



MISCELE
PIANTONI



PACKAGING:
paper bag 10 kg



PROFESSIONAL MIX

LA CROCCANTE

THANKS TO PRESENCE OF NATURAL YEAST, WITH THIS MIX YOU CAN GET A PIZZA-LOOKING INVITING, SCENTED, CRISP AND LIGHT.

INGREDIENTS: Soft wheat flour type "0", semolina durum wheat, natural baking powder from soft wheat flour type "0", wheat germ, soft wheat flour malted.
The product contains **gluten** and may contain traces of **soy, milk** and **sesame**.

Recommendations for processing



10 kg mix



5,5 lt water
(55 %)



300 g extra virgin
olive oil
(3 %)



30 g fresh yeast
(0,3 %)



250 g salt
(2,5 %)

Procedure:

- Knead for 15/18 minutes.
 - Let the dough rest for 20/30 minutes.
 - Form the balls of desired weight.
 - Let rise the balls for 4 hours at room T°.
(even up to 8 hours)
- Otherwise*
- Rest the balls 1/2 hours at room T°.
 - Let rise for 12/24 hours in the refrigerator at + 4°C.
(even up to 48 hours)
 - Remove from the refrigerator 2 hours before use.

NUTRITION FACTS for 100 g of product

ENERGY KJ	1535
ENERGY Kcal	361
TOTAL FAT	1,019 g
saturated fat	0,118 g
TOTAL CARBOHYDRATE	74,47 g
sugars	1,81 g
PROTEIN	13,61 g
SALT	< 0,1 g

LA MULTICEREALI

MOLINO PIANTONI HAS CREATED A MIX OF CEREAL TO GET A LIGHT, CRUNCHY PRODUCT FROM THE TYPICAL AND BALANCED FLAVOR.

INGREDIENTS: Soft wheat flour type "0", whole toasted soy flour, sesame seeds, corn flour, rye flour type 2, wheat germ flour, flax seeds, hulled millet seeds, rolled oats, natural baking powder from soft wheat flour type "0", iodized salt protected Presal, barley flakes, malted soft wheat flour, dextrose; emulsifier: sunflower lecithin (E322); flour treatment agents: E300 (ascorbic acid); amylase. The product contains **gluten, soy, sesame** and may contain traces of **milk**.

Recommendations for processing



10 kg mix



5,8 lt water
(58 %)



300 g extra virgin
olive oil
(3 %)



30 g fresh yeast
(0,3 %)



salt
incorporated

Procedure:

- Knead for 15/18 minutes.
 - Let the dough rest for 20/30 minutes.
 - Form the balls of desired weight.
 - Allow to rise the balls for 4 hours at room T°.
(even up to 8 hours)
- Otherwise*
- Rest the balls 1/2 hours at room T°.
 - Let rise for 12/24 hours in the refrigerator to + 4°C.
(even up to 48 hours)
 - Remove from the refrigerator 2 hours before use.

NUTRITION FACTS for 100 g of product

ENERGY KJ	1518
ENERGY Kcal	358
TOTAL FAT	5,518 g
saturated fat	1,62 g
TOTAL CARBOHYDRATE	65,3 g
sugars	1,71 g
PROTEIN	14,54 g
SALT	2,25 g



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PROFESSIONAL MIX

LA COMPLETA

CEREALS HAVE ALWAYS BEEN THE MAIN FOOD IN THE WORLD AND PLAY A PRIMARY ROLE IN NUTRITION. AT THIS SOURCE WE HAVE ADDED IN THE "COMPLETA" THE LEGUMES THAT ARE ALSO RICH IN STARCH AND FIBER AND MORE THEY CONTAIN A HIGHER PERCENTAGE OF PROTEINS, MINERALS AND VITAMINS. **INTEGRAL CEREALS AND LEGUMES, THIS IS THE WINNING BINOMY FOR HEALTH.**

INGREDIENTS: "0" soft wheat flour, flours of: red lentil, yellow lentil, chickpeas, green pea, buckwheat, rye, soy, corn, barley, oats. The product contains cereals with **gluten** and **soy**.

Recommendations for processing



10 kg mix



5,8 lt water
(58 %)



500 g extra virgin
olive oil
(5 %)



250 g fresh yeast
(2,5 %)



200 g salt
(2 %)

Procedure:

Put flour, water, oil, salt in the mixer, knead 1 minute in 1st speed, add the yeast and pass at the 2nd speed for 6/8 minutes. Rest the dough for 30 minutes, make pieces of dough weighing the size of the baking tin and rise for 30 minutes. Roll the dough in the baking tin, rise for 60 minutes at 25/30 ° C, brush with oil and add salt; bake at 250 ° C for 10/12 minutes.

NUTRITION FACTS for 100 g of product

ENERGY KJ	1335
ENERGY Kcal	315
FAT	1,89 g
of which saturates	0,31 g
TOTAL CARBOHYDRATE	57,1 g
of which sugars	0,11 g
PROTEIN	17,3 g
DIETARY FIBER	10,9 g
SALT	0,009 g
IRON (IR)	2,79 mg
PHOSPHORUS (P)	760 mg
MAGNESIUM (MG)	77 mg
POTASSIUM (K)	365 mg
ZINC (ZN)	2,4 mg

LA BAGUETTE

THE BAGUETTES MADE WITH THIS PRODUCT WILL HAVE A SOFT, AIRY CRUMB AND A THIN AND FRAGRANT CRUST.

INGREDIENTS: Soft wheat flour type "0", whole milk powder, natural baking powder from soft wheat flour type "0", wheat germ flour, flour treatment agents: E300 (ascorbic acid); amylase. The product contains **gluten**, **milk** and may contain traces of **soy** and **sesame**. Available in paper bag of 25 Kg.

Recommendations for processing



10 kg mix



5,8 lt water
(58 %)



300 g extra virgin
olive oil
(3 %)



30 g fresh yeast
(0,3 %)



250 g salt
(2,5 %)

Procedure:

- Knead for 15/18 minutes.
- Let the dough rest for 20/30 minutes.
- Form the balls of desired weight.
- Let rise the balls for 1/2 hours at room T°.

Otherwise

- Rest the balls 1 hours at room T°.
- Let rise for 12/24 hours in the refrigerator at + 4° C. (even up to 48 hours)
- Remove from the refrigerator 2 hours before use.

NUTRITION FACTS for 100 g of product

ENERGY KJ	1533
ENERGY Kcal	361
FAT	1,00 g
saturated fat	0,11 g
TOTAL CARBOHYDRATE	74,47 g
sugars	1,80 g
PROTEIN	13,42 g
SALT	0,005 g