ENG

GRANAiO®
Clean Label Company



CLEAN LABEL

IMPROVER

Panevivo

The improver that increases the shelf life of bakery products

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Powder bread improver. Professional use only

Panevivo is a natural improver specifically formulated to **retard the staling process**. Panevivo increases the **shelf-life** of bakery products while maintaining a high level of **softness**, without compromising on quality. Its formulation contains enzymes able to retain water molecules inside the finished product, making it **softer** and **fresher**. It guarantees excellent **resilience**, allowing bread to quickly recover its original shape after compression.

INGREDIENTS: dried type "0" **wheat** flour, enzymes.
May contain milk, eggs, soy, sesame seeds, lupins, mustard, and cereals containing gluten.

DOSAGE: 1% on the amount of flour.

CHARACTERISTICS

» 100% Clean Label
» Retards staling process.
» Increases shelf-life
» More freshness
» More softness

RECOMMENDED FOR

» Soft bread
» Sliced bread
» Packaged bread
» Burger buns
» Brioches and croissants
» Leavened cakes
» Muffins

PACKAGING:
10 kg cod 1381 - Food bag (Paper | PE HD)

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

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