

Quality through expertise



ANASTA™

Bakery mixes

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	suggested amount on flour weight	basic ingredients	ingredients to declare	volume of finished products	use with retarder provers	use in frozen dough	colour of finished breads	packaging
BASED ON EMULSIFIERS								
	TRIAL-S	(1,5%)	emuls. E472e, sugars, enzymes, E300	emuls. E472e, dextrose	●●●●●	●	●●●●●	25 kg bags
	TRIAL-HP	(1%)	emuls. E472e, sugars, enzymes, E300	emuls. E472e, dextrose	●●●●●	●	●●●●●	25 kg bags
	TRIAL THERMOTECH	(1%)	emuls. E472e, E471, enzymes, E300	emuls. E472e, E471	●●●●●	● specific	● specific	10 kg bags
	PROJECT	(0,5-1%)	emuls. E472e, sugars, enzymes, E300	emuls. E472e, dextrose	●●●●●	●	●●●●●	25 kg bags
	ATÚ POLVERE	(1,5%)	emuls. E472e, sugars, enzymes, E300	emuls. E472e, dextrose	●●●●●	●	●●●●●	25 kg bags
	ATÚ PASTA	(2%)	lard, sugars, emuls. E472, E300	lard, dextrose, emuls. E472e	●●●●●	●	●●●●●	25 kg bags
	LECIDOR	(1%)	malted cereal flour, lecithin, enzymes, E300	soft wheat malt flour, emuls. lecithin (sunflower)	●●●●●	●	● specific	10 kg bags
	FROSTY for sweet leavened products	(1-3%)	nat. yeast, emuls. E472e, E471, enzymes, E300	emuls. E472e, E471	●●●●●	● specific	● specific	10 kg bags

NATURAL IMPROVERS (based on enzymes)								
	YORK	(1,5%)	malted cereal flour, enzymes, E300	malted cereal flour	●●●●●		●●●●●	25 kg bags
	YORK HP	(1%)	malted cereal flour, enzymes, E300	malted cereal flour	●●●●●		●●●●●	25 kg bags
	YORK EVOLUTION	(0,5-1%)	enzymes, E300		●●●●●	●	●●	25 kg bags
	TARGET	(0,7-1,5%)	malted cereal flour, enzymes, E300	malted cereal flour	●●●●●		●●●●●	25 kg bags
	BIOCONCEPT	(1%)	enzymes, E300		●●		●	25 kg bags


NATURAL IMPROVERS (based on sourdough and enzymes)								
	YORK EVOL. SAVEUR	(2-3%)	sourdough, enzymes, E300		●●●●●	●	●●	25 kg bags
	NATURPAN C PLUS	(3-5%)	sourdough, enzymes, E300		●●		●	25 kg bags
	NATURPAN PLUS	(3-5%)	sourdough, enzymes		●●		●	25 kg bags









SOUR DOUGH								
	FIORDIMADRE	(2-5%)	sourdough, enz., E300, malted cereal flour	malted cereal flour	●		●●	25 kg bags
	LEVAIN'OR	(3-5%)	sourdough, enzymes, E300		●●		●	25 kg bags









NATURAL AND ACTIVE SOUR DOUGH								
	indirect method (biga)	does not contain yeast	dosage	ingredients	ideal for	packaging		
	NATUR ACTIV		5-7% on flour used for the first dough (50%) 2,5-3,5% total	natural sour dough in powder, alpha amylase, ascorbic acid	leavened products for bakery and pastry (bread, focaccia, panettone, croissants, etc.)	6 kg cartons (6 x 1 kg)		









NATURAL AND ACTIVE SOUR DOUGH								
	direct method	contains yeast	dosage	ingredients	ideal for	packaging		
	ACTIBREAD 3 SYST3M		4% on flour used	natural dry sourdough from durum wheat, yeast, alpha amylase, ascorbic acid	leavened products for bakery and pastry (bread, focaccia, croissants, etc.)	6 kg cartons (6 x 1 kg)		









Malt extract and flour









	suggested amount on flour weight	ingredients	ideal for	other applications	packaging
	MALTEX	(0,4-2%)	powdered malt extract, wheat malt flour	bread, breadsticks, flaky pastry	wafer 25 kg bags
	OROMALT	(0,5-3%)	wheat mal flour	bread, breadsticks, grissini, flaky pastry	wafer 25 kg bags

		basic ingredients	natural product	colour	packaging	ideal for
BAGUETTE D'OR		wheat flour type 0, dry wheat sourdough from natural fermentation	yes	white	25 kg	baguette
BAGUETTE CONCENTRATED		wheat flour type 0, natural sourdough in powder	yes	white	10 kg	baguette
CIABATTA CONCENTRATED 10%		wheat flour type 0, natural sourdough in powder	yes	white	10 kg	classic ciabatta
COMPAGNON 50%		wheat flour type 0, rye flour, sunflower seeds, soy shell, lin seeds, soy gritz, sesame	thickener E 412	light brown	10 kg and 25 kg	rye bread with cereals, seeds and soy fibre
FOCACCIA & PIZZA		wheat flour type 0, natural sourdough in powder	yes	white	10 kg	pizza in baking pan and classic, genoan or "Recco-cheese" focaccia
GRAN MEDITERRANEO		wheat flour type 00, linseeds, oats flakes, dehydrated capers, dehydrated green olives, rosemary, oregan	yes	white	10 kg	bread, focaccia, breadsticks, mediterranean snacks
GRAN RUSTICO GRAN RUSTICO 50% GRAN RUSTICO 30%		whole-wheat flour, sunflower seeds, spelt and oats flakes, sesame seeds	yes	beige	10 kg	country-style bread and breadsticks
GRAN ZUCCA		wheat flour type 00, shelled pumpkin seeds, dehydrated pumpkin, dried wheat sourdough	yes	white	10 kg	pumpkin and pumpkin seed bread

		basic ingredients	natural product	colour	packaging	ideal for
GRANCRACKER		wheat flour type 0, vegetable fats	yes	white	10 kg	crackers, schiacciatine and breadsticks
GRANMAIS		wheat flour type 00, corn flour (45%)	yes	yellow	10 kg	corn bread
GRANSEGALE		rye flour, wheat flour type 00	yes	brown	10 kg	rye bread and cookies
GRANSOIA		wheat flour type 00, soy flour, vegetal fat	yes	white	10 kg	soy bread, cookies and croissants
GRANSOIA LIGHT GRANSOIA WITHOUT FATS GRANSOIA CONC. 50%		wheat flour type 00, soy flour	yes	white	10 kg and 25 kg	soy bread
INTEGRAL		whole wheat flour, whole rye flour (15%), wheat germs (6%), naturally fermented sourdough	yes	light brown	10 kg	whole wheat rye bread and focaccia with wheat germ
PUMPERNICKEL 50%		wheat flour type 00, rye flour, dried sourdough of barley malt, dried sourdough of wheat	emulsifiers: E481, E472e, E322 (sunflower)	dark brown	10 kg	dark cereal bread
LE SPIGHE		re-ground hard wheat semolina, coarse buck-wheat flour, whole meal spelt flour, sesame seeds, dried wheat sourdough from natural fermentation	yes	light beige	10 kg	bread

		basic ingredients	natural product	colour	packaging	ideal for
PAN del BORGO		hard wheat flour, oats flour, barley flour, full milk powder, wheat germ, dried naturally fermented wheat sourdough	yes	light white-yellow	10 kg	bread
PAN di FARRO		wheat flour type 0, wholemeal spelt bran and granules, dried naturally fermented wheat sourdough	yes	beige	10 kg	bread, cookies and croissants
PAN di SEMOLA PLUS		reground durum wheat bran	yes	light yellow	10 kg	bread with durum wheat bran
PAN TARTARUGA		wheat flour type 0, corn flakes, oat flakes, whole milk powder	emulsifier: lecithin	white	10 kg	turtle bread
PAN TARTARUGA E		wheat flour type 0, oat flour, barley flour, corn flour, soy flour, skimmed milk in powder	emulsifier: lecithin	white	25 kg	turtle bread
PAN TARTARUGA CONCENTRATED 20%		wheat flour type 0, corn flakes, oat flakes, whole milk in powder	yes	white	10 kg	turtle bread
PANE & LATTE 50%		wheat flour type 00, whole milk in powder, vegetable fat, sugar	emulsifier: E472e	white	10 kg	bread, braids, canapés, gastronomic panettone, hot-dog, hamburger, raisins or chocolate bread
POKERPAN		whole wheat flour, rye, oats, rice, barley, vegetable fat	yes	light brown	10 kg	bread, cookies and 5 cereals croissants

		basic ingredients	natural product	colour	packaging	ideal for
ARABIAN BREAD		wheat flour type 00	yes	white	10 kg	arabic bread
ARABIAN OAT BREAD ARABIAN OAT BREAD CONC. 20%		wheat flour type 00	yes	white	10 kg	arabic oat bread
PAT-DOR		wheat flour type 00, potato flakes, powdered whole milk	yes	yellow	10 kg	bread and focaccia with potatoes
PAT-DOR EASY		wheat flour type 00, potato flakes	yes	yellow	10 kg	bread and focaccia with potatoes
PAT-DOR CONC. 50%		wheat flour type 00, potato flakes, powdered whole milk	emulsifiers: E472e	yellow	10 kg	bread and focaccia with potatoes
ROLL BURG ROLL BURG CONC.		wheat flour type 00, sugar, vegetable fat, powdered whole milk	emulsifier: E472e	white	10 kg and 25 kg	pullman bread, gastronomic panettone, focaccia, hamburger, hot-dog
VITAMAIS		wheat flour type 00, puffed corn, sunflower seeds, corn flour, extravirgin olive oil	yes	light yellow	20 kg	bread, focaccia, breadsticks, corn snacks
VITAMAIS 50%		wheat flour type 00, puffed corn, sunflower seeds, extravirgin olive oil, vegetable fat	yes	light yellow	20 kg	bread, focaccia, breadsticks, corn snacks

		basic ingredients	natural product	colour	packaging	ideal for
CHIA & QUINOA BREAD		whole wheat flour, quinoa seeds and flour, rye flour, sunflower seeds, chia seeds, poppy seeds, sesame seeds, soygrits, barley flour	yes	brown	10 kg	multicereal and multiseed whole bread
VITASAN BREAD LGI	 	whole wheat flour, sunflower seeds, linseeds, pumpkin seeds, soy germ, oat flakes, rye flours, barley malt flour, naturally fermented dried sourdough	yes	dark brown	10 kg	multicereal and multiseed whole bread with low glicaeamic index
AMAVITA	 	wheat proteins, soy grain and flour, sunflower seeds, lin, sesame and pumpkin seeds, pea fiber, soy bran, chickpeas flour, whole wheat flour, salt, barley malt flour	yes	dark brown	10 kg	bread with a reduced content of carbohydrates, high in proteins and fibres
KORN FIT		whole wheat flour, sunflower seeds, rye flour, linseeds, soy flakes, soy seeds, puffed corn, corn granules	yes	brown	10 kg	whole wheat multicereal and multiseed bread
MULTIGRAIN FIT 50%		whole wheat flour, pumpkin seeds, sunflower seeds, whole rye and barley flours, linseed, millet, naturally fermented dried wheat sourdough	yes	brown	10 kg	multicereal and multiseed bread and cookies
CEREAL PLUS CONCENTRATED 50%		wheat flour type 00, sesame seeds, whole soy, corn flour, linseeds, whole rye flour, oat flakes, naturally fermented dried sourdough, barley flour	yes	light brown	10 kg	bread, breadsticks, multiseed and multicereal biscuits

basic ingredients

packaging

ideal for

other applications

**SESAME SEED
(NATURAL)**



Natural Sesame Seeds

25 kg cartons

bread decoration

bagels and snacks
decoration

**SUNFLOWER
SEEDS RNS**



sunflower seeds
roasted non salted

12.02 kg cartons

bread, decoration

POPPY SEEDS



poppy seeds

22.68 kg cartons

bread, decoration

CHIA SEEDS MIX



black and white chia seed mix

4.54 kg cartons

bread decoration

grissini decoration

ANASTA™
A taste of quality

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