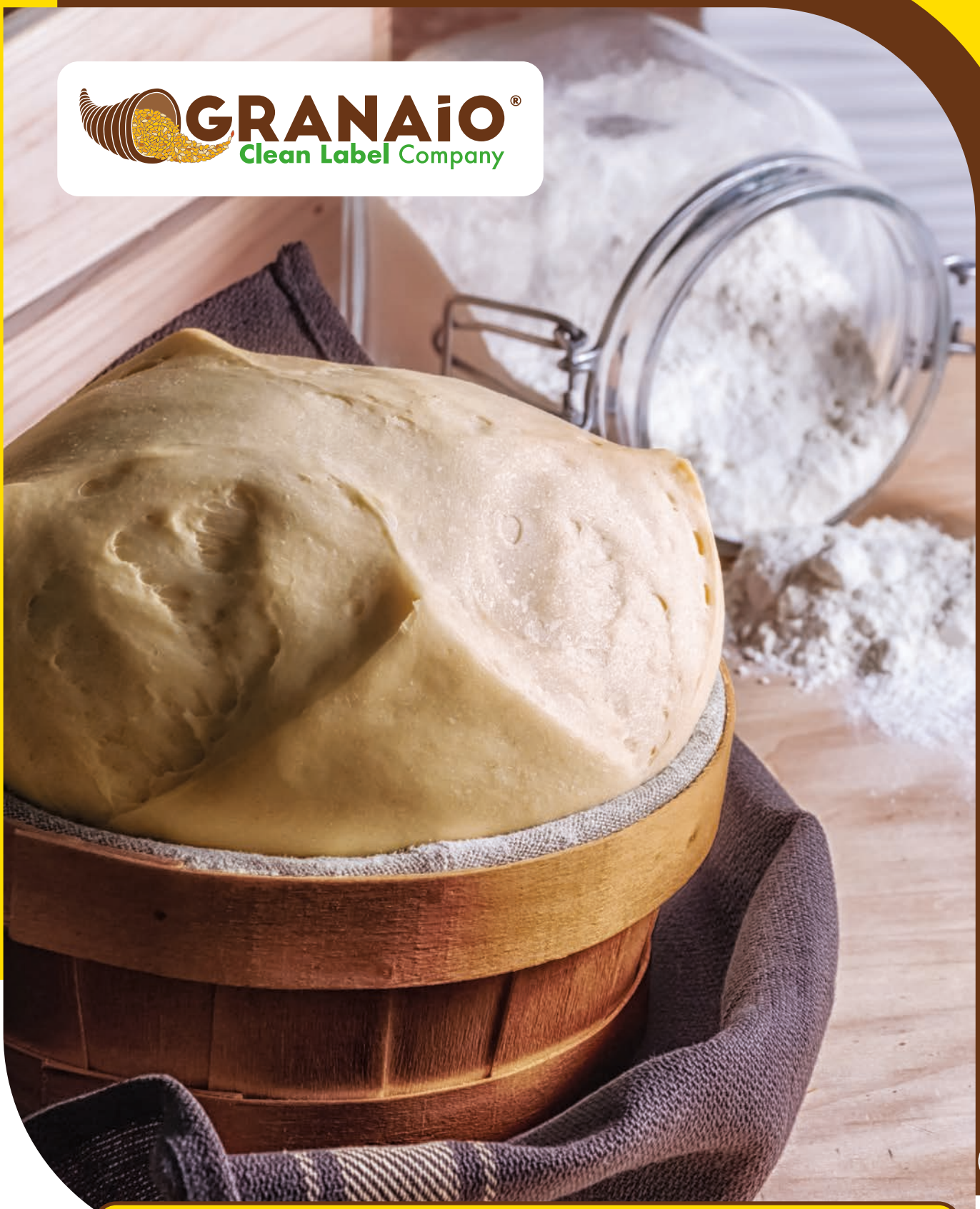
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GRANAiO®
Clean Label Company



CLEAN LABEL

Lievito Madre Attivo
di grano duro

Unique aromatic scent
for durum wheat loaves

CLEAN LABEL

Lievito Madre Attivo di grano duro

Semifinished product for bakery, with dry yeast. Professional use only.

This Active Durum Wheat Sourdough enhances the characteristics of the finished product, differentiating it with a **balanced and savory flavor**. It is suitable for all types of bread, focaccias, breadsticks, crackers and pizzas, but is particularly suitable for the realization of large loaves with **intense amber-yellow color**, an unmistakable scent and a particular **aromatic tone** typical of durum wheat.

INGREDIENTI: durum **wheat** sourdough (63%), yeast, natural **wheat** yeast, type "0" **wheat** flour, enzymes.
May contain milk, eggs, soy, sesame seeds, lupins, mustard.

DOSAGE: 4% on the amount of flour.

CHARACTERISTICS

» 100% Clean Label
» Replaces brewer's yeast
» Balanced and savoury taste
» Improved scent
» Special aromas
» Intense amber color

RECOMMENDED FOR

» Big loaves
» Crackers
» Breadsticks
» Pizza
» Focaccia

PACKAGING:
0,4 kg cod 355 - Polyester | Polyethylene (PLST | PLT)
10 kg cod 3551 - Food bag (Paper | PE HD)
On request

STORAGE:
12 months. Keep in a cold and dry place. Close the bag after use. Storage Temperature: max 25°C.
The storage conditions of the product will determine the behavior and the yield in the use phase. Incorrect storage can compromise the technical potential assured by Il Granaio delle Idee.

RECIPE FOR LOAVES:

INGREDIENTS

Semolina flour	10.000 g
Active Durum Wheat Sourdough	400 g
Salt	200 g
Water	7.500 / 8.000 g

PROCEDURE

Mix the flour, sourdough starter, and 6 liters of water for 10 minutes at 1st speed. Start the 2nd speed and add the remaining water along with the salt. Knead for about 7 minutes until obtaining a smooth and elastic dough.
Let the dough rise for 60 minutes in an oiled box.
Divide into large pieces (at least 500 g each).
Let the loaves rise for about 90 minutes at room temperature, covered with a plastic cloth.
Bake at 200°C with steam and finish cooking by opening the valve in the last 5 minutes.

TOMATO, RICOTTA, AND PEPPER BITES:

INGREDIENTS

Flour	1.000 g
Tomato passata	500 g
Milk	150 g
Olive oil	100 g
Ricotta cheese	150 g
Ground pepper	12 g
Salt	20 g
Active Durum Wheat Sourdough	40 g

PROCEDURE

Mix the flour with the Active Durum Wheat Sourdough Starter, tomato passata, and milk at 1st speed for about 5 minutes. Gradually add the olive oil, salt, then the sifted ricotta cheese and pepper.
Let the dough rise for at least 20 minutes, then shape as desired before letting it rise in the cell for at least 40 minutes at 30°C with 80% humidity.

For info, recipes and technical support:
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IFS Food
BRCGS Food Safety CERTIFICATED