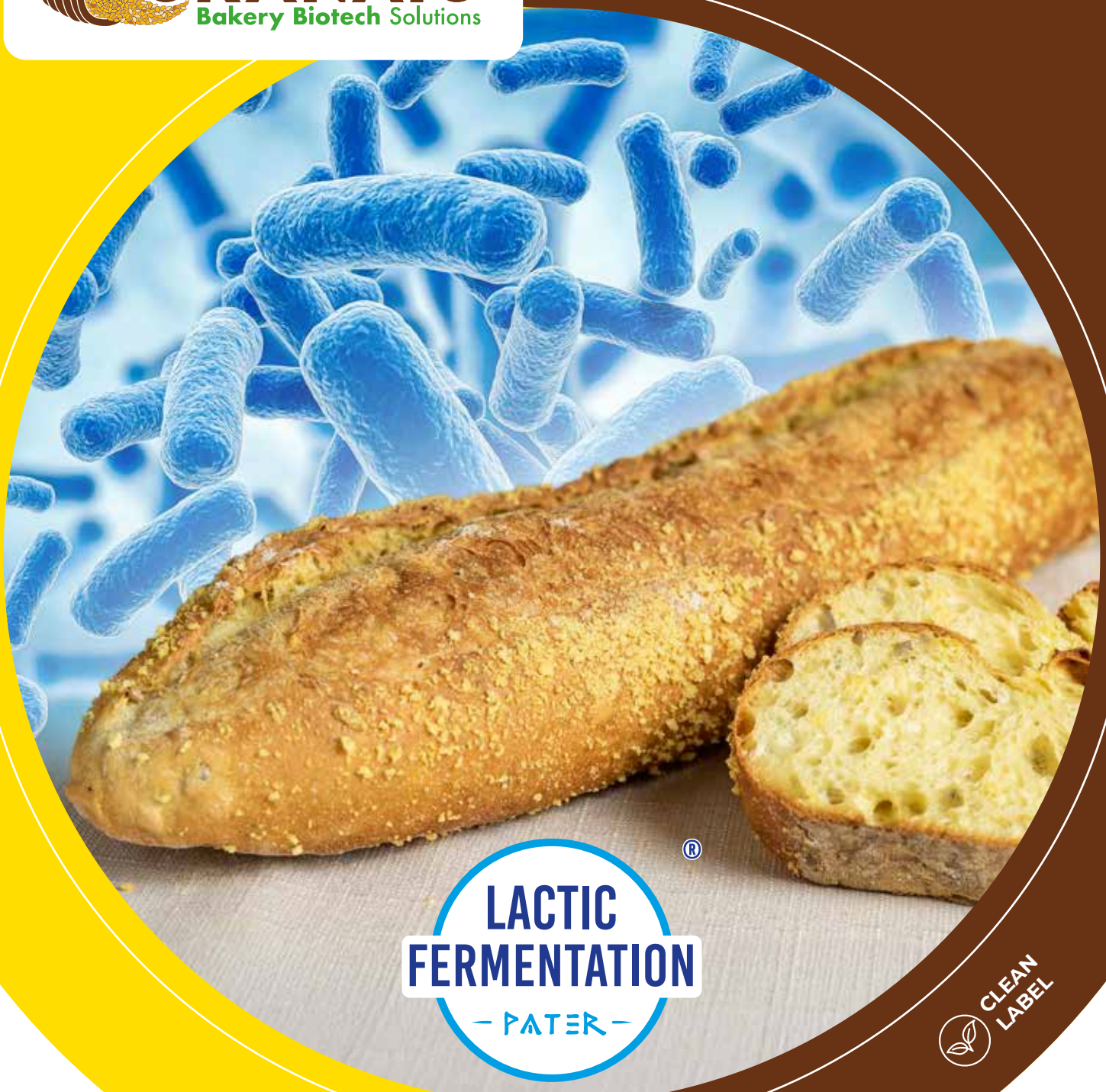
GRANAiO®
Bakery Biotech Solutions

ENG



LACTIC FERMENTATION
PATER

CLEAN LABEL

NUCLEO® 5+5

Mais Party

An explosion of taste and color for crispy corn bread

NUCLEO® 5+5

Mais Party

LACTIC FERMENTATION – PATER –

CLEAN LABEL

Powdered semifinished product for bakery, professional use only.

This concentrated mix is formulated to bake crisp and crumbly bread, with **corn flour** and **sunflower seeds**. Extruded corn makes it even more delicious and unique. Mais Party is perfect to surprise with an explosion of **taste**, **crispness**, **color** and **joy**.

INGREDIENTS: wheat flour, extruded corn (corn flour, salt), sunflower seeds, **lupin** flour, dried preparation based on sunflower seeds oil (sunflower seeds oil, glucose syrup, **milk** protein); **wheat** gluten, powdered concentrate (safflower, lemon), enzymes, dried live lactic ferments.
May contain eggs, soy, sesame seeds, mustard, nuts.

DOSAGE: 5 kg Nucleo® + 5 kg flour.

CHARACTERISTICS

» 100% Clean Label
» **With Live Lactic Ferments**
» E471-E472 free
» With corn flour
» With sunflower seeds and extruded corn
» More crunchiness and taste
» Multipurpose

RECOMMENDED FOR

» Crispy bread
» Crackers
» Breadsticks
» Biscuits

PACKAGING:

25 kg cod 140 POF - Paper bag
10 kg cod 1401 POF - Paper bag

STORAGE:

16 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 performance and the yield in the use phase. Incorrect storage can compromise the technical potential assured by Il Granaio delle Idee.

BREAD RECIPE:

INGREDIENTS

Type “0” wheat flour 240/270 W	5.000 g
Nucleo® Mais Party	**5.000 g**
Water	6.500 g
Yeast	300 g
Salt	200 g

PROCEDURE

Knead the flour, Mais Party, yeast and 5,5 L of water for about 5 minutes with 1st speed (spiral mixer). Start 2nd speed, add the remaining water, finally the salt and knead for 10 minutes.
Leave to rest for 40 minutes in a tub.
Pour the dough onto a table sprinkled with extruded corn and cut small tongues of dough, twisting them on themselves.
Leavening: about 50 minutes in proofing chamber at 30°C with humidity.
Bake with steam at 210°C for 25 minutes, opening the steam vent valve halfway through baking.

CANESTRELLI BISCUITS RECIPE:

INGREDIENTS

Butter	250 g
Powdered sugar	300 g
Eggs	n. 2 (90 g)
Egg yolks	n. 2 (40 g)
Flour	450 g
Nucleo® Mais Party	**150 g**
Decoration:	
Extruded corn	
Powdered sugar	

PROCEDURE

Mix the softened butter with the powdered sugar and then add eggs and egg yolks. Then add the flour and Mais Party.
Close the dough with some plastic wrap and let it rest in the fridge for at least 3 hours. Then roll out the dough and give the “canestrelli” shape. Wet the surface and cover with extruded corn. Bake at 180°C for 15 minutes at least.
After baking, decorate with powdered sugar.

For info, recipes and technical support:
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