

## SOURDOUGH

To improve aroma, taste and quality of bread. Our sourdough are exclusively obtained using cereals fermented within controlled conditions.

Code	Product	Description	Applications
4146	SPRING W6	Dried sourdough from wheat flour	All type of bread, baking mix
4139	SPRING R 10	Dried sourdough from rye flour	Multi seed bread, rye bread, baking mix
4505	SPRING SIENA	Dried sourdough from rye and malt flours	Rye bread, baking mix
4507	SPRING NORCIA	Dried sourdough from rye, toasted barley and wheat germ flours	Brown bread, cereals bread, multi cereal bread
4508	SPRING ALBA	Dried sourdough from wheat flour	All type of bread
4228	SPRING FOCACCIA	Dried sourdough from wheat flour	Italian focaccia
4199	SPRING PANE	Dried sourdough from wheat flour	White bread with gentle taste
4131	SPRING PANETTONE	Semifinished product for leavened traditional cakes	Panettone
4260	SPRING TRADIZIONE	Dried sourdough for natural leavened mixture	All type of bread, baking mix
4262	SPRING TRADIZIONE SF	Dried sourdough for natural leavened mixture	High quality rustic bread, with the taste of tradition

## Liquid

Code	Product	Description	Applications
4888	LS1	Liquid sourdough from wheat flour for white bread	Any type of bread that requires a characteristic sour note
4889	LS2	Liquid sourdough from wheat flour for rye bread	Any type of bread that requires a characteristic sour note

## Home Baking

4002	SPRING FOCACCIA HOME	Sourdough for homebaking mix	Italian focaccia
4003	SPRING PANETTONE HOME	Sourdough for homebaking mix	Panettone
4004	SPRING PANE HOME	Sourdough for homebaking mix	Bread