



**A BRAND
NEW TASTE
EXPERIENCE**

**THANKS TO THE SLOW
TOASTING OF
WHEAT GERM AND BRAN**

 GERME DI GRANO  CRUSCA

DENTI 
Farine, naturalmente.



THE MAGIC OF THE TOASTING



THE FLAVOUR OF AN ANCIENT CRAFT

**There is no fixed time.
No fixed temperature.
Toasting is a craft, where
technology is only a tool, but
everything still depends on man.**

Every single process is different, because the environmental conditions and the characteristics of the raw material to be processed are constantly changing.

The toasting department is like a small workshop: here the minutes pass slowly but no distractions are allowed and no detail can be overlooked, because even the slightest error of judgement can irreparably compromise the entire process.

Everything is in the hands of the roaster: he sets the machine parameters and decides when the product is ready by examining its appearance, colour and smell.

To achieve this you need years of experience, a lot of passion and, above all, you have to be able to wait.

**Because
good results
take time.**





EXPERIENCE FROM THE PAST

Sometimes the new solutions are found by looking to the past. Toasting is an ancient method, and a widely-used traditional process for coffee, almonds, hazelnuts, and nuts in general.

By slowly and progressively dehydrating, **toasting not only stabilises the product, making it more suitable for processing and storage, but**

it also extracts all the aroma from the raw material.

This technique, **applied to wheat germ and bran, results in stable flours that are perfect** for any preparation, with all the nutritional properties of wheat and its natural flavour.



~ WHEAT GERM

~ BRAN



HEALTH THAT TASTES GOOD

Studies carried out in collaboration with the **University of Modena and Reggio Emilia** show that INFIBRA products improve nutritional intake due to the presence of polyunsaturated fatty acids and vitamin E.



FIBRE



OMEGA



ANTIOXIDANTS



MINERAL SALTS

HIGH NUTRITIONAL VALUE FLOURS THE CONSUMER'S CHOICE

Today, what people are looking for is a healthy and balanced diet. Bread and bakery products made with **INFIBRA FLOURS ARE THE ANSWER TO THE NEW CONSUMER TRENDS**, because they retain the valuable nutritional properties of wheat germ and bran.



Tasty, nutritious and innovative flours
for original, trend-setting products.



COMMUNICATING WELL IS A GOOD THING

Clear and effective communication is needed to help consumers in their choice, capable of providing the buyer with objective information on the properties, advantages and origin of the product.

COMMUNICATION
MATERIALS TO SUPPORT
THE POINT OF SALE!



AN AROUND
THE CLOCK ATELIER
ALONGSIDE
YOUR BUSINESS



FIND OUT HERE
THE RECIPE VIDEO

FOLLOW US



YouTube

INFIBRA Academy
was created to support professionals
with ideas, advice, examples and information
on the INFIBRA world
and on how to best use our flours.
Offering the consumer an intense
taste experience that is always fresh.



LINE INFIBRA PRIMAMACINA

FLOUR OBTAINED FROM THE FIRST MILLING OF THE WHOLE GRAIN,
WITH MIDLINGS, WHEAT GERM AND TOASTED CRACKED SOFT WHEAT.



NOIR

SHORTBREAD
AND DRY PRODUCTS
W 140-170

BREAD
W 240-260

PIZZA
W 360-370

LEAVENED PRODUCTS
W 400-430

W 350-360

LINE INFIBRA

THESE PRECIOUS FLOURS WITH TOASTED WHEAT GERM
ARE LOW IN SUGAR AND ARE A SOURCE OF FIBRE.



TYPE 1

W 210

TYPE 1

W 300

TYPE 1

W 380



TYPE 2

W 230

NEW W 300

NEW W 380



INFIBRA+

W 350

LINE INFIBRA PIZZA

FLOURS WITH THE ADDITION OF PRECIOUS TOASTED WHEAT GERM THAT ENSURES ELASTICITY AND GREATER ABSORPTION OF LIQUIDS.



MAMMÀ ZERO+

W 350

W 250

W 340



CROKKIA

CLASSIC
W 300 - 370

RUSTIC
W 290 - 350

LINE INFIBRA CEREAL AND SEEDS

A BLEND OF MIXED INFIBRA FLOUR WITH ADDED SELECTED NUTRIENTS AND VARIOUS SEEDS.



SUPERFOOD

BLACK RICE

CHIA & SEEDS

MAIZE

TURMERIC,
GINGER & POPPY

WHOLEMEAL SPELT

SARACEN & SEEDS

EXTRA BLACK

MULTIGRAIN

LINE INFIBRA SPIRULINA

FLOUR WITH SPIRULINA, HELPS THE EYESIGHT, IMMUNE, NERVOUS AND CARDIOVASCULAR SYSTEMS AND REMINERALISES BONES.
A NATURAL SUPPLEMENT SUITABLE FOR ANY DIET.



SPIRULINA WITH SEEDS SPIRULINA WITHOUT SEEDS

W 290 - 310

W 290 - 310



100% NATURAL



NO ADDITIVES



NO FLAVOURINGS

INFIBRA CLASSIC



TYPE 1

SHORT LEAVENING TIME
W 210 100% ITALIAN WHEAT

 25 kg | 5 kg | 1 kg

BREAD, BREADSTICKS, DRY PRODUCTS, SHORTBREAD, BISCUITS, PASTA AND CAKES

CHARACTERISTICS

AROMA
● ● ○ ○ ○
COLOUR
● ● ○ ○ ○
FIBRE
● ● ○ ○ ○
HYDRATION CAPACITY
● ○ ○ ○ ○
FINISHED PRODUCT SHELF LIFE
● ● ○ ○ ○

MEDIUM LEAVENING TIME
W 300

 25 kg | 5 kg | 1 kg

BREAD, PIZZA, FOCACCE AND LEAVENED PASTRIES

CHARACTERISTICS

AROMA
● ● ○ ○ ○
COLOUR
● ● ○ ○ ○
FIBRE
● ● ○ ○ ○
HYDRATION CAPACITY
● ○ ○ ○ ○
FINISHED PRODUCT SHELF LIFE
● ● ○ ○ ○

LONG LEAVENING TIME
W 380

 25 kg | 5 kg

BREAD, PIZZA, LEAVENED PRODUCTS, SOURDOUGH REFRESHERS AND PREFERMENTS

CHARACTERISTICS

AROMA
● ● ○ ○ ○
COLOUR
● ● ○ ○ ○
FIBRE
● ● ○ ○ ○
HYDRATION CAPACITY
● ○ ○ ○ ○
FINISHED PRODUCT SHELF LIFE
● ● ○ ○ ○

INGREDIENTS*

- TYPE "1" wheat flour
- WITH WHEAT GERM **TOASTED**

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- TYPE "1" wheat flour
- WITH WHEAT GERM **TOASTED**

INGREDIENTS*

- TYPE "1" wheat flour
- WITH WHEAT GERM **TOASTED**

INFIBRA CLASSIC



TYPE 2



TYPE 2



TYPE 2

SHORT LEAVENING TIME

W 230

 25 kg | 5 kg

BREAD, PIZZA, PASTA
AND PASTRIES

CHARACTERISTICS

AROMA



COLOUR



FIBRE



HYDRATION CAPACITY



FINISHED PRODUCT SHELF LIFE



MEDIUM LEAVENING TIME

W 300

 25 kg

BREAD, PIZZA, FRESH PASTA
AND LEAVENED CAKES

CHARACTERISTICS

AROMA



COLOUR



FIBRE



HYDRATION CAPACITY



FINISHED PRODUCT SHELF LIFE



LONG LEAVENING TIME

W 380

 25 kg

BREAD, PIZZA AND LARGE
LEAVENED

CHARACTERISTICS

AROMA



COLOUR



FIBRE



HYDRATION CAPACITY



FINISHED PRODUCT SHELF LIFE



INGREDIENTS*

- TYPE "2" wheat flour
- WITH WHEAT GERM **TOASTED**

INGREDIENTS*

- TYPE "2" wheat flour
- WITH WHEAT GERM **TOASTED**

INGREDIENTS*

- TYPE "2" wheat flour
- WITH WHEAT GERM **TOASTED**

INFIBRA CLASSIC



INFIBRA+

MEDIUM AND LONG
LEAVENING TIME

W 350



25 kg | 5 kg | 1 kg

BREAD, PIZZA, PASTA
AND PASTRIES

CHARACTERISTICS

AROMA



COLOUR



FIBRE



HYDRATION CAPACITY



FINISHED PRODUCT SHELF LIFE



INGREDIENTS*

- Wheat flour TYPE "0"
- WITH WHEAT BRAN **TOASTED**
- WITH WHEAT MIDDINGS **TOASTED**
- WITH WHEAT GERM **TOASTED**


INFIBRA PRIMAMACINA



SHORTBREAD AND DRY PRODUCTS

SHORT LEAVENING TIME


W 140 - 170

 12,5 kg

PIZZA

MEDIUM AND LONG
LEAVENING TIME

W 360 - 370

 12,5 kg

NOIR

MEDIUM AND LONG
LEAVENING TIME

W 360 - 370


 12,5 kg

CLASSIC PIZZA, FOCACCIA
AND BREAD

BREAD

SHORT AND MEDIUM
LEAVENING TIME


W 240 - 260

 12,5 kg

LEAVENED PRODUCTS

LONG LEAVENING TIME

W 400 - 430

 12,5 kg

CHARACTERISTICS

AROMA



COLOUR



FIBRE



HYDRATION CAPACITY



FINISHED PRODUCT SHELF LIFE



INGREDIENTS*

- Wheat flour TYPE "0"
- WITH WHEAT MIDLINGS **TOASTED**
- WITH WHEAT GERM **TOASTED**
- WITH CRACKED SOFT WHEAT **TOASTED**

CHARACTERISTICS

AROMA



COLOUR



FIBRE



HYDRATION CAPACITY



FINISHED PRODUCT SHELF LIFE



INGREDIENTS*

- Wheat flour TYPE "0"
- WITH WHEAT MIDLINGS **TOASTED**
- WITH WHEAT GERM **TOASTED**
- WITH CRACKED SOFT WHEAT **TOASTED**
- RYE BRAN **TOASTED**
- MALTED BARLEY FLOUR

INFIBRA PIZZA



MAMMÀ

LONG LEAVENING TIME

W 350

 **12,5 kg**

PIZZA

CHARACTERISTICS

AROMA



COLOUR



FIBRE



HYDRATION CAPACITY



FINISHED PRODUCT SHELF LIFE



INGREDIENTS *

- Wheat flour TYPE "0"
- Refined durum wheat semolina
- WITH WHEAT MIDLINGS **TOASTED**
- Dried soft wheat sourdough starter
- WITH WHEAT GERM **TOASTED**
- Wheat gluten



ZERO+

SHORT LEAVENING TIME

W 250

 **12,5 kg**

BREAD
AND PIZZA

MEDIUM LEAVENING TIME

W 340

 **12,5 kg**

BREAD
AND PIZZA

CHARACTERISTICS

AROMA



COLOUR



FIBRE



HYDRATION CAPACITY



FINISHED PRODUCT SHELF LIFE



INGREDIENTS *

- Wheat flour TYPE "0"
- WITH WHEAT GERM **TOASTED**

INFIBRA CROKKIA



CLASSIC

W 300 - 370

 **12,5 kg**

PIZZA ALLA PALA
(COOKED ON A PEEL)
AND ROMAN FOCACCIA

CHARACTERISTICS

AROMA



COLOUR



FIBRE



HYDRATION CAPACITY



FINISHED PRODUCT SHELF LIFE



INGREDIENTS *

- Wheat flour TYPE "00"
- Rice flour
- WITH WHEAT GERM **TOASTED**



RUSTIC

W 290 - 350

 **12,5 kg**

PIZZA ALLA PALA
(COOKED ON A PEEL)

CHARACTERISTICS

AROMA



COLOUR



FIBRE



HYDRATION CAPACITY



FINISHED PRODUCT SHELF LIFE



INGREDIENTS *

- Wheat flour TYPE "00"
- WHEAT MIDLINGS **TOASTED**
- WITH WHEAT GERM **TOASTED**
- Rice flour

INFIBRA CEREALS



BLACK RICE

W 240



10 kg

BREAD

CHARACTERISTICS

AROMA



COLOUR



FIBRE



HYDRATION CAPACITY



FINISHED PRODUCT SHELF LIFE



MAIZE

W 240



10 kg

BREAD

CHARACTERISTICS

AROMA



COLOUR



FIBRE



HYDRATION CAPACITY



FINISHED PRODUCT SHELF LIFE



WHOLEMEAL SPELT

W 320 -340



10 kg

BREAD AND PIZZA

CHARACTERISTICS

AROMA



COLOUR



FIBRE



HYDRATION CAPACITY



FINISHED PRODUCT SHELF LIFE



INGREDIENTS *

- Wheat flour TYPE "0"
- Black rice flour
- Wheat bran
- WITH WHEAT GERM **TOASTED**
- Wheat gluten

INGREDIENTS *

- Wheat flour TYPE "0"
- Maize flour
- Lupin flour
- Wheat gluten
- WITH WHEAT GERM **TOASTED**
- Sunflower seeds

INGREDIENTS *

- TYPE "1" flour
- Wholemeal spelt flour
- Natural dried soft wheat yeast
- WITH WHEAT GERM **TOASTED**

AND SEEDS CLASSIC



SARACEN & SEEDS

W 320 -340

 10 kg

BREAD AND PIZZA

CHARACTERISTICS

AROMA



COLOUR



FIBRE



HYDRATION CAPACITY



FINISHED PRODUCT SHELF LIFE



INGREDIENTS *

- Wheat flour TYPE "0"
- Wholemeal buckwheat flour
- Wholemeal spelt flour
- Oat flour
- Flax seeds
- Sunflower seeds
- WITH WHEAT GERM **TOASTED**

EXTRA BLACK

W 320 -340

 10 kg

PIZZA AND DARK BREAD

CHARACTERISTICS

AROMA



COLOUR



FIBRE



HYDRATION CAPACITY



FINISHED PRODUCT SHELF LIFE



INGREDIENTS *

- Wheat flour TYPE "0" and TYPE "1"
- Rye flour
- Barley flour
- Oat flour
- Sunflower seeds
- Sesame seeds
- Flax seeds
- WITH WHEAT GERM **TOASTED**

MULTIGRAIN

W 320 -340

 25 kg

BREAD, PIZZA AND FOCACCIA

CHARACTERISTICS

AROMA



COLOUR



FIBRE



HYDRATION CAPACITY



FINISHED PRODUCT SHELF LIFE



INGREDIENTS *

- Wheat flour TYPE "0"
- Wheat wholemeal flour
- Oat flakes
- Corn flakes flour
- Barley flour
- Rye flour
- Toasted soya bean grits
- Sesame seeds
- Sunflower seeds
- Flax seeds
- WITH WHEAT GERM **TOASTED**

INFIBRA CEREALS AND SEEDS



CHIA & SEEDS

W 320 -340

 **10 kg**

BREAD, FOCACCIA
AND PIZZA

CHARACTERISTICS

AROMA



COLOUR



FIBRE



HYDRATION CAPACITY



FINISHED PRODUCT SHELF LIFE



INGREDIENTS *

- TYPE "1" flour
- Refined durum wheat semolina
- Chia seeds
- Sunflower seeds
- Sesame seeds
- Flax seeds
- Pumpkin seeds
- Oat flakes
- WITH WHEAT GERM **TOASTED**

TURMERIC, GINGER & POPPY

W 320 -340

 **10 kg**

BREAD, PIZZA, BREADSTICKS
AND FOCACCIA

CHARACTERISTICS

AROMA



COLOUR



FIBRE



HYDRATION CAPACITY



FINISHED PRODUCT SHELF LIFE



INGREDIENTS *

- TYPE "1" flour
- Poppy seeds
- Ginger
- Turmeric
- WITH WHEAT GERM **TOASTED**

SPIRULINA INFIBRA



SPIRULINA WITH SEEDS

SPIRULINA WITHOUT SEEDS

W 290 -310



5 kg

BAKERY PRODUCTS

CHARACTERISTICS

AROMA



COLOUR



FIBRE



HYDRATION CAPACITY



FINISHED PRODUCT SHELF LIFE



W 290 -310



5 kg

BAKERY PRODUCTS

CHARACTERISTICS

AROMA



COLOUR



FIBRE



HYDRATION CAPACITY



FINISHED PRODUCT SHELF LIFE



INGREDIENTS *

- TYPE "1" flour
- Italian organic spirulina algae
- Sunflower and hemp seeds
- WITH WHEAT GERM **TOASTED**

INGREDIENTS *

- TYPE "1" flour
- Italian organic spirulina algae
- WITH WHEAT GERM **TOASTED**



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THE VIDEO RECIPE

MIXED LEAVENING CIABATTA BREAD

WITH PRIMAMACINA NOIR

INGREDIENTS

SELEZIONE DENTI 0M2 flour	2100 g
Infibra PRIMAMACINA NOIR flour	900 g
Water	2300 g
Yeast on liquid culture	900 g
Brewer's yeast	75 g
Salt	60 g
EVO oil	60 g
Malt	30 g

METHOD

 240°C  30 min.

Add the flours, malt, yeast on liquid culture, brewer's yeast and 60% of the water specified in the recipe to the bowl. Process at first speed to form a homogeneous mix. Add salt and part of the remaining water and once the latter has been absorbed, add oil and the last part of the water.

The dough should be no more sticky at a temperature of about 27/28°C.

Place in a covered pot for slow leavening for about 1½ hours.

Turn on the table with plenty flour sprinkling and break as desired.

Place on floured wooden boards and leave to rise for about 40 minutes.

BAKING:

Turn on baking boards and perform static baking at 240°C with plenty of steam at the beginning of baking. Bake about 30 minutes for small pieces, opening the valve in the last 5 minutes.





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THE VIDEO RECIPE

CRACKERS AND BREADSTICKS

WITH INFIBRA CEREALS & SEEDS OF MAIZE/BLACK RICE

INGREDIENTS

INFIBRA CEREALS & SEEDS flour	
MAIZE or BLACK RICE	1000 g
Water	500 g
EVO oil	160 g
Brewer's yeast	40 g
Salt	20 g
Malt	10 g

METHOD FOR CRACKERS

 165°C  20 min.

Break up the 600/650 g dough and let it rest at room temperature for about 30 minutes. Then roll out in a sheeter to 2 mm thickness and spread on oiled 40x60 baking trays. Pass a dough spike roller and brush on oil and salt mixed together. Cut into squares with a smooth or notched wheel. Allow to rise at 30°C for 40 minutes or at room temperature for at least 60 minutes. Distribute Maldon salt and/or spices as desired and bake. Bake in a fan-assisted oven at 165°C giving 1 minute of steam, continue baking for a further 19 minutes or so with the valve open and lowering the temperature to 140°C for the last few minutes.

METHOD FOR BREADSTICKS

 170°C  15 min.

Once the dough is no more sticky, let it rest for about 10 minutes and form the loaf of dough. Oil the surface and cover. Allow to rise for 60/90 minutes. Cut small strips of dough and stretch the breadsticks on baking trays. Allow to rise at 28°C for about 30 minutes and bake at 170°C in a fan-assisted oven with moderate initial steam for about 15 minutes, opening the valve in the last 2/3 minutes.





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THE VIDEO RECIPE

NERISSIMA CONTEMPORARY PIZZA

INFIBRA CEREALS & SEEDS NERISSIMA

INGREDIENTS

BIGA:

NERISSIMA flour
INFIBRA CEREALS & SEEDS 1000 g
Water 450 g
Fresh brewer's yeast 10 g

DOUGH:

NERISSIMA flour
INFIBRA CEREALS & SEEDS 1000 g
Water 1050 g
Salt 50 g

METHOD

 390°C
400°C  60/90 sec.

Knead biga, flour and 60% of the recipe water.

Add salt and finish with the remaining water.

Let the dough rest for 30 minutes, break into 290/300 g and form into balls. Put in trays. For same-day baking, allow to rise about 3 hours at room temperature and proceed to rolling out and baking. To bake the next day, once the balls are made, store at 4°C.

BAKING:

Bake at 390/400°C for about 60 to 90 seconds.





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THE VIDEO RECIPE

PIZZA CROKKIA IN A PAN

INFIBRA PIZZA CROKKIA

INGREDIENTS

BIGA:

INFIBRA CROKKIA flour	1000 g
Water	450 g
Fresh brewer's yeast	10 g

DOUGH:

Biga	
INFIBRA CROKKIA flour	1000 g
Water	1150 g
Malt	10 g
Salt	60 g
EVO oil	40 g

METHOD

 300°C  60/90 sec.

Knead the biga and place it to mature for 18 hours at 18°C.

DOUGH: place the biga, flour, malt and part of the water (approx. 60%) in the bowl and start kneading. Add the remaining water a little at a time and only when the previous water has been absorbed. Add salt and switch to second speed, pouring additional water and oil. When the dough is firm and elastic when you stretch it and no more sticky, allow for one hour slow leavening, covered. Break into 300 g pieces, place in baking trays on baking paper and allow to rise for about 1 hour in the cell at 28/30°C with humidity or in the absence of humidity close the trays with lids. Oiling the loaves, mark the crust in the dough and put back to rise for about 2 hours.

BAKING: bake on refractory at 300°C with bedplate at minimum and top at maximum power for about 60 to 90 seconds (pre-baking). Take out, stuff and bake for another 2 minutes or so for final baking.

Alternatively, once the product has been pre-baked, it can be immediately blast chilled, then put into cold storage (-18°C) and regenerated if necessary.





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THE VIDEO RECIPE

CANESTRELLI BISCUITS

WITH INFIBRA PRIMAMACINA SHORTBREAD

INGREDIENTS

PRIMAMACINA FROLLA shortbread	800 g
Butter	540 g
Granulated sugar	220 g
Almond powder	220 g
Salt	3 g

METHOD



165°C



15 min.

Place all the ingredients (butter must be at room temperature) in a planetary mixer with a leaf beater. Mix shortly to obtain an even mix.
Roll out on baking paper and chill in the fridge for about 30 minutes.
Then pass through the sheeter, rolling to 7 mm.
Cut with a suitable biscuit cutter and put into moulds.
Again, cut the centre of the biscuit with a smooth biscuit cutter.

BAKING:

Bake at 165°C in a fan-assisted oven for about 15 minutes, opening the valve after the first 3 minutes.
Once cold, sprinkle with icing sugar.

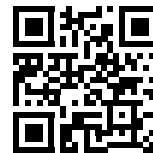




DOWNLOAD
THE RECIPE D21

APPLE AND SULTANA RAISINS TART

WITH INFIBRA PRIMAMACINA SHORTBREAD



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THE VIDEO RECIPE

INGREDIENTS

SHORTBREAD:

INFIBRA flour	
PRIMAMACINA FROLLA shortbread	340 g
INFIBRA flour	
PRIMAMACINA FROLLA shortbread	960 g
Butter	560 g
Icing sugar	492 g
Almond flour	168 g
Salt	12 g
Egg mix	280 g

DOUGH:

INFIBRA flour	
PRIMAMACINA FROLLA	400 g
Whole eggs	400 g
Butter	400 g
Cane sugar	400 g
Baking powder	16 g
Salt	5 g
Apples	150 g

METHOD

 160°C  25/30 min.

SHORTCRUST PASTRY PREPARATION: use recipe D21. Download it from the QRcode above.

4/4 DOUGH PREPARATION: In a planetary mixer process the soft butter, sugar and salt with a leaf beater. Add the eggs in different batches, alternating them with the flour mixed with baking powder until all the eggs are added. Add the apples and mix.

COMPOSITION: Line micro-perforated rings or high-sided tart moulds with the shortcrust pastry. Spread a layer of bitter orange marmalade on the bottom and evenly distribute the crumbled amaretti (almond cookies) and Cointreau-flavoured sultana raisins. Cover with 4/4 dough.

BAKING:

Bake in a fan-assisted oven at 160°C for about 25/30 minutes. Let it cool and decorate as desired.





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DENTI 
Farine, naturalmente.

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