

La SenzaGlutine Gluten Free - Mix for professional use



DECLARATION ALLERGENS:
The product contains milk.
May contain traces of almonds.



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Bread, Pizza and Pastries

EXCLUSIVE GLUTEN-FREE MIXTURE FOR EASILY PREPARING BREAD, PIZZA AND PASTRIES. THE MIX IS EASY TO WORK AND PROVIDES A GOOD BALANCE OF EXTENSIBILITY AND ELASTICITY, WHICH MAKES IT IDEAL TO PREPARE DELICIOUS AND SOFT OVEN BAKED SPECIALITIES LIKE THE TRADITIONAL ONES.

Ingredients: deglutinated wheat starch, corn starch, skimmed **milk** powder, sugar, psyllium seed fiber, chicory fibres (inulin), thickener: guar gum, thickener: hydroxypropylmethylcellulose (E464), anticaking agent: calcium carbonate, maltodextrin potato. Contain: **milk**. May contain traces of: **almonds**.

Recommendations for processing (Gluten Free Pizza Mix)



- 500 gr Pizza Mix
- 50 gr extra virgin olive oil
- 24 gr fresh yeast
- 12 gr salt
- 400 gr water (25° C)

Procedure:

- Dissolve the yeast in water;
- add all other ingredients;
- knead at medium speed until the dough is homogeneous;
- leave to rise for at least 40 minutes in a warm and humid place;
- roll out the pizza, flouring with the Gluten Free Pizza Mix;
- fill the pizza at will;
- bake in the oven.

NUTRITION FACTS per 100 g of product

Energy kJ	1490
Energy kcal	351
Fat	0,6 g
Of which saturates	0,25 g
Carbohydrates	81 g
Of which sugars	8 g
Protein	2,5 g
Dietary fibre	6 g
Salt	0,02 g



Certified
GF
Gluten-Free®

PACKAGING: 1 KG

