



WITH LIVE LACTIC  
FERMENTS



CLEAN  
LABEL



**PATER®**  
**LIFE INSIDE**

INNOVATIVE MIX FOR BREAD, PIZZA, FOCACCIA, BREADSTICKS,  
CRACKERS, RUSKS AND MUCH MORE

# PATER® LIFE INSIDE

INNOVATIVE MIX FOR BREAD, PIZZA, FOCACCIA, BREADSTICKS,  
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**Pater®** contains the **Live Lactic Ferments** and **Yeasts** typical of the original **Sourdough** microflora. This **Original, Unique and Innovative Formula** makes it possible, **for the first time in the market**, to enclose all the characteristics and functions of **Sourdough** in a dried mix. Pater® is not just a formula or a production process, it is also the name of the products you are going to bake, for example: Pater® Bread, Pater® Pizza, Pater® Focaccia or Pane di SanFrancisco® (SanFrancisco Bread).

## INGREDIENTS

Dehydrated **Wheat** Flour, Live Lactic Ferments, Saccharomyces, Enzymes.

**May contain: soy, mustard.**

## CHARACTERISTICS:

- ✓ **Incomparable meltability**
- ✓ **Excellent chewability**
- ✓ **Fragrance**
- ✓ **Flavours and aromas** typical of sourdough
- ✓ **Fresher** products, **for longer**

## DOSAGE:

**Dose Pater® at 10% calculated on the weight of your flour** and add the ingredients of your favourite recipe: Flour, Water, Salt, Brewer's Yeast. **DOUGH TEMPERATURE: 30°C.**

## METHOD OF USE:

The Live Lactic Ferments and Yeasts contained in Pater® have a reduced gasogenic power, just like those of the Sourdough, so **you must always add Brewer's Yeast in the same quantity as you normally use.**

**To combine with an infinite variety of flours.**

## INDICATIONS FOR SALE:

In the ingredients list, Pater® can be declared as **Sourdough** or, alternatively, it is also possible to **declare nothing**, because the Enzymes and Live Lactic Ferments are technological improvers.

## PACKAGING:

**10 Kg cod. 549 NCC**

Food bag (Paper | PE HD)



## DOWNLOAD THE RECIPES

**DIRECT METHOD**

**INDIRECT METHOD**

**EDEF® METHOD**

**PANE DI SANFRANCISCO®**

**CRUNCHY BREAD**

**SOFT BREAD**



**LIGURIAN FOCACCIA**

**ROMAN FOCACCIA**

**NEAPOLITAN PIZZA**

**FRAGRANT BREADSTICKS**

**CRUNCHY CRACKERS**

**RUSKS**

**For info, recipes and technical support:**

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