds of bread and substitutes.

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Powder improver for bakery, professional use only.

This **universal improver** for bakery was born from an accurate selection of **enzymes**. Enzymatico is a 100% **clean label product**. Perfect for any kind of bread, this natural improver gives **stability to the dough** and **improves the the organoleptic and sensory qualities of baked products**. It guarantees high performances with both direct and indirect method. Enzymatico **increases volume** thanks to the "Oven Spring" effect.

INGREDIENTS: type "0" **wheat** flour, enzymes.
It may contain milk, eggs, soy, sesame seeds, lupins, mustard.

DOSAGE: 1% on the weight of flour.

CHARACTERISTICS

» 100% Clean Label
» Maximum stability in the leavening phase
» Excellent volume
» Crispy and thin crust
» Improved structure
» **Organic version available**

RECOMMENDED FOR

» All types of bread
» Focaccia
» Crackers
» Breadsticks

PACKAGING:

25 kg cod 137 - Paper bag
10 kg cod 1371 - Paper bag
500 g cod 70040 - Plastic film packaging

STORAGE:

16 months. Store in a dry place. Re-close the bag after use. Storage temperature: max 25°C.
The storage conditions of the product determine its characteristics and the results during usage. An uncorrected storage can compromise the technical characteristics assured from Il Granaio delle Idee.

RECIPE FOR CIABATTA BREAD:

INGREDIENTS

Type "0" wheat flour 240 W	10.000 g
Enzymatico	**100 g**
Yeast	300 g
Salt	200 g
Water	7.000 g
Final dough temperature	27°C

PROCEDURE

Mix for 5 minutes with 1st speed: flour, Enzymatico, yeast, and 5,5 L of water.
Switch to 2nd speed and, once the dough becomes smooth, gradually add the remaining water.
A few minutes before the end, add the salt.
Leave to rest for 40-60 minutes in a plastic case for bakery.
Shaping: put the dough onto a floured board and shape the ciabatta loaves with the desired size.
Leavening: 40-60 minutes on boards outside the proofing chamber.
Baking: 210°C for about 25 minutes, depending on the size of the loaves.

RECIPE FOR TRAY BAKED PIZZA, FOCACCIA, STUFFED BAGUETTES, SAVORY PIES AND STUFFED ROLLS:

INGREDIENTS

Type "0" wheat flour 260 W	8.000 g
Durum wheat semolina	2.000 g
Enzymatico	**100 g**
Yeast	300 g
Salt	240 g
Olive oil	400 g
Water	6.000 g

PROCEDURE

Mix for 5 minutes with 1st speed: flour, yeast and 5,5 L of water.
Switch to 2nd speed, add the remaining water and mix for 10-15 minutes, adding salt and olive oil at the end.
Final dough temperature: 26°C.
Let the dough rest for 30 minutes in a container.
For tray baked pizza: divide into 1,3 kg pieces (for a 60x40 cm tray).
For "Genovese" focaccia: divide into 1,6 kg pieces (for a 60x40 cm tray).
For stuffed baguettes: divide into 0,5 kg pieces.
For savory pies: divide into 0,35 kg pieces for the base and 0,25 kg pieces for the topping (22 cm diameter).
For stuffed rolls: divide into 0,5 kg pieces and roll out rectangles measuring 30x40 cm.

For info, recipes and technical support:
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