



PATER[®]
pizza

WITH LIVE LACTIC
FERMENTS



CLEAN
LABEL



DRIED SOURDOUGH FOR PIZZA AND FOCACCIA



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Pater® Pizza contains **Live Lactic Ferments** and **Yeasts** typical of the original microflora of **Sourdough**. This **Original, Unique, and Innovative Formula** allows, for the first time in the market, to enclose in a dehydrated mix all the characteristics and functions of **Sourdough**. 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® Pizza or Pater® Focaccia.

INGREDIENTS

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

May contain: soy, mustard.

ADVANTAGES ON THE DOUGH:

- ✓ Greater stability and workability
- ✓ More extensibility

ADVANTAGES ON THE FINISHED PRODUCT:

- ✓ Intense flavors and aroma
- ✓ Great meltability
- ✓ Improved chewability
- ✓ Improved fragrance
- ✓ More freshness, for longer

Dosage with INDIRECT METHOD (pre-dough): from 3% to 5% calculated on the weight of the flour.
Dosage with DIRECT METHOD (approx. 4-hour leavening): 10% calculated on the weight of the flour.

METHOD OF USE: The Live Lactic Ferments and Yeasts contained in Pater® Pizza 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.**

INDICATIONS FOR SALE: In your ingredients list, Pater® Pizza 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:
5 Kg cod. 569 NCC
food bag (Paper | PeHD)



DOWNLOAD THE RECIPES

CLASSIC PIZZA
DIRECT METHOD

PIZZA WITH BIGA
INDIRECT METHOD



NEAPOLITAN PIZZA

FOCACCIA GENOVESE

ROMAN FOCACCIA

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