

ITALIANS BAKE IT BETTER

TRADITIONAL SOURDOUGH





USP COMMUNICATION HIGHLIGHTS

Natural Ingredients

Longer Freshness

Crunchy Crust

Better Quality

Improved Taste

Fuller Aroma

Healthy&Natural

Natural Fermentation

THE MILLBIO STANDARD SOURDOUGH RANGE

PRODUCT RANGE	APPLICATION
4199 SPRING PANE	Italian style pane and panini
4146 SPRING W6	All bread types, bread premixes
4139 SPRING R10	Multiseed and rye breads, bread premixes
4505 SPRING SIENA	Rye breads, bread premixes
4131 SPRING PANETTONE	Traditional Italian Christmas cake
4228 SPRING FOCACCIA	Traditional italian focaccia
4260 SPRING TRADIZIONE	Premium breads, sourdough breads

4199 SPRING PANE

It is a **wheat based** dehydrated sourdough with a very low acidity and the impact on dough pH is limited or negligible.

This ingredient has been developed to replicate the iconic **Ciabatta** and **Panini**.



Panino - ref. image

WHEAT BASED SOURDOUGH

WHITE AND TASTY!

 1 - 5% on flour weight

 25kg multiple paper bags with liner

 one year from date of manufacture

4146 SPRING W6

It is a **wheat based** dehydrated sourdough that gives bread an aromatic and pleasant profile with no acetic aftertaste.

Typically it is used in white bread loaves, in **Baguettes, Sandwich breads and Buns.**



Sandwich - ref. image

WHEAT BASED SOURDOUGH

WHITE AND TASTY!



1 - 3% on flour weight



25kg multiple paper bags with liner



one year from date of manufacture

4139 SPRING R10

It is a dehydrated sourdough from **rye flour** and malt that gives a very rich product of medium acidity for **any bread type**.

This ingredient has been developed for **Multiseed, Rye breads and Bread premixes**.



Traditional Bread - ref. image

RYE BASED SOURDOUGH

STRONGER AND COLOURED!



1 - 5% on flour weight



25kg multiple paper bags with liner



one year from date of manufacture

4505 SPRING SIENA

It is a dehydrated sourdough from **rye flour** and malt that gives a wide range of final products with a pleasant acidity profile, a unique aroma, delicious taste and dark color.

This ingredient has been developed for **rye bread** and **bread premixes**.



Tin Bread - ref. image

RYE BASED SOURDOUGH

STRONGER AND COLOURED!

 0,5 – 2,5% on flour weight

 15kg multiple paper bags with liner

 one year from date of manufacture

4260 SPRING TRADIZIONE

It is an **active wheat** sourdough with **Lactobacillus**.

This ingredient has been developed for **Premium breads** and sourdough breads.



Schiacciata Toscana - ref. image

ACTIVE SOURDOUGH

*A BOUQUET OF UNIQUE AROMAS AND
FLAVORS TO THE BREAD*



0,5% on flour weight



25kg multiple paper bags with liner



one year from date of manufacture

4228 SPRING FOCACCIA

It is a **dehydrated sourdough** from wheat flour, flavour, enzymes.

This ingredient has been developed to replicate the famous **Focaccia Genovese**, the greedy traditional Italian break.



Focaccia Genovese - ref. image

WHEAT SOURDOUGH

*A BOUQUET OF UNIQUE AROMAS AND
FLAVORS TO THE BREAD*



5% on flour weight



25kg multiple paper bags with liner



one year from date of manufacture

4131 SPRING PANETTONE

It is a 5% concentrate with sourdough and panettone flavor that allows the production of typical Panettone in just 4 hours.

Panettone is the traditional Italian Christmas cake, ideal as a morning good or as an all-day snack. Nothing is more Italian than Pizza and Panettone!



Panettone - ref. image

WHEAT SOURDOUGH

*A BOUQUET OF UNIQUE AROMAS AND
FLAVORS TO THE BREAD*

 5% on flour weight

 25kg multiple paper bags with liner

 one year from date of manufacture

4355 CONCENTRATO PIZZA E SCHIACCIATA

It is a **wheat based** dehydrated sourdough created to replicate the iconic **Pizza and Schiacciata Toscana**.



Pizza - ref. image

WHEAT BASED SOURDOUGH

NPD



10% on flour weight



25kg multiple paper bags with liner



one year from date of manufacture



Are you looking for a **COMPLETE** solution for a **REAL Napolitan Pizza**?

To increase taste and structure try the following formula:

WHEAT BASED SOURDOUGH (Spring Tradizione) or **RYE BASED SOURDOUGH** (Spring R10)

+

THE BEST PIZZA FLOURS



ASSOCIAZIONE
VERACE
PIZZA
NAPOLETANA

*Recognized by the **Verace Pizza Napoletana** Association*



Supplied by our partners:

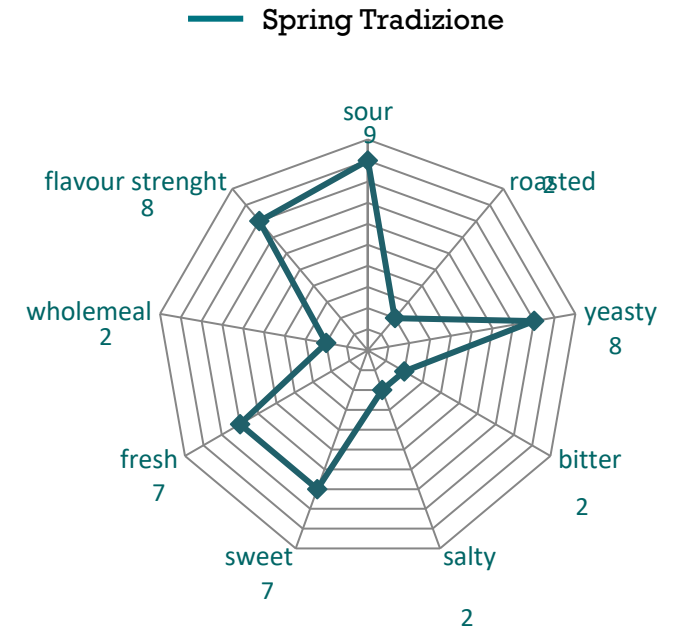
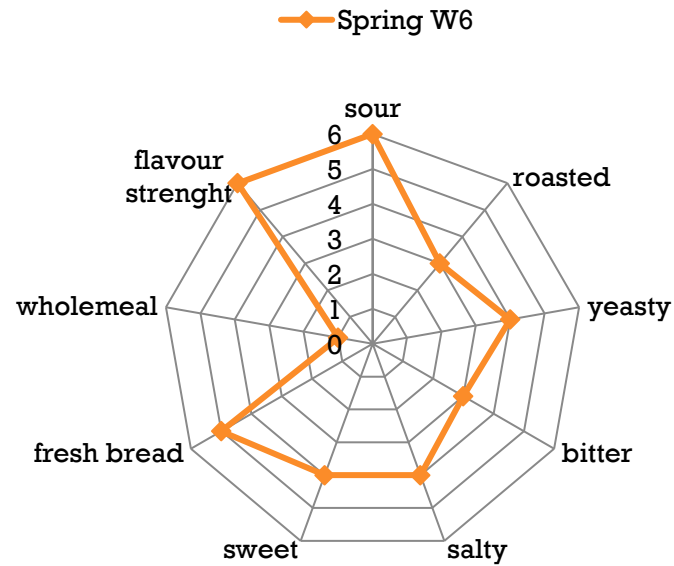
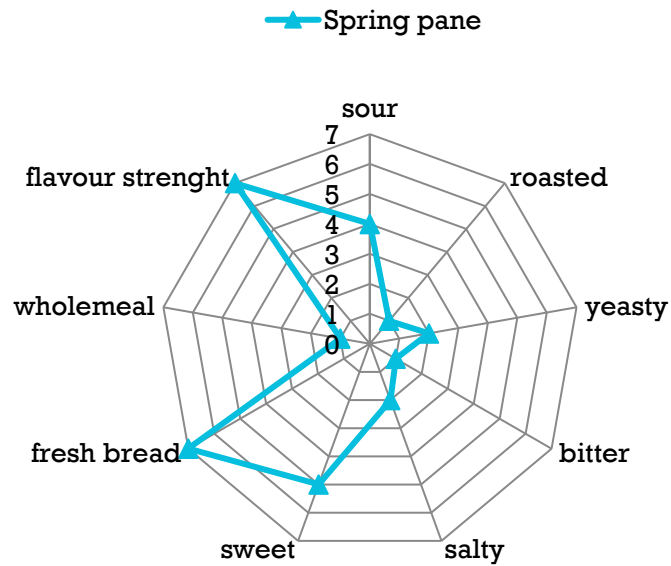
Molino Pasini

Molino della Giovanna

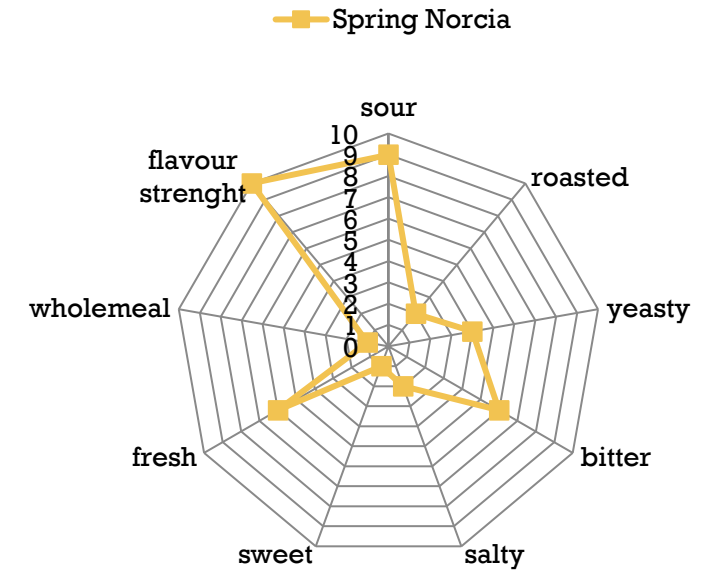
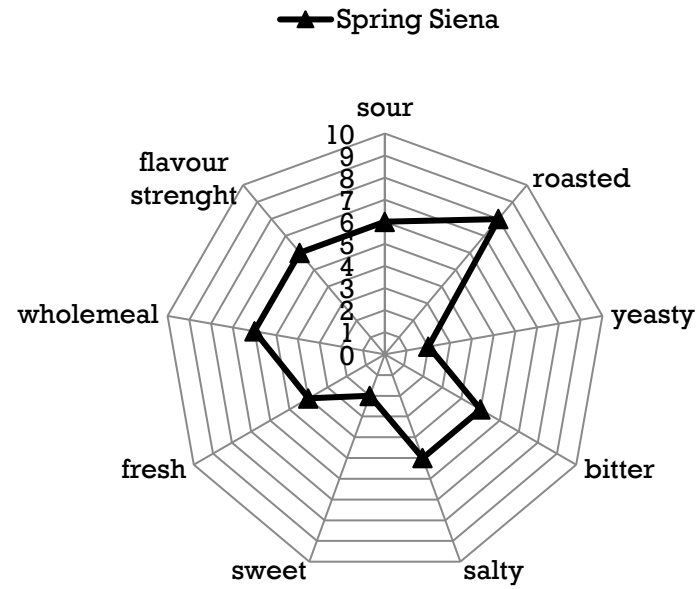
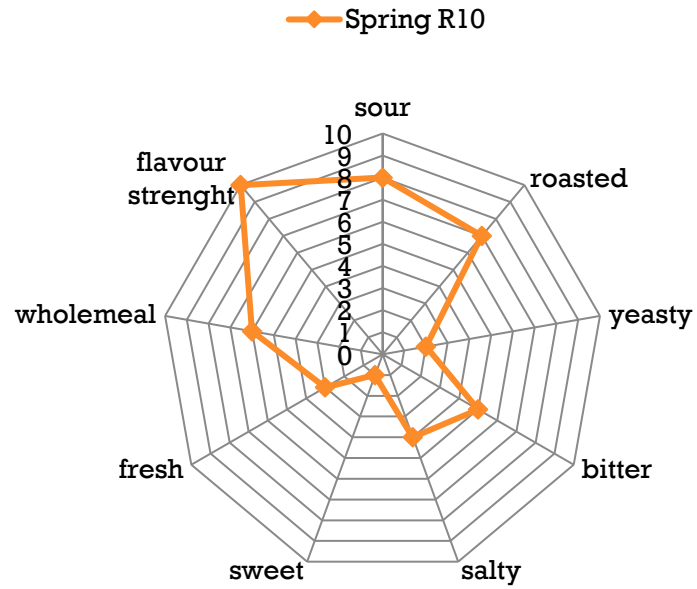


THE AROMATIC PROFILE

WHEAT SOURDOUGH – FLAVOUR PROFILE



RYE SOURDOUGH – FLAVOUR PROFILE



THANK YOU



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