



WITH LIVE LACTIC  
FERMENTS



CLEAN  
LABEL



**PATER**®  
pasticceria

INNOVATIVE MIX FOR LARGE LEAVENED CAKES AND CROISSANTS

# PATER® Pasticceria

## INNOVATIVE MIX FOR LARGE LEAVENED CAKES AND CROISSANTS

**Pater® Pasticceria** contains the **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 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, such as Pater® Panettone, Pater® Colomba or Pater® Croissant.

### 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 FOR PANETTONE, COLOMBA AND LARGE LEAVENED PRODUCTS IN GENERAL:** dose Pater® Pasticceria in the **second dough (refreshment)** at **5% of the total flour weight** and add the ingredients of your preferred recipe: Flour, Water, Salt, Brewer's Yeast. **DOUGH TEMPERATURE: 28°C.**

**DOSAGE FOR CROISSANTS:** dose Pater® Pasticceria at **10% of the total flour weight** and add the ingredients of your preferred recipe: Flour, Water, Salt, Brewer's Yeast. **DOUGH TEMPERATURE: 28°C.**

**METHOD OF USE:** The Live Lactic Ferments and Yeasts contained in Pater® Pasticceria 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 the ingredient list, Pater® Pasticceria 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. 570 NCC**  
Food bag (Paper | Pe HD)



## DOWNLOAD THE RECIPES

**PATER® PASTICCERIA + VOLARE®:**  
**PANETTONE - PANDORO**  
**VENEZIANA - COLOMBA**

**PATER® PASTICCERIA +**  
**MADRE 150 + PANETT-1 PLUS:**  
**PANETTONE - PANDORO**  
**VENEZIANA - COLOMBA**



**PANETTONE WITH**  
**SOURDOUGH + PANETT-1 PLUS**

**FROZEN CROISSANT WITH**  
**LB IMPROVER**

**CROISSANT - UNIVERSAL PROCESSING**  
**WITH SWEETENZYMES**

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