



Bontà Mix

Panificazione

High Quality for Bakery





Bontà Mix

High quality for Bakery

A wide range of products for every need.

Italmill, an Italian company operating in the international market for baked goods, is proud to present **Bontà Mix**, a complete range of bakery products from the natural sourdough (Italian "pasta madre") **Naturliev** to the high-tech, natural yeast based, improver **Enerpan** to a great variety of traditional mixes for all needs: *Base Grano Tenero* - soft wheat, *Base Grano Duro* - hard wheat, *Multicereali* - multigrain, *Morbidi* - soft bread, *Speciali* - specialist, *Soia* - soya and *Stampati* - pan-bread.

The latest addition to the range is **Molitum**, stone ground multigrain flours enriched with natural sourdough (Italian "pasta madre"). In addition to traditional mixes, Italmill also provides craftsmen bakers with a **Bio** range, all produced with raw materials from organic agriculture, certified by CCPB (IT BIO 009)

under the aegis of Italian "Ministero delle Politiche Agricole e Forestali".

For those looking for baking processing aid or improvers there is the complete **Ed è Subito Pane** line.

In all of its production, Italmill, which is considered among the most advanced Italian companies in terms of quality and innovation, carefully selects the best raw materials and uses the most modern production techniques to guarantee to its customers the highest standards of quality, hygiene, safety and respect for the environment (in full compliance with standards ISO 22000, OHSAS 18001 and ISO 14001).

The technical and commercial organization of Italmill, always attentive to market demands and customer needs, delivers dedicated and highly qualified service.



Lieviti Naturali

Natural Sourdough Production Process

1

Sourdough "Pasta Madre", left to rise spontaneously and refreshed daily with **Besozzi Oro Antica Tradizione** flour.



2

Peeling, to get the heart of sourdough, where yeast and lactic acid bacteria have grown.



3

Three refreshment, with flour **Besozzi Oro Antica Tradizione**, to stabilise and increase the quantity of yeast available.



4

Leavening to obtain an optimal final mix, ready to be used in pre-kneading.



5

Drying and milling, to make the traditional Italian Natural Sourdough always available and easy to use



6

Natural Sourdough (Italian "pasta madre") Ready to use!



Natural Sourdough (Italian "pasta madre")

Natural sourdough (Italian "pasta madre") of soft wheat flour type "0", for natural leavening bread with unbeatable fragrance, aroma, flavour and shelf-life.

Following the traditional refreshment method, Italmill collects a piece of sourdough from a centenary stock of Natural Sourdough and, by adding only flour and water and repeating this operation several times, obtains a dough with an optimum concentration of Natural Sourdough and lactobacilli. The dough is then dried and milled to obtain a highly technological powdered Natural Sourdough (Italian "Pasta Madre"), basis of exceptional products.



With **Naturliev**, **Enerpan Active** and **Enerpan Active Durum** there is no need for brewer's yeast

Naturliev and Enerpan Active comes in vacuum packs to maintain all the organoleptic properties of the active Italian "pasta madre".

- + Flavour
- + Fragrance and Aroma
- + Digestibility
- + Shelf-life typical of natural yeast

Naturliev

Natural Sourdough (Italian “pasta madre”)

ENERPAN

Natural sourdough based improvers



The classic recipe for natural leavening bread

CIABATTA-PUGLIESE-ZOCCOLETTI

PREDOUGH				
Flour W240/280	kg	10,00	Mixing time (spiral mixer)	5-7 minutes 1st speed.
NATURLIEV	kg	1,00	Dough temperature	26°/28°C
Water	kg	6,00	Final fermentation	16 - 18 hours at 25°/27°C
Total	kg	17,00		

TRADITIONAL METHOD

(with wheat flour, durum wheat flour, whole wheat flour or with spelt flour)

REFRESHMENT		
PREDOUGH	kg	17,00
Farina naz. etc.	kg	10,00
Water	kg	7,00/8,00
Salt	kg	0,40/0,42

WITH DURUM WHEAT MIXES

(with Mix TUTTOSEMOLA - TUTTOSEMOLA con GERME - ALTAMURA - PANSEMOLA - etc.)

REFRESHMENT		
PREDOUGH	kg	17,00
TUTTOSEMOLA	kg	10,00
Water	kg	7,00/8,00
* Salt	kg	0,40/0,42

WITH MULTIGRAIN MIXES

(with Mix PANCAMPAGNA con GERME - PANCAMPAGNA RUSTICO - PANCASERECCIO - etc.)

REFRESHMENT		
PREDOUGH	kg	17,00
PANCASERECCIO etc.	kg	10,00
Water	kg	6,00/7,00
* Salt	kg	0,40/0,42

* If the used Bontà Mix already contains salt in the ingredients, decrease the quantity to 0,200/0,210 kg.

Processing:

Mix the Pre-dough, the flour and 6 kg of water at 1st speed for 8/10 minutes.

Launch at 2nd velocity, add salt and the remaining water and mix for further 5/6 minutes; finish the process by controlling that the dough has obtained a soft and elastic structure.

Leave the dough to rest in oiled or floured containers for 60/90 minutes at 30°C. Pour the dough on a table abundantly floured. Divide at will. Leave the pieces to rest in a prover at 30°C with humidity for 60/80 minutes. Put in the oven with moderate doses of steam at 220/230°C. Bake for 35/40 minutes (for pieces of 300/500 g), open steam valve in the last 10 minutes.



Enerpan: a high-tech range of products obtained from natural sourdough (Italian “pasta madre”).

The properties of the natural sourdough present in **Enerpan** enable it to produce high quality bread with greater volume, aroma, flavour, shelf-life and the typical crispness of traditional bread.

Enerpan facilitates maturation of the dough and improves the elasticity of gluten mesh, thereby increasing stability in leavening.

Enerpan is a line of products with specific formulations designed to meet all the needs of Italian craft bakers.

ENERPAN

Ingredients: natural sourdough (Italian “pasta madre”) of soft wheat flour type “0”, amylase.

Specifically for the production of small and medium sized traditional wheat flour bread forms such as Ciabatta, Tuscan and Umbrian breads and Neapolitan, **Enerpan** allows the direct processing of all types of bread with medium to long rests.

Use **Enerpan** and you can do without starters, pre-doughs, etc.

DOSAGE: 3% in flour used

For small quantities (up to 10 kg of flour) or weak flour, the percentage can be increased up to 5%.

DOSAGE AND PROCEDURE:

TOSCANO-UMBRO-MONTANARO

ENERPAN	kg	0.30
Italian wheat flour	kg	10.00
Yeast	kg	0.10-0.15
Water	kg	6.00-6.50
Salt (optional)	kg	0.03

Kneading time: 8-10 mins at 1st speed, 8-10 mins at 2nd speed

Dough temperature: 28-30°C

Rest: 10 mins

Form size: at will

Final proving time: 70-90 mins

Baking time: 60 mins at 220°C declining to 200°C according to size

Mix all the ingredients as indicated above. Let the mix rest a few minutes if the dough quantity is small, or otherwise proceed immediately. Shape the pieces into floured loaves as usual. Allow them to rise in the times indicated in a moderately warm and moist environment, covering them with a fabric roll.

Bake at 220°C with the steam valve open for about 10 minutes and then complete with the valve closed, or reopen the valve in the last 5-10 minutes.



ENERPAN

DOSAGE AND PROCEDURE:

CIABATTE-CIABATTINE-ZOCCOLETTI

ENERPAN	kg	0.30
Italian wheat flour	kg	10.00
Brewer's yeast	kg	0.25
Salt	kg	0.20
Water	l	7.5-8

Initial ingredients: flour, Enerpan, yeast and 6 litres of water
 Kneading (spiral): 8-10 mins at 1st speed, 8-10 mins at 2nd speed
 Additional ingredients: 0.75-1.00 litres of water, then salt, then 0.75-1.00 litres of water
 Adding time: every 3 mins in 2nd speed
 Dough temperature: 26-27°C
 Rest: 40-60 mins
 Form size: on floured table, shapes and weights as usual
 Final proving time: 40-60 min
 Baking time: 230-250°C for 35-40 mins, according to size, with little steam

Mix all the ingredients as indicated above. Let the mix rest for 20-30 minutes and then proceed to make the desired bread. Bake at 250°C with some initial moisture (time depends on bread type) and open the steam valve towards the end of baking.

ENERPAN PLUS

Ingredients: natural sourdough (Italian "pasta madre") of soft wheat flour type "0", amylase, flour treating agent: ascorbic acid.

Suitable for straight dough method that require fast processing, great leavening stability, final volume, aroma, flavour and shelf-life.

Enerpan Plus can be used with any type of flour and in processing with fats.

DOSAGE: 3% in flour used

For small quantities (up to 10 kg of flour) and weak flour, the percentage can be increased up to 5%.

ENERPAN PLUS

DOSAGE AND PROCEDURE:

MAGGIOLINI-BOCCONCINI-PANE CONDITO

Italian wheat flour	kg	10.00
ENERPAN Plus	kg	0.30
Lard or olive oil	kg	0.40
Salt	kg	0.20
Yeast	kg	0.35
Water ± 2%	l	5.00

Kneading: 10 mins at 1st speed
 Dough temperature: 25-27°C
 Rest: 10 mins
 Rest before forming: 20-30 mins
 Final proving time: 60-90 mins
 Baking time: 25-30 mins at 230-240°C (80-100g)

Mix all the ingredients as indicated above. Adjust the consistency of the dough according to the type of bread. Proceed to moulding, rolling and stamping if needed. Let the dough rise as indicated above, or, in any case, to a great enough volume. Bake with the usual dose of steam at 230-240°C for 25-30 minutes for pieces of 80-100 g.

ENERPAN ACCESS

Ingredients: natural sourdough (Italian "pasta madre") of soft wheat flour type "0", flour treating agent: ascorbic acid, amylase.

Combines the typical performance of improvers (e.g. guaranteed results, ease of use, high volumes) with the properties of natural yeast.

Enerpan Access is suitable for all types of bread and baking.

DOSAGE: 1% in flour used (max 1.5%)

ENERPAN C

Ingredients: natural sourdough (Italian "pasta madre") of soft wheat flour type "0", amylase, flour treating agent: ascorbic acid.

Produced with excellent quality to price ratio, suitable for straight dough method that require fast processing, great final volume, aroma, flavour and shelf-life.

Enerpan C can be used with any type of flour and in processing with fats.

DOSAGE: 3% in flour used

For small quantities (up to 10 kg of flour) and weak flour, the percentage can be increased up to 5%.





Following the recommendations of expert nutritionists and dieticians who advocate daily consumption of bread and bakery products rich in fibre, protein and folic acid, Italmill has created **Molitus**, a full range of stone-ground flours blends.

The slow process of stone milling allows the flour to best preserve its organoleptic qualities into the precious wheat germ and essential oils of the grain.

Molitus flours, ivory coloured with flecks of beige, are a guarantee of tradition in aroma, flavour and preservation of all the beneficial properties to be found in cereal grains.

Italmill, starting from a base of stone ground wheat flour and powdered natural sourdough (italian "pasta madre"), has created two new **"Natural Source of Fibre"** blends with:

Spelt and Buckwheat

Each craft baker can customize his products to give his customers bread that, in addition to having unique aromas and flavours, will help them maintain a healthy and balanced diet.

FARRO - SPELT

Ingredients: whole soft wheat flour, whole spelt flour, natural sourdough (Italian "pasta madre") of soft wheat flour.

DOSAGE AND PROCEDURE:

MOLITUM FARRO	kg	10.00
Yeast*	kg	0.20
Water	kg	6.50/7.00
PRESAL protected iodised salt	kg	0.20

Kneading time:	7 min. at 1st speed - 5 min. at 2nd speed
Dough temperature:	28°/30°C
Rest:	45'
Form size and shape:	at will
Final proving time:	60 min.
Baking time:	230°C with steam valve open in last 10 mins

Mix all the ingredients as indicated above. Create forms as usual and let them rise as indicated above in a moderately warm and moist environment, covering with fabric roll.
Bake at 230°C with the steam valve closed and then open for the last 10 minutes.

GRANO SARACENO - BUCKWHEAT

Ingredients: soft wheat flour type "2", whole soft wheat flour, whole buckwheat flour, natural sourdough (Italian "pasta madre") of soft wheat flour.

DOSAGE AND PROCEDURE:

MOLITUM GRANO SARACENO	kg	10.00
Yeast*	kg	0.20
Water	kg	6.00/6.50
PRESAL iodised salt	kg	0.20

Kneading time:	7 min. at 1st speed - 5 min. at 2nd speed
Dough temperature:	28°/30°C
Rest:	45'
Form size and shape:	at will
Final proving time:	60 min.
Baking time:	230°C with steam valve open in last 10 mins

Mix all the ingredients as indicated above. Create forms as usual and let them rise as indicated above in a moderately warm and moist environment, covering with fabric roll.
Bake at 230°C with the steam valve closed and then open for the last 10 minutes.

* In substitution it is possible to use Enerpan Active or Enerpan Active Durum, the product obtained will be lighter, perfumed with the organoleptic characteristics of natural yeast

**NATURAL
SOURCE
OF FIBRE**



Soft Wheat Base Mixes



UNIVERSALE

Specific ingredients: type “0” soft wheat flour, natural sourdough (Italian “pasta madre”) of soft wheat flour type “0”, malted wheat flour, dextrose; emulsifier: sunflower lecithin.

DOSAGE AND PROCEDURE:

SFILATINI, CIABATTE, FRANCESINI, BOCCONCINI

UNIVERSALE	kg	10.00
Yeast	kg	0.20/0.30
Salt	kg	0.20
Water	lt	6.50/7.50

Kneading time (spiral): 5 mins at 1st speed - 7 mins at 2nd speed
Dough temperature: 24°/27°C
1st Resting time: 20/30 mins
Size: according to the type of bread.
2nd Resting time: 10 mins
Shape: as preferred
Final proving time: 60 mins in a humid proving chamber.
Baking time: 250°C with initial humidity.

Mix all the ingredients as indicated above, prove for 20/30 minutes and proceed to make the type of bread desired. Bake at 250°C with initial humidity (baking time depends on the type of bread) and, once baking is over, open the steam valves.

UNIVERSALE

DOSAGE AND PROCEDURE:

FOCACCIA GENOVESE, PIZZA

UNIVERSALE	kg	10.00
Yeast	kg	0.20/0.30
Salt	kg	0.20
Water	l	6.00/6.30
Olive oil	kg	0.20/0.40

Kneading time (spiral): 10 mins at 1st speed - 5 mins at 2nd speed
Dough temperature: 24°/27°C
1st Resting time: 10/15 mins
Size: 1,000 g on a 40x60 cm tray.
2nd Resting time: 60 mins
Final proving time: 60 mins in a humid proving chamber.
Baking time: 240°C, for 20’.

Mix all the ingredients as indicated above, add 0.2/0.4 lt of Olive Oil and proceed at 2nd speed for 2 minutes. Let the dough rest for 10/15’, divide it, round it slightly and let it prove for approx. 60’. Turn the dough balls, roll them out on the tray and brush them with **brine***. Prove for approx. 60’. Bake at 240°C for 20’.

***Brine:**
mix - per tray - 100 g of water, 100 g of Olive Oil and 15 g of salt.

BAGUETTE

Specific ingredients: type “0” soft wheat flour, natural sourdough (Italian “pasta madre”) of soft wheat flour type “0”, malted wheat flour, dextrose; emulsifier: sunflower lecithin.

DOSAGE AND PROCEDURE:

BAGUETTE	kg	10.00
Yeast	kg	0.25/0.30
Salt	kg	0.20
Water	l	6.00/6.30

Kneading time (spiral): 10 mins at 1st speed - 5 mins at 2nd speed
Dough temperature: 24°/27°C
1st Resting time: 10/20 mins
Size: 270 g dough balls for 200 g baguettes
2nd Resting time: 20/30 mins
Shape: by hand or with moulder
Final proving time: 60/80 mins in a humid proving chamber.
Baking time: 250°C for approx. 25 mins with initial humidity

Mix all the ingredients as indicated above. After letting the dough rest for 10/20 minutes, divide it (270 g of dough for 200 g baguettes). Let it rest for another 20/30 minutes and shape it by hand or with a moulder. Place in a chamber for 60/80 minutes. Score the baguettes diagonally before baking. Bake at 250°C with initial humidity for approx. 25 minutes. Open the steam valves when finished.

PANAVERNA

Specific ingredients: type “0” soft wheat flour, oatmeal, natural sourdough (Italian “pasta madre”) of soft wheat flour type “0”, malted wheat flour, dextrose; emulsifier: sunflower lecithin.

DOSAGE AND PROCEDURE:

PANAVERNA	kg	10.00
Yeast	kg	0.30/0.40
Salt	kg	0.20
Water	l	6.50/6.00

Kneading time (spiral): 5 mins at 1st speed - 7 mins at 2nd speed
Dough temperature: 24°/27°C
1st Resting time: 20 mins
Size: 2.8/3.0 kg dough balls for 60/65 g pieces
Shape: cut with a hexagonal divider or a rounder
2nd Resting time: 10 mins
Final proving time: 40/60 mins in a humid proving chamber.
Baking time: 240°C for 12 mins with initial humidity

Mix all the ingredients as indicated, let the dough rest for 20 minutes. Cut it into 2.8/3.0 kg dough balls and round them. Divide them and prove for 10 minutes, then flatten them. Final proving time in a humid proving chamber for 40/60 minutes. Start baking when barely proved to make Arab bread. Bake at 240°C for 12 minutes with initial humidity.



Durum Wheat Base Mixes



PANSEMOLA

Specific ingredients: type “0” soft wheat flour, re-milled durum wheat flour, natural sourdough (Italian “pasta madre”) of soft wheat flour type “0”, malted wheat flour, dextrose; emulsifier: sunflower lecithin.

DOSAGE AND PROCEDURE:

PANSEMOLA	kg	10.00
Yeast	kg	0.20/0.30
Salt	kg	0.20
Water	l	6.50

Kneading time (spiral): 5 mins at 1st speed - 7 mins at 2nd speed
Dough temperature: 24°/27°C
Rest: 20/30 mins
Size and shape: as preferred
Final proving time: 50/60 mins
Baking time: 250°C with initial humidity.

Mix all the ingredients as indicated above, let the dough rest for 20/30 minutes, then divide it.
Prove for 50/60 minutes. Bake at 250°C with initial humidity, the time depends on the type of bread.

PANQUADRELLE



Specific ingredients: re-milled durum wheat flour, type “0” soft wheat flour, natural sourdough (Italian “pasta madre”) of soft wheat flour type “0”, whole milk powder, PRESAL* iodised salt, wheat germ, roasted whole soy flour, malted wheat flour.

DOSAGE AND PROCEDURE:

PANQUADRELLE	kg	10.00
Yeast	kg	0.30/0.35
Water	l	6.50/8.00

PRESAL* iodised salt included.

Kneading time (spiral): 5 mins at 1st speed - 7 mins at 2nd speed
Dough temperature: 24°/27°C
Rest: 20 mins
Size and shape: as preferred
Final proving time: 60 mins with humidity.
Baking time: 240°C

Mix all the ingredients as indicated above, let the dough rest for 20 minutes, then divide it.
Prove for approx. 60 minutes with humidity. Bake at 240°C with initial humidity, the time depends on the type of bread.

TUTTOSEMOLA

Specific ingredients: re-milled durum wheat flour, natural durum wheat yeast, malted wheat flour.

DOSAGE AND PROCEDURE:

TUTTOSEMOLA	kg	10.00
Yeast	kg	0.30/0.40
Salt	kg	0.20
Water	l	6.50/8.00

Kneading time (spiral): 5 mins at 1st speed - 7 mins at 2nd speed
Dough temperature: 24°/27°C
1st Resting time: 15 mins
Size: as preferred
2nd Resting time: 15 mins at room temperature
Shape: rolls, griselle, pugliese, etc.
Final proving time: 45 mins in a humid proving chamber.
Baking time: 240°C with no humidity

Mix the all-bran with the yeast and 60% of the water, then add the salt and the remaining water the last two minutes. Let it rest for 15 minutes in a well-oiled bowl and then divide as preferred. Let it rest for another 15 minutes and create the definitive shape. Various types of bread can be made with this mix. Prove for approx. 45 minutes with humidity. Bake at 240°C with no humidity, the time depends on the type of bread.

TUTTOSEMOLA CON GERME DI GRANO

Specific ingredients: re-milled durum wheat flour, wheat germ, natural sourdough (Italian “pasta madre”) of soft wheat flour type “0”, malted wheat flour.

DOSAGE AND PROCEDURE:

TUTTOSEMOLA CON GERME DI GRANO	kg	10.00
Yeast	kg	0.30/0.40
Salt	kg	0.20
Water	l	6.50/8.00

Kneading time (spiral): 5 mins at 1st speed - 7 mins at 2nd speed
Dough temperature: 24°/27°C
1st Resting time: 20 mins
Size: as preferred
2nd Resting time: 15 mins at room temperature
Shape: as preferred
Final proving time: 45 mins in a humid proving chamber.
Baking time: 240°C with no humidity

Mix all the ingredients as indicated above, prove for 20 minutes and divide as preferred. Let it rest for another 15 minutes and create the definitive shape. Prove in a chamber with humidity for approx. 45 minutes. Bake at 240°C with no humidity, the time depends on the type of bread.

ALTAMURA

Specific ingredients: re-milled durum wheat flour, natural durum wheat yeast.

DOSAGE AND PROCEDURE:

ALTAMURA	kg	10.00
Yeast	kg	0.35
Salt (to be added when 2nd Speed starts)	kg	0.20
Water	l	6.30

Kneading time (spiral): 5 mins at 1st speed - 8 mins at 2nd speed
Dough temperature: 24°/27°C
1st Rest: 20 mins.
Size: 600/1,200 g
Shape: as preferred
2nd Resting time: 10 mins
Final proving time: Approx. 60 mins in a humid proving chamber.
Baking time: 220°C for approx. 60 mins with decreasing temperature.

Mix all the ingredients as indicated above, let the dough rest for 20 minutes and divide as preferred. 600 g dough balls for 500 g rolls, 1,200 g dough balls for 1,000g rolls. Round them loosely. Place on a floured surface with the folding crease on the top. Let it rest for another 10 minutes and transfer the “turned” rolls on a baking tray. Prove in a chamber with humidity for approx. 60 minutes. Score a deep cross before baking (the heat must be able to reach the centre of the rolls).
Bake at 220° with a decreasing temperature.

*Iodised Salt **PreSal®**

Thanks to its specific protection technology developed by the University of Bologna, Presal reduces the quantity of iodine dispersed during cooking, thus making the bread a **Source of Iodine**. The iodine in Presal contributes to the normal metabolism of energy and is essential for children’s growth and to prevent many thyroid disorders.



Multicereal Mixes



PANCASERECCIO



Specific ingredients: soft whole wheat flour, sunflower seeds, emmer flour, oatmeal, sesame seeds, natural sourdough (Italian “pasta madre”) of soft wheat flour type “0”, PRESAL* iodised salt, malted wheat flour, dextrose.

DOSAGE AND PROCEDURE:

PANCASERECCIO	kg	10.00
Yeast	kg	0.40
Water	l	5.00/5.50
Olive oil	kg	0.50

PRESAL* iodised salt included.

Kneading time (spiral):	5 mins at 1st speed - 7 mins at 2nd speed
Dough temperature:	24°/27°C
1st Resting time:	20 mins
Size and shape:	as preferred
Final proving time:	Approx. 50 mins in a humid proving chamber.
Baking time:	230°C with no initial humidity.

CEREALPIÙ

Specific ingredients: type “0” soft wheat flour, wheat grain, barley grain, type “1” rye flour, sesame seeds, natural sourdough (Italian “pasta madre”) of soft wheat flour type “0”, flax seeds.

DOSAGE AND PROCEDURE:

CEREALPIÙ	kg	10.00
Yeast	kg	0.30
Salt	kg	0.20
Water	l	5.60/5.80

Kneading time (spiral):	5 mins at 1st speed - 7 mins at 2nd speed
Dough temperature:	24°/27°C
1st Resting time:	20 mins
Size:	as preferred
Final proving time:	Approx. 60 mins in a humid proving chamber.
Baking time:	240°C with initial humidity.

PANCEREALI

Specific ingredients: soft whole wheat flour, wheat grain, maize grain, type “1” rye flour, oat flour, flax seeds, sesame seeds, sunflower seeds, natural sourdough (Italian “pasta madre”) of soft wheat flour type “0”, malted wheat flour; emulsifier: sunflower lecithin.

DOSAGE AND PROCEDURE:

PANCEREALI	kg	10.00
Yeast	kg	0.35
Salt	kg	0.20
Water	l	6.00

Kneading time (spiral):	5 mins at 1st speed - 5 mins at 2nd speed
Dough temperature:	24°/27°C
1st Resting time:	20 mins
Size:	as preferred
Final proving time:	Approx. 40/60 mins in a humid proving chamber.
Baking time:	240°C with initial humidity.

RUSTICONE



Specific ingredients: soft whole wheat flour, sunflower seeds, type “1” rye flour, flax seeds, soy flakes, soy grain, maize grain, extruded maize, sugar, PRESAL* iodised salt, malted wheat flour, dextrose; emulsifier: sunflower lecithin.

DOSAGE AND PROCEDURE:

RUSTICONE	kg	10.00
Yeast	kg	0.30
Water	l	5.00/5.50

PRESAL* iodised salt included.

Kneading time (spiral):	5 mins at 1st speed - 5 mins at 2nd speed
Dough temperature:	26°C
1st Resting time:	30/40 mins
Size and shape:	as preferred, sprinkle Barley flakes on top.
Final proving time:	Approx. 60 mins in a humid proving chamber.
Baking time:	220°C with initial humidity.

One packet of Barley flakes free for every Rusticone bread mix bag.



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PANCAMPAGNA RUSTICO



Specific ingredients: type "0" soft wheat flour, sunflower seeds, type "2" rye flour, sesame seeds, flax seeds, oat flour, barley flour, natural type soft whole wheat flour powdered yeast, PRESAL* iodised salt, malted wheat flour.

DOSAGE AND PROCEDURE:

PANCAMPAGNA RUSTICO	kg	10.00
Yeast	kg	0.30
Water	l	5.50
Olive oil	kg	0.40

PRESAL* iodised salt included.

Kneading time (spiral): 5 mins at 1st speed - 7 mins at 2nd speed
Dough temperature: 24°/27°C
1st Resting time: 20 mins
Size and shape: as preferred
Final proving time: approx. 50/60 mins in a humid proving chamber.
Baking time: 230°C with little initial humidity.

FOCACCIA RUSTICA

PANCAMPAGNA RUSTICO	kg	10.00
Yeast	kg	0.30/0.40
Water	l	6.00/6.30
Olive oil	l	0.20/0.40

PRESAL* iodised salt included.

Kneading time (spiral): 10 mins at 1st speed - 5 mins at 2nd speed
Dough temperature: 24°/27°C
1st Resting time: 10/15 mins
Size: 1,000 g on a 40x60 cm tray.
2nd Resting time: 60 mins
Shape: roll out the dough in two phases and brush the **brine***.
Final proving time: 60 mins in a humid proving chamber.
Baking time: 240°C for 20', then turn the focaccias and let them dry for 2/3 mins.

***Brine:**
mix - per tray - 100 g of water, 100 g of Olive Oil and 15 g of salt.

PANCAMPAGNA CON GERME DI GRANO

Specific ingredients: soft whole wheat flour, soft wheat germ, type "2" rye flour, malted wheat flour, dextrose; emulsifier: sunflower lecithin.

DOSAGE AND PROCEDURE:

PANCAMPAGNA con Germe di Grano	kg	10.00
Yeast	kg	0.35/0.40
Salt	kg	0.20
Water	l	6.00/6.50

Kneading time (spiral): 5 mins at 1st speed - 5 mins at 2nd speed
Dough temperature: 24°/27°C
1st Resting time: 10/20 mins.
Size and shape: as preferred
Final proving time: Approx. 50/60 mins in a humid proving chamber.
Baking time: 230°C with little initial humidity.

CEREALVIT



Specific ingredients: type "0" soft wheat flour, roasted whole soy flour, sesame seeds, maize flour, type "2" rye flour, peeled millet seeds, oatmeal, natural sourdough (Italian "pasta madre") of soft wheat flour type "0", PRESAL* iodised salt barley flakes, malted wheat flour, dextrose; emulsifier: sunflower lecithin.

DOSAGE AND PROCEDURE:

CEREALVIT	kg	10.00
Yeast	kg	0.30/0.40
Water	l	5.20
Olive oil (optional)	kg	0.40

PRESAL* iodised salt included.

Kneading time (spiral): 4 mins at 1st speed - 7 mins at 2nd speed
Dough temperature: 26°C
1st Resting time: 20 mins
Size: as preferred.
2nd Resting time: 10 mins
Shape: as preferred.
Final proving time: Approx. 50/60 mins in a humid proving chamber.
Baking time: 230°C with little initial humidity.

*Iodised Salt **PreSal®**



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Soft Mixes



PANLATTE

Specific ingredients: type “0” soft wheat flour, powdered vegetable fat, whole milk powder, sugar, PRESAL* iodised salt, natural sourdough (Italian “pasta madre”) of soft wheat flour type “0”, dextrose.

DOSAGE AND PROCEDURE:

BREAD WITH MILK			
PANLATTE	kg	10.00	
Water 15°C	l	4.70	
Yeast	kg	0.40	
PRESAL* iodised salt included.			

Kneading time (spiral): 3 mins at 1st speed - 7 mins at 2nd speed
Dough temperature: 25°C
Size: form 1,500 g dough balls.
Rest: 10 mins
Shape: cut with divider-rounder.
Proving time: 60 mins at 30°C with humidity.
Baking time: humidify before baking, 240°C for 10/12 mins.

Mix all the ingredients as described above, then divide and shape the dough. Place the rounded dough balls on specific trays. Prove for approx. 60 minutes with humidity. Bake at 240°C with initial humidity.

PANETTONE GASTRONOMICO

PANLATTE	kg	10.00
Water	approx. l	5.00
Margarine or Butter	kg	0.40
Sugar	kg	0.10
Yeast	kg	0.30
Grated Grana/Parmesan cheese - OPTIONAL	kg	0.50/1.00

Kneading time (spiral): 5 mins at 1st speed - 7 mins at 2nd speed
Dough temperature: 25-27°C
Procedure: cut the desired amount (800 g for 1,000 g liners).
Shape: round the dough loosely and place it in the liners.
Proving time: until the dough reaches the edge of the liners (approx. 90 mins).
Baking time: 210°C for 35'/40' with closed valves.

Mixed all the ingredients except for the cheese, which will be added at the end. Divide and shape, then place in the liners (which must be as rigid as possible). Prove for approx. 90, then brush with eggwash and bake at 210°C with closed valves for 35/40 minutes, until they become brown. Once baked, remove from the liners and leave to dry on a perforated surface.

PANPIUMA

Specific ingredients: type “0” soft wheat flour, sugar, PRESAL* iodised salt, whole milk powder, malted wheat powder, dextrose; emulsifier: E471,E472e.

DOSAGE AND PROCEDURE:

PANPIUMA	kg	10.00
Yeast	kg	0.40
Water	l	4.00/5.00

PRESAL* iodised salt included.

Kneading time (spiral): 5 mins at 1st speed - 5 mins at 2nd speed
Dough temperature: 25°C
Rest: not needed.
Shape: as preferred
Final proving time: 90 mins with humidity.
Baking time: 220°C with initial humidity.

Mix all the ingredients as described above, then divide and shape the dough with no rest. Prove for approx. 90 minutes with humidity. Bake at 220°C with initial humidity.

PANLATTE 50

BREAD WITH MILK			
PANLATTE nucleo50	kg	5.00	
Wheat flour	kg	5.00	
Water	l	5.00	
Yeast	kg	0.30	

Kneading time (spiral): 3 mins at 1st speed - 7 mins at 2nd speed
Dough temperature: 25°C
Size: form 1,500 g dough balls.
Rest: 10 mins
Shape: cut with divider-rounder.
Proving time: 60 mins at 30°C with humidity.
Baking time: humidify before baking, 240°C for 10/12 mins.

Mix all the ingredients as described above, then divide and shape the dough. Place the rounded dough balls on specific trays. Prove for approx. 60 minutes with humidity. Bake at 240°C with initial humidity.

PANLATTE 50

SLICED BREAD			
PANLATTE nucleo50	kg	3.00	
Wheat flour	kg	7.00	
Water	l	5.00	
Added salt	kg	0.08	
Yeast	kg	0.20/0.25	

Kneading time (spiral): 5 mins at 1st speed - 7 mins at 2nd speed
Dough temperature: 25°C
Procedure: Cut the desired amount. Pass in the moulder and place in the moulds.
Proving time: 60-70 mins at 30°C with humidity.
Baking time: 230°C for approx. 40', depending on the weight.

Once baked, remove from the moulds and leave to dry on a perforated surface.

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SOFT BREAK



Specific ingredients: type "0" soft wheat flour, powdered vegetable fat, sugar, whole milk powder, dextrose, PRESAL* iodised salt; emulsifier: E472e.

DOSAGE AND PROCEDURE:

SWEET ROLLS

SOFT BREAK	kg	10.00
Yeast	kg	0.50
Water	l	3.90/4.10

PRESAL* iodised salt included.

Kneading time: 3 mins at 1st speed - 7 mins at 2nd speed
Dough temperature: 25°C
Size: form dough balls of the desired weight.
Rest: 15 mins
Shape: as preferred
Final proving time: 70 minutes with humidity.
Baking time: 200°C with valves closed for 15-20 mins depending on the weight.

Mix all the ingredients as described above, then divide and shape the dough balls
Prove for approx. 70 minutes in a humid chamber. Bake at 200°C with valves closed for 15/20 minutes depending on the weight.

SOFT BREAK 50



DOSAGE AND PROCEDURE:

SWEET ROLLS

SOFT BREAK nucleo50	kg	5.00
Soft wheat flour	kg	5.00
Yeast	kg	0.50
Water	l	3.90/4.10

PRESAL* iodised salt included.

Kneading time: 3 mins at 1st speed - 7 mins at 2nd speed
Dough temperature: 25°C
Size: form dough balls of the desired weight.
Rest: 15 mins
Shape: as preferred
Final proving time: 70 mins with humidity.
Baking time: 200°C with valves closed for 15-20 mins depending on the weight.

Mix all the ingredients as described above, then divide and shape the dough balls.
Prove for approx. 70 minutes in a humid chamber. Bake at 200°C with valves closed for 15/20 minutes depending on the weight.

PANAMBURGER



Specific ingredients: type "0" soft wheat flour, sugar, powdered butter oil, PRESAL* iodised salt; , whole milk powder; emulsifier: E472e, E471; dextrose.

DOSAGE AND PROCEDURE:

HAMBURGER

PANAMBURGER	kg	10.00
Yeast	kg	0.40/0.50
Water	l	4.50/5.00

PRESAL* iodised salt included.

Kneading time (spiral): 3 mins at 1st speed - 7 mins at 2nd speed
Dough temperature: 25°C
Rest: not needed.
Size: 80/100 g.
Shape: round and flatten.
Final proving time: 60/90 mins in a humid proving chamber.
Baking time: 200/220°C for 10/15 mins with no humidity.

Mix all the ingredients as described above, then divide and shape the dough with no rest. Place the rounded dough balls on specific trays..
Prove for 60/90 minutes in a humid chamber.
Bake at 200/220°C for 10/15 minutes with no humidity.

PANDOLCE HAMBURGER



Specific ingredients: type "0" soft wheat flour, sugar, powdered vegetable fat, PRESAL* iodised salt, emulsifier: rape lecithin, E471, E472e; skimmed milk powder, malted wheat flour.

DOSAGE AND PROCEDURE:

HAMBURGER

PANDOLCE HAMBURGER	kg	10.00
Yeast	kg	0.40
Water	l	6.50/4.50

PRESAL* iodised salt included.

Kneading time (spiral): 3 mins at 1st speed - 7 mins at 2nd speed
Dough temperature: 25°C
Rest: not needed.
Size: 80/100 g.
Shape: round and flatten.
Final proving time: 60/90 mins in a humid proving chamber.
Baking time: 200/220°C for 10/15 mins with no humidity.

Mix all the ingredients as described above, then divide and shape the dough with no rest. Place the rounded dough balls on specific trays..
Prove for 60/90 minutes in a humid chamber.
Bake at 200/220°C for 10/15 minutes with no humidity.

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Special Bread Mixes



PANRISO



Specific ingredients: type “0” soft wheat flour, re-milled durum wheat flour, extruded rice, natural sourdough (Italian “pasta madre”) of soft wheat flour type “0”, PRESAL* iodised salt, malted wheat flour, dextrose; emulsifier: sunflower lecithin.

DOSAGE AND PROCEDURE:

PANRISO	kg	10.00
Yeast	kg	0.40
Water	l	6.50/4.80
Butter	kg	0.60

PRESAL* iodised salt included.

Kneading time (spiral): 5 mins at 1st speed - 7 mins at 2nd speed
Dough temperature: 25°/27°C
1st Resting time: 20 mins
Size: 200/300 g dough balls
Shape: make a ball and mould by hand
Final proving time: Approx. 45/50 mins in a non-humid proving chamber.
Baking time: 220°C for 30/40 mins with humidity.

Mix all the ingredients as indicated above, leave to rest for 20 minutes then cut it into 300 g dough balls and mould by hand. Roll it in flour and score it. Prove for 45/50 minutes in a humid chamber. Bake at 220°C for 30/40 minutes with initial humidity. Once baked open the steam valves.

PANFARRO INTEGRALE

Specific ingredients: type “0” soft wheat flour, whole emmer flakes, soft whole wheat flour, malted wheat flower, dextrose; emulsifier: sunflower lecithin.

DOSAGE AND PROCEDURE:

PANFARRO INTEGRALE	kg	10.00
Yeast	kg	0.35
Salt	kg	0.20
Water	l	6.00/6.30

Kneading time (spiral): 5 mins at 1st speed - 7 mins at 2nd speed
Dough temperature: 26°C
1st Resting time: 20/30 mins
Dividing: as preferred
2nd Resting time: 10 mins
Shape: mould loosely
Final proving time: Approx. 60 mins in a proving chamber at 30°C
Baking time: 250°C for approx. 30 mins with little initial humidity

Mix all the ingredients as indicated above, let the dough rest for 20/30 minutes. Divide it and let it rest for 10 minutes. Shape and prove for 60 minutes in a proving chamber at 30°C. Bake at 250°C for approx. 30 minutes with little initial humidity.

CIABATTA RUSTICA

Specific ingredients: type “0” soft wheat flour, rye sourdough, malted barley flour, natural sourdough (Italian “pasta madre”) of soft wheat flour type “0”,

DOSAGE AND PROCEDURE:

CIABATTA RUSTICA	kg	10.00
Yeast	kg	0.10
Salt	kg	0.20
Water**	l	8.00

Kneading time (spiral): 7 mins at 1st speed - 10 mins at 2nd speed
Dough temperature: 26°/28°C
Proving time: 3 hours in a humid proving chamber.
Baking time: 250°C with no humidity

Mix the ingredients with 6 litres of water** at 1st speed for 7 minutes, then slowly add the remaining 2 litres of water at 2nd speed for approx. 10 minutes. Fold four times and prove in a tub placed in a proving chamber for approx. 3 hours (fold every hour to increase the strength of the dough). Transfer the dough on a floured table and divide as preferred. Bake at 250°C with no humidity, the time depends on the type of bread.

PANSEGALE

Specific ingredients: type “2” soft rye flour, type “0” soft wheat flour, rye sourdough, malted wheat flour; emulsifier: rape lecithin.

DOSAGE AND PROCEDURE:

PANSEGALE	kg	10.00
Yeast	kg	0.20/0.30
Salt	kg	0.20/0.22
Water	l	6.50/7.50

Kneading time (spiral): 3 mins at 1st speed - 6 mins at 2nd speed
Dough temperature: 26°/28°C
1st Resting time: 10 mins
Dividing and shaping: as preferred
Final proving time: 40 mins
Baking time: 230°C with initial humidity.

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FESTOSO

SOURCE OF IODINE

Specific ingredients: type “0” soft wheat flour, maize grain, sunflower seeds, maize flour, powdered vegetable fat, PRESAL* iodised salt, whole milk powder; emulsifier: E472/e, E471; dextrose.

DOSAGE AND PROCEDURE:			
FESTOSO	kg	10.00	
Yeast	kg	0.40	
Water	l	4.80	

PRESAL* iodised salt included.

Kneading time (spiral): 10 mins at 1st speed - 10 mins at 2nd speed
Dough temperature: 24°/27°C
1st Resting time: 20 mins
Size: as preferred
Final proving time: Approx. 60/90 mins in a humid proving chamber.
Baking time: 230°C with little initial humidity.

*Iodised Salt **PreSal®**

SOURCE OF IODINE

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PANPATATA

SOURCE OF IODINE

Specific ingredients: type “0” soft wheat flour, potato flakes (10%), natural sourdough (Italian “pasta madre”) of soft wheat flour type “0”, yeast, PRESAL* iodised salt.

DOSAGE AND PROCEDURE:			
PANPATATA	kg	10.00	
Water	l	6.50	

Yeast included.
PRESAL* iodised salt included.

Kneading time (spiral): 5 mins at 1st speed - 5 mins at 2nd speed
Dough temperature: 26°/27°C
1st Resting time: 10 mins
Size and shape: as preferred
Final proving time: 60/75 mins in a humid proving chamber.
Baking time: 230°C depending on the size.

Mix all the ingredients as indicated above, then leave to rest for 10 minutes. Create the dough balls of the weight desired and shape them.
Prove for approx. 60/75 minutes in a humid chamber. Bake at 230°C.

PANCRECKERS

Specific ingredients: type “0” soft wheat flour, malted wheat flour

DOSAGE AND PROCEDURE:			
PANCRECKERS	kg	10.00	
Oil/Lard	kg	0.80	
Yeast	kg	0.30/0.40	
Salt	kg	0.20	
Water	l	4.50/4.80	

Kneading time (spiral): 5 mins at 1st speed - 7 mins at 2nd speed
Dough temperature: 25°/27°C
Size: divide into 600/800 g balls and round loosely
Rest: 15/20 mins
Procedure: roll out until 2 mm thick, then place on baking trays. Oil, pass the toothed roller and cut with a wheel.
Final proving time: 60/90 mins at 30°C with humidity.
Baking time: Salt and bake at 230°C with no humidity for approx. 15 mins.

Mix all the ingredients as indicated above, divide into 600/800 g dough ball and round loosely, Leave to rest for 15/20 minutes, roll out until 2 mm thick and place on baking trays. Oil, pass the toothed roller and cut with a wheel. Prove for 60/90 minutes at 30°C with humidity. Salt and bake at 230°C with no humidity for approx. 15 minutes.

PANARABO

Specific ingredients: type “0” soft wheat flour, natural sourdough (Italian “pasta madre”) of soft wheat flour type “0”, malted wheat flour, dextrose; emulsifier: sunflower lecithin.

DOSAGE AND PROCEDURE:			
PANARABO	kg	10.00	
Yeast	kg	0.25/0.30	
Salt	kg	0.20	
Water	l	6.00	
Oil (optional)	l	0.20	

Kneading time (spiral): 5 mins at 1st speed - 7 mins at 2nd speed
Dough temperature: 24°/27°C
1st Resting time: 20/30 mins
Size: cut the desired amount.
2nd Resting time: 10 mins
Shape: cut with a divider.
Final proving time: 60 mins in a humid proving chamber.
Baking time: 250°C for approx. 12 mins with humidity.

Mix all the ingredients as indicated above, then leave to rest for 20/30 minutes. Create the dough balls of the weight desired and leave to rest for another 10 minutes. Divide the balls and flatten the rolls with no resting time. Final proving in a chamber for 60 minutes. Bake at 250°C for approx. 12 minutes with initial humidity.

INTEGRALE con Grano Spezzato

SOURCE OF FIBRE AND IODINE

Specific ingredients: soft whole wheat flour, cracked soft wheat, natural sourdough (Italian “pasta madre”) of soft wheat flour type “0”, PRESAL* iodised salt, wheat germ.

DOSAGE AND PROCEDURE:			
INTEGRALE con Grano Spezzato	kg	10,00	
Yeast	kg	0,30	
Water	l	7.00	

PRESAL* iodised salt included.

Kneading time (spiral): 5 mins at 1st speed - 7 mins at 2nd speed
Dough temperature: 24°/27°C
1st Resting time: 30 mins
Size and shape: as preferred
Final proving time: 50 mins at 30°C in a humid proving chamber.
Baking time: 240°C depending on the size

Mix all the ingredients as indicated above, adding the water little by little. Let it rest for 30 minutes, then cut and shape. Prove in a chamber at 30°C for 50 minutes. Bake at 240°C depending on the size.



Soy Mixes



PANSOIA

Specific ingredients: type “0” soft wheat flour, whole soy grain, roasted whole soy flour, natural type “0” soft wheat flour powdered yeast.

DOSAGE AND PROCEDURE:

ROLLS

PANSOIA	kg	10.00
Yeast	kg	0.30
Water	l	5.50/6.00
Salt	kg	0.20

Kneading time (spiral): 5 mins at1st speed - 5 mins at2nd speed
Dough temperature: 26°C
1st Resting time: 20 mins
Dividing and shaping: as preferred
Proving time: 60 mins in a humid proving chamber.
Baking time: 220°C with initial humidity.

PANSOIA

DOSAGE AND PROCEDURE:

BREAD IN MOULDS

PANSOIA	kg	10.00
Yeast	kg	0.40
Water	lt	5.00
Olive oil	lt	0.50
Salt	kg	0.20

Kneading time (spiral): 5 mins at1st speed - 7 mins at 2nd speed
Dough temperature: 25°C
Procedure: Cut the desired amount. Pass in the moulder and place in the moulds.
Proving time: 60-70 mins at 30°C with humidity.
Baking time: 230°C for approx. 40', depending on the weight.

Once baked, remove from the moulds and leave to dry on a perforated surface.

PANSOIA LEGGERO

Specific ingredients: type “0” soft wheat flour, roasted whole soy flour, natural sourdough (Italian “pasta madre”) of soft wheat flour type “0”, malted wheat flour; emulsifier: sunflower lecithin.

DOSAGE AND PROCEDURE:

PANSOIA LEGGERO	kg	10.00
Yeast	kg	0.35/0.40
Salt	kg	0.20
Water	l	6.00/6.50

Kneading time (spiral): 5 mins at 1st speed - 5 mins at 2nd speed
Dough temperature: 26°/28°C
1st Resting time: 10/20 mins
Size and shape: as preferred
Final proving time: 50/60 minutes in a humid proving chamber.
Baking time: 250°C with initial humidity.

PANSOIA BIG



Specific ingredients: type “0”soft wheat flour, whole soy grain, natural sourdough (Italian “pasta madre”) of soft wheat flour type “0”, PRESAL* iodised salt, malted wheat flour.

DOSAGE AND PROCEDURE:

PANSOIA BIG	kg	10.00
Yeast	kg	0.30
Water	approx. l	5.00

PRESAL* iodised salt included.

Kneading time (spiral): 5 mins at 1st speed - 5 mins at 2nd speed
Dough temperature: 26°C
1st Proofing time: 20 mins
Dividing and shaping: as preferred
Proving time: 50/60 mins in a humid chamber.
Baking time: 220°C with initial humidity.

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Moulded Bread Mixes



PANBOCCONI®

Specific ingredients: type “0” soft wheat flour, re-milled durum wheat flour, oat flour, barley flour, powdered milk, malted wheat flour, gluten; emulsifiers: (E/472e, soy lecithin), dextrose.

DOSAGE AND PROCEDURE:

PANBOCCONI	kg	10.00
Yeast	kg	0.35
Salt	kg	0.20
Water	l	6.50

Kneading time (spiral): 10 mins at 1st speed - 5 mins at 2nd speed
Dough temperature: 25/27°C
Rest: 30 mins
Size: 3 X 5 cm strips
Shape: use the specific Panbocconi mould.
Final proving time: 60 mins in a humid proving chamber.
Baking time: 25 mins at approx. 250°C with initial humidity.

Mix all the ingredients as indicated above, let the dough rest for 30 minutes in an oiled bowl.
Roll out on a floured surface until approx. 5 cm thick. Cut into 3 cm strips. Flour, stamp with the mould and place on a baking tray.
Prove for approx. 60 minutes in a humid chamber.
Bake at 230/250°C for approx. 25 minutes with humidity. Once baked open the steam valves.

PANBOCCONI® con Mais

Specific ingredients: type “0” soft wheat flour, re-milled durum wheat flour, maize flour, natural sourdough (Italian “pasta madre”) of soft wheat flour type “0”, malted wheat flour.

DOSAGE AND PROCEDURE:

PANBOCCONI con Mais	kg	10.00
Yeast	kg	0.20
Salt	kg	0.20
Water	l	6.50

Kneading time (spiral): 10 mins at 1st speed - 5 mins at 2nd speed
Dough temperature: 25°/28°C
Rest: 30 mins
Size: 3 X 5 cm strips
Shape: use the specific Panbocconi mould.
Final proving time: 60 mins in a humid proving chamber.
Baking time: 25 mins at approx. 250°C with initial humidity.

Mix all the ingredients as indicated above, let the dough rest for 30 minutes in an oiled bowl.
Roll out on a floured surface until approx. 5 cm thick. Cut into 3 cm strips. Flour, stamp with the mould and place on a baking tray.
Prove for 60 minutes in a humid chamber.
Bake at 230/250°C for approx. 25 minutes with humidity. Once baked open the steam valves.

PANBOCCONI® Frozen

Specific ingredients: type “0” soft wheat flour, re-milled durum wheat flour, oat flour, barley flour, natural sourdough (Italian “pasta madre”) of soft wheat flour type “0”, whole milk powder, dextrose; emulsifier: sunflower lecithin.

DOSAGE AND PROCEDURE:

PANBOCCONI Frozen	kg	10.00
Yeast	kg	0.35
Salt	kg	0.20
Water	l	6.50

Kneading time (spiral): 5 mins at 1st speed - 7 mins at 2nd speed
Dough temperature: 25/28°C
Rest: 30 mins
Size: 3 X 5 cm strips
Shape: use the specific Panbocconi mould.
Final proving time: 60 mins with humidity.
Baking time: 250°C with initial humidity.

Mix all the ingredients as indicated above, let the dough rest for 30 minutes in an oiled bowl.
Roll out on a floured surface until approx. 5 cm thick. Cut into 3 cm strips. Flour, stamp with the mould and place on a baking tray.
Prove for 60 minutes in a humid chamber.
Bake at 250°C for approx. 25 minutes with humidity. Once baked open the steam valves.

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PANPETALI

Specific ingredients: type “0” soft wheat flour, re-milled durum wheat flour, amylase, malted wheat flower; emulsifier: soy lecithin.

DOSAGE AND PROCEDURE:

PANPETALI	kg	10.00
Yeast	kg	0.30
Water	l	6.00
Salt	kg	0.20
Olive oil	kg	0.40

Kneading time (spiral): 6 mins at 1st speed - 7 mins at 2nd speed
Dough temperature: 24°/28°C
Rest: 20/30 mins
Size and shape: as preferred
Final proving time: 50/60 mins
Baking time: 250°C with initial humidity.

Mix all the ingredients as indicated above. Let the dough rest for 20/30 minutes, then cut and shape. Prove for 50/60 minutes covered with a cloth. Bake at 250°C with initial humidity.

PANE ANTICO



Specific ingredients: type “0” soft wheat flour, re-milled durum wheat flour, whole emmer flour, natural sourdough (Italian “pasta madre”) of soft wheat flour type “0”, PRESAL* iodised salt, oat flour, barley flour, whole milk powder; emulsifier: rape lecithin, malted wheat flour.

DOSAGE AND PROCEDURE:

PANE ANTICO	kg	10.00
Yeast	kg	0.30
Water	l	6.00/6.50
Extra-virgin olive oil	l	0.30

PRESAL* iodised salt included.

Kneading time (spiral): 10 mins at 1st speed - 5 mins at 2nd speed
Dough temperature: 25°/28°C
1st Resting time: 20 mins
Size and shape: approx. 100 g
Final proving time: 60 mins with humidity.
Baking time: 240°C with initial humidity.

Mix all the ingredients as indicated above. Let it rest for 20 minutes in a well-oiled bowl and the divide as preferred and mould (approx. 100 g). Prove for 30 minutes covered with a cloth. Use the specific mould. Final proving for approx. 60 minutes with humidity. Bake at 240°C with initial humidity.



PANTARTUCA®

Specific ingredients: type "0" soft wheat flour, oat flour, barley flour, natural sourdough (Italian "pasta madre") of soft wheat flour type "0", roasted whole soy flour, malted wheat flour.

DOSAGE AND PROCEDURE:

PANTARTUCA	kg	10.00
Yeast	kg	0.30/0.35
Salt	kg	0.20
Water	l	6.00/6.20

Kneading time (spiral): 8 mins at 1st speed - 6 mins at 2nd speed
 Dough temperature: 24/27°C
 1st Resting time: 10 mins
 Size: 3 kg dough balls for 60/65 g rolls
 2nd Resting time: 20 mins
 Shape: cut with a divider.
 Final proving time: 45/60 mins in a humid proving chamber.
 Baking time: 240°C for approx. 20 mins with initial humidity

Mix all the ingredients as indicated, let the dough rest for 10 minutes. Cut it into 2.8/3.0 kg dough balls and round them loosely. Divide them and prove for 10 minutes. Cut with a divider and use the specific PANTARTUCA mould. Final proving time in a humid proving chamber for 45/60 minutes. Bake at 240°C for approx. 20 minutes with humidity. Once baked open the steam valves.

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Thanks to its specific protection technology developed by the University of Bologna, Presal reduces the quantity of iodine dispersed during cooking, thus making the bread a **Source of Iodine**. The iodine in Presal contributes to the normal metabolism of energy and is essential for children's growth and to prevent many thyroid disorders.

PANTARTUCA® con Mais

Specific ingredients: type "0" soft wheat flour, maize flour, natural sourdough (Italian "pasta madre") of soft wheat flour type "0", malted wheat flour, oat flakes, whole milk powder, malted wheat flour; emulsifier: sunflower lecithin.

DOSAGE AND PROCEDURE:

PANTARTUCA con MAIS	kg	10.00
Yeast	kg	0.35
Salt	kg	0.20
Water	l	6.00

4% olive oil can be added by removing 4% of water. In this case, add "olive oil" in the ingredient list after maize flour.

Kneading time (spiral): 5 mins at 1st speed - 8 mins at 2nd speed
 Dough temperature: 24°/27°C
 1st Resting time: 10 mins
 Size: 2.8/3.0 kg dough balls for 55/60 g pieces
 2nd Resting time: 20 mins
 Shape: Cut with a divider and use the specific PANTARTUCA mould.

Final proving time: 45 mins in a humid proving chamber.
 Baking time: 240°C for approx. 20 mins with little initial humidity

Mix all the ingredients as indicated, let the dough rest for 10 minutes. Cut it into 2.8/3.0 kg dough balls, round them loosely and let them rest for 10 minutes. Divide them and use a PANTARTUCA mould on the single pieces. Final proving time in a humid proving chamber for 45 minutes. Bake at 240°C for approx. 20 minutes with little initial humidity. Once baked open the steam valves.

PANTARTUCA® 2

Specific ingredients: type "0" soft wheat flour, maize flour, oat flakes, natural sourdough (Italian "pasta madre") of soft wheat flour type "0", malted wheat flour, whole milk powder, malted wheat flour, roasted whole soy flour; emulsifier: E472e.

DOSAGE AND PROCEDURE:

PANTARTUCA 2	kg	10.00
Yeast	kg	0.35
Salt	kg	0.20
Water	l	6.40

4% olive oil can be added by removing 4% of water. In this case, add "olive oil" in the ingredient list after maize flour.

Kneading time (spiral): 8 mins at 1st speed - 7 mins at 2nd speed
 Dough temperature: 24°/27°C
 1st Resting time: 10 mins
 Size: 2.8/3.0 kg dough balls for 60/65 g rolls
 2nd Resting time: 20 mins
 Shape: Cut with a divider and use the specific PANTARTUCA mould.

Final proving time: 45 mins in a humid proving chamber.
 Baking time: 240°C for approx. 20 mins with little initial humidity

Mix all the ingredients as indicated above, let the dough rest for 10 minutes. Cut it into 2.8/3.0 kg dough balls, round them loosely and let them rest for 10 minutes. Divide them and use a PANTARTUCA mould on the single pieces. Final proving in a humid proving chamber for 45 minutes. Bake at 240°C for approx. 20 minutes with little initial humidity. Once baked open the steam valves.

PANTARTUCA® con Mais e Avena

Specific ingredients: type "0" soft wheat flour, maize flour, oat flour, natural sourdough (Italian "pasta madre") of soft wheat flour type "0", PRESAL* iodised salt, whole milk powder, malted wheat flour, dextrose; emulsifier: sunflower lecithin.

DOSAGE AND PROCEDURE:

PANTARTUCA con Mais e Avena	kg	10.00
Yeast	kg	0.40
Water	l	5.50
Olive oil	kg	0.40

PRESAL* iodised salt included.

Kneading time (spiral): 3 mins at 1st speed - 7 mins at 2nd speed
 Dough temperature: 25°C
 Size: form 3 kg loose dough balls.
 1st Resting time: 20 mins
 Shape: cut with a divider.
 2nd Resting time: 10 mins
 Shape: use the specific mould.
 Final proving time: 45/60 mins with humidity.
 Baking time: 240°C with initial humidity.

KAISER



Specific ingredients: type "0" soft wheat flour, type "0" rye flour, PRESAL* iodised flour, rye sourdough, dextrose, malted wheat flour; emulsifier: sunflower lecithin; roasted whole soy flour, E472e.

DOSAGE AND PROCEDURE:

KAISER	kg	10.00
Yeast	kg	0.30
Water	l	5.50

PRESAL* iodised salt included.

Kneading time (spiral): 5 mins at 1st speed - 8 mins at 2nd speed
 Dough temperature: 25°C
 1st Resting time: 10 mins
 Size and Shape: cut 60 g dough balls and round them.
 2nd Resting time: 20 mins
 Shape: stamp with the specific mould and turn it a little to make a slight a spiral.
 Final proving time: turn the rolls and prove for 30/35 mins at 30°C with humidity.
 Baking time: turn them again and bake at 230°C with initial steam for 16/18 mins.

Mix all the ingredients as indicated above and leave the dough to rest for 10 minutes in an oiled bowl. Roll out on a floured surface, cut 60 g pieces, round them and leave to rest for 20 minutes. Flour and stamp with the specific mould and turn it a little to make a slight a spiral. Turn the rolls and prove for approx. 30/35 minutes in a humid chamber. Turn the rolls and bake at 230°C for 16/18 minutes with initial steam.



ENERPAN BIO

Ingredients: natural sourdough (Italian “pasta madre”) of soft wheat flour type “0” from organic agriculture, amylase.

A high-tech product obtained from natural sourdough (Italian “pasta madre”).

Recipes and methods of use are the same as for Enerpan and Enerpan Plus.

DOSAGE: 3% in flour used.

For small quantities (up to 10 kg of flour) and weak flour, the percentage can be increased up to 5%.

DOSAGE AND PROCEDURE:

BAGUETTE

ENERPAN BIO	kg	0.30
Italian wheat flour	kg	10.00
Yeast	kg	0.25/0.30
Salt	kg	0.20
Water	lt	6.00

Kneading time (spiral): 5 mins at 1st speed - 10 mins at 2nd speed
Dough temperature: 26°C
1st rest: 20 mins
Form size: 270 g pieces for 200 g baguettes
2nd rest: 30 mins
Shape: at will
Final proving time: 60-90 mins in a humid proving chamber.
Baking time: 250°C for approx. 25 mins, with some initial moisture

If using a greater amount of flour, the percentage of Enerpan Bio may be decreased in proportion until 2.5%.

Mix all the ingredients as indicated above and after 20 minutes divide up (270g of dough for 200g baguettes).
Let the dough rest for another 30 minutes and then create forms by hand or machine. Put in a prover for 60-90 minutes.
Before baking obliquely score the surface of the baguettes. Bake at 250°C with some initial moisture for approximately 25 minutes.
Open the steam valve at the end of baking.

UNIVERSALE BIO

Specific ingredients: type “0” soft wheat flour, natural sourdough (Italian “pasta madre”) of soft wheat flour type “0”, gluten, malted wheat flour; emulsifier: soy lecithin.

DOSAGE AND PROCEDURE:

SFILATINI, CIABATTE, FRANCESINI, BOCCONCINI

UNIVERSALE BIO	kg	10.00
Yeast	kg	0.20/0.30
Salt	kg	0.20
Water	l	6.50/7.50

Kneading time (spiral): 5 mins at 1st speed - 7 mins at 2nd speed
Dough temperature: 24°/27°C
1st Resting time: 20/30 mins
Size: according to the type of bread.
2nd Resting time: 10 minutes
Shape: at will
Final proving time: 60 mins in a humid proving chamber.
Baking time: 250°C with initial humidity.

Mix all the ingredients as indicated above, prove for 20/30 minutes and proceed to make the type of bread desired. Bake at 250°C with initial humidity (baking time depends on the type of bread) and, once baking is over, open the steam valves.

PANBOCCONI® BIO

Specific ingredients: re-milled durum wheat flour, type “0” soft wheat flour, natural sourdough (Italian “pasta madre”) of soft wheat flour type “0”, whole emmer flour, oat flour.

DOSAGE AND PROCEDURE:

PANBOCCONI BIO	kg	10.00
Yeast	kg	0.30/0.35
Salt	kg	0.20
Water	l	6.50

Kneading time (spiral): 5 mins at 1st speed - 7 mins at 2nd speed
Dough temperature: 25°/28°C
Rest: 30 mins
Size: 3X5 cm strips
Shape: use the specific Panbocconi mould.
Final proving time: 60 mins in a humid proving chamber.
Baking time: 250°C for 25 mins with initial humidity

Mix all the ingredients as indicated above, let the dough rest for 30 minutes in an oiled bowl. Roll out on a floured surface until 5 cm thick. Cut into 3 cm strips. Flour, stamp with the Panbocconi mould and place on a baking tray. Prove for approx. 60 minutes in a humid chamber.
Bake at 230/250°C for approx. 25 minutes with humidity. Once baked open the steam valves.

PUROSEMOLA BIO

Specific ingredients: re-milled durum wheat flour, natural sourdough (Italian “pasta madre”) of soft wheat flour type “0”, malted wheat flour.

DOSAGE AND PROCEDURE:

PUROSEMOLA BIO	kg	10.00
Yeast	kg	0.30/0.35
Salt	kg	0.20
Water	l	6.50

Kneading time (spiral): 5 mins at 1st speed - 7 mins at 2nd speed
Dough temperature: 26°/28°C
1st Resting time: 20/30 mins
Size: as preferred
Shape: by hand or with machinery.
2nd Resting time: 15 mins
Final proving time: 50/60 mins depending on the size.
Baking time: little initial humidity, temperature and time depend on the type of bread.

Mix all the ingredients as indicated above, let the dough rest for 30 minutes in an oiled bowl. Cut and leave to rest for 15 minutes, then create the type of bread desired. Prove for another 50/60 minutes in a proving chamber. Bake with little humidity depending on the type of bread. Once baked, open the steam valves.

Organic products, certified by CCPB (IT BIO 009) under the aegis of Italian “Ministero delle Politiche Agricole e Forestali”.
Authorised Operator no. CD25



Conditioners and Improvers



N A T U R A L

BRIOPAN

Ingredients: soft wheat flour type "0", gluten, malted soft wheat flour, flour treating agent: ascorbic acid; amylase.

DOSAGE AND PROCEDURE

1 - 2% calculated on the weight of the flour.

- Improves plasticity and stability of the dough.
- Regulates fermentation.
- Increases the development of the bread.
- Improves the crispness of the crust.

BERGAUNO

Ingredients: soft wheat flour type "0", malted soft wheat flour, flour treating agent: ascorbic acid; amylase.

DOSAGE AND PROCEDURE

1 - 1,5% calculated on the weight of the flour.

- For its readiness in the rising phase, it enables an optimal result with rapid processing.

TREPAN

Ingredients: soft wheat flour type "0", malted soft wheat flour, flour treating agent: ascorbic acid; amylase.

DOSAGE AND PROCEDURE

DIRECT METHOD

1% calculated on the weight of the flour.

- Improves plasticity and stability of the dough.
- Regulates the fermentation of the dough

INDIRECT METHOD

0,5% calculated on the weight of the refreshment flour.

- Regulates fermentation.
- Improves the colour and crispness of the crust.

RENFORT VOLUME

Ingredients: soft wheat flour type "0", flour treating agent: ascorbic acid; amylase.

DOSAGE AND PROCEDURE

0.5 - 1% calculated on the weight of the flour.

- Improves plasticity and stability of the dough.
- Regulates fermentation.
- Increases the development of the bread.
- Improves the crispness of the crust.
- The absence of malt enables homogeneous and elastic doughs even in the presence of weak flours, and creates breads with a particularly light-coloured crust.

T E C H N O L O G I C A L

ASSO

Ingredients: soft wheat flour type "0", emulsifier: E472e; dextrose, flour treating agent: ascorbic acid; amylase.

DOSAGE AND PROCEDURE

1% calculated on the weight of the flour.

- Great for all productions of bread with fats and for all processes that include the use of a dough retarder.
- Guarantees best results in terms of quality and development.

BERGADUE

Ingredients: soft wheat flour type "0", emulsifier: E472e; flour treating agent: ascorbic acid; amylase.

DOSAGE AND PROCEDURE

1-1,5% calculated on the weight of the flour.

- Adapts to all types of production and different processing conditions.
- Provides excellent results in terms of development and appearance of the bread with an excellent quality/price ratio.

PREGIO

Ingredients: soft wheat flour type "0", soy flour, emulsifier: E472e; flour treating agent: ascorbic acid; amylase.

DOSAGE AND PROCEDURE

1% calculated on the weight of the flour.

- Great for all productions of bread with fats and for all processes that include the use of a dough retarder.
- Guarantees best results in terms of quality and development.
- Is also ideal for the production of baked pastry

PREGIO READY

Ingredients: soft wheat flour type "0", emulsifier: E 472e; soy flour, dextrose, flour treating agent: ascorbic acid; amylase.

DOSAGE AND PROCEDURE

0,5% (500 g per 100 kg of flour)

- Improver suitable for all types of bread.
- Add PREGIO READY directly to the flour and mix

CELLA

Ingredients: soft wheat flour type "0", emulsifiers: soy flour; dextrose, flour treating agent: ascorbic acid; amylase.

DOSAGE AND PROCEDURE

1% calculated on the weight of the flour.

- In mixtures with fats, enables perfect emulsions and optimal results.
- Specific for dough retarders.

SOUR DOUGHS

TREVIT

Ingredients: soft wheat flour type "0", soft wheat sour dough, malted soft wheat flour, flour treating agent: ascorbic acid; amylase.

DOSAGE AND PROCEDURE

DIRECT METHOD

3% calculated on the weight of the flour.

INDIRECT METHOD

3% calculated on the weight of the refreshment flour.

- *The amount of use of TREVIT may vary depending on the different working conditions and the characteristics of the flour. With the use of particularly strong flour, increase the kneading times at second speed.*

TREVIT GERME

Ingredients: soft wheat flour type "0", soft wheat sour dough, flour treating agent: ascorbic acid; amylase.

DOSAGE AND PROCEDURE

DIRECT METHOD

3-5% calculated on the weight of the flour.

INDIRECT METHOD

3-5% calculated on the weight of the refreshment flour.

- *The amount of use of TREVIT GERME may vary depending on the different working conditions and the characteristics of the flour. With the use of particularly strong flour, increase the kneading times at second speed*

WITH ADDED FAT

PANGRAS 20

Ingredients: soft wheat flour type "0", powdered palm oil, emulsifier: E471, E472e; malted soft wheat flour, dextrose, amylase, flour treating agent: ascorbic acid.

DOSAGE AND PROCEDURE

20% calculated on the weight of the flour.

- *Suitable for the production of seasoned bread, ideal for dough retarder.*

ORGANIC PRODUCTS

BIOVIS ★

Ingredients: soft wheat flour type "0", malted soft wheat flour, flour treating agent: ascorbic acid; amylase.

DOSAGE AND PROCEDURE

2,5% calculated on the weight of the flour.

- *Suitable for Direct Doughs, ideal for dough retarder.*

BIOVIT ★

Ingredients: durum wheat flour, malted soft wheat flour, flour treating agent: ascorbic acid; amylase.

DOSAGE AND PROCEDURE

2,5% calculated on the weight of the flour.

- *Suitable for Direct Doughs, ideal for dough retarder.*

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Authorised Operator no. CD25



IT-BIO-009
Agricoltura UE/non UE

MALTS

MALTO CENTURY in dough form

The malt promotes leavening, improving the characteristics of the flour used in the processing.

Century malt is a high quality product. Its use:

- *Strengthens weak flours.*
- *Corrects leavening defects.*
- *Eliminates the acidity of the dough.*
- *Increases the volume of the bread and makes it soft and light.*
- *It maintains freshness and fragrance for longer.*

FARINA GRANO TENERO MALTATO

ITALMILL malted soft wheat flour ensures optimum fermentation and leavening during kneading phase. It contains cereal enzymes that give flour an optimal yield consistency to ensure and enhance the taste and flavour of the bread

DOSAGE AND PROCEDURE

0,5% calculated on the weight of the flour.

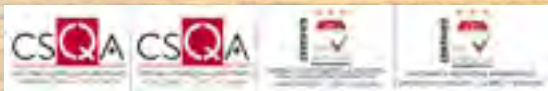
- *It should be added to the flour to improve the leavening, volume, structure and colour of the bread.*
- *It can be incorporated into the flour or dissolved in the dough's unsalted water.*
- *When working with indirect method, the malted wheat flour should be only added to the main dough.*





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Our Mission:

Doing our best to satisfy our clients
and becoming a leading company
in bakery innovative products.

Molini Besorri Marzoli
SOCIETÀ DI CAPITALI FONDATA A MILANO NEL 1911

MOLINI BESORRI MARZOLI