GRANAiO®
Nature Based Solutions

ENG



LACTIC FERMENTATION®
– PATER –

CLEAN LABEL

IMPROVER

LB Improver ❄

For fresh and frozen croissants

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CLEAN LABEL

Powder bread improver. Professional use only.

LB Improver is the natural improver specifically formulated for **croissants**. **Ideal for both daily fresh production and for the frozen product**, it guarantees an **excellent volume** while keeping the product characteristics unchanged, above all during thawing and rising phases. LB Improver **enhances the consistency** of puff pastry in a **pleasant balance between crunchiness and softness**, enhancing the **lactic notes** of the finished product.

INGREDIENTS: wheat gluten, dried **wheat** flour, enzymes, dried live lactic ferments.
May contain milk, eggs, soy, sesame seeds, lupins, mustard.

DOSAGES:
» 2% with 300-400W flours
» 4% with 240-280W flours

CHARACTERISTICS

» 100% Clean Label
» **With Live Lactic Ferments**
» Ideal both for daily fresh production and for the frozen product
» Excellent volume
» Enhances consistency of puff pastry
» Balance between crunchiness and softness
» Enhances taste with pleasant lactic notes

RECOMMENDED FOR

» Croissants

PACKAGING:
10 kg cod 4311 NCC - 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.

CROISSANT RECIPE:

INGREDIENTS

Type “0” wheat flour 270 W	2.000 g
Water	850-900 g
Whole eggs	200 g
Caster sugar	150 g
Butter	150 g
Brewer’s yeast	90 g
LB Improver	**80 g**
Salt	30 g
To laminate: butter	1.000 g

PROCEDURE

Knead all the ingredients, except butter, with 1st speed, for about 5 minutes.
When the dough has taken mass, start 2nd speed for approx. 10 minutes, add butter at room temperature and complete dough shaping.
Leave the dough to rest in a plastic case (with cover) in the refrigerator at 4-5°C for approx. 12 hours.
Laminate the batter with 1.000 g of butter.
Practice 1 fold with 3 turns and 1 fold with 4 turns, or 3 folds with 3 turns.
Place the laminated batter on a table, cut into 70-80 g triangles and shape.
Let rise in proofing chamber at 27°C with 75% humidity for approx. 3 hours.
Sprinkle the croissants surface with the eggs, to enhance their golden color.
Bake without steam at 180°C for 12-15 minutes, according to croissants size.
For pre-leavened product: leave to rise for 1,5-2 hours at 27°C with 75% humidity and proceed with cooling.

For info, recipes and technical support:
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