GRANAiO®
Clean Label Company

ENG



CLEAN LABEL

IMPROVER

Elasten NCC

The natural improver that increases extensibility

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CLEAN LABEL

Powder improver for bakery, professional use only.

This improver **relaxes gluten** giving **extensibility** and **malleability** to the dough. Moreover, it makes the production process leaner, eliminating rest time between processing phases and minimizing waste. Elasten is a versatile product and its dosage can be adapted as needed.

INGREDIENTS: type "0" **wheat** flour, dried deactivated yeast.
It may contain soy, mustard and cereals containing gluten.

DOSAGE: 1% on flour weight.

CHARACTERISTICS:

» 100% Clean Label
» Relaxes gluten
» Maximum extensibility
» Eliminates rest time

RECOMMENDED FOR

» Cracker
» Breadsticks
» Pizza
» Focaccia

PACKAGING:

25 kg cod. 139 NCC – Paper bag
500 g cod 70050 - 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 PIZZA

INGREDIENTS

Wheat flour (min 270W)	2.000 g
Water	1.400 g
Olive oil	120 g
Yeast	4 g
Salt	50 g
Elasten	**20 g**

PROCEDURE

Knead with 1st speed: flour, yeast and Elasten with 1 L of water for about 5 minutes. When gluten is formed, switch to 2nd speed for about 10 minutes and add the remaining 400 ml of water a little at a time. Once the dough is ready, add oil and salt with 1st speed and knead until completely absorbed. Let it rest in a plastic box for 30 minutes, shape loaves of 180-220 g and place them into plastic cases. Let the cases at room temperature for about 2 hours, then put them in the fridge at 4-5°C for at least 18-20 hours and proceed with the preparation of pizza as usual.

RECIPE FOR CRACKSTICKS

INGREDIENTS

Wheat flour (270W)	2.000 g
Yeast	30 g
Salt	50 g
Olive oil	200 g
Water	1.300 g
Elasten	**20 g**

PROCEDURE

Knead: flour, yeast, Elasten and 1,1 L of water for 5 minutes with 1st speed. Switch to 2nd speed and add the remaining water a little at a time (use the 2nd speed to form the gluten). Finally, add salt and oil gradually.
Let rest for 10 minutes on a table previously oiled. Cut the dough in strips 10 cm wide and roll them out on wood tables.
Let them rise for at least 60 minutes. Cut the strips into pieces of 2-3 cm and stretch them to obtain breadsticks.
Put them on a perforated trays and bake with steam.
Bake at 170°C for 15 minutes, then lower the temperature to 150°C and cook for 10 minutes more. Halfway through cooking, open the steam valve.

For info, recipes and technical support:
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