



DOLCE FORNO MAESTRO 20

Top quality advanced powdered mix specially developed to make Italian pastry tradition specialities such as Panettone, Pandoro, Colomba and Veneziana.

Clean label version of classic Dolce Forno, it doesn't contain emulsifiers and flavours, it is the perfect mix for artisans who want to compete with the most modern market trends and give their own creative imprint to the recipes proposed.

Versatile and complete mix, it contains what is necessary to reproduce the **sourdough** already in the first dough for a characteristic taste and guaranteed results over time.

It is also available in classic [Dolce Forno](#) variant.

PRODUCT DETAILS

COD 01071001

CLAIMS

With natural sourdough.

No emulsifiers.

No flavours.

Palm oil free.

It does not contain ingredients of animal origin*.

** it may contain traces of milk and eggs*

DIRECTIONS FOR USE

you can find detailed information about dosage and way of use on our website.

In compliance with current regulations, enzymes are processing aids and it is not necessary to declare them in the finished product after baking.

TECHNICAL DENOMINATION

semifinished product for bakery use.

ALLERGENS / CONTAMINATIONS

ALLERGENS



CONTAMINATIONS

