

INFIBRA®



Living innovation.
*The Sourdough like
you've never tried before.*

DENTI 
Farine, naturalmente.

It has never been so easy to approach sourdough.

Sourdough is perceived as a natural ingredient, synonymous with artisanal production and a healthier, more genuine product that, if carefully maintained, rewards in terms of flavor and texture of the finished products.

Sourdough has always been a key element in Italian baking, enhancing the quality of leavened products both in terms of aroma and shelf-life. However, its management is very demanding in terms of skills, time, and maintenance.

The collaboration between Pater® and Infibra wheat germ has led to the creation of three new products that meet the new market demands and ensure a ease of processing.

PIZZA & MADRE

PERFECT FLOUR FOR
GUARANTEED RESULTS

Pizza&Madre is pizza flour, that eliminates the need of refresh and managing an active sourdough. Composed of **Molino Denti W350 soft wheat flour, toasted wheat germ and Pater®**.



EASY KNEADING

For direct and indirect dough



UNIQUE AND DISTINCTIVE TASTE

With aromatic notes typical
of natural fermentation



GUARANTEE OF RESULTS

Excellent development, structure
and softness to bite



You can declare
Sourdough on the label



Pater® - Life Inside is a **blend containing Live Lactic Ferments and Yeasts typical of the original microflora of Sourdough**. This unique and innovative formula allows, for the first time, to encapsulate all the characteristics and functionalities of sourdough in a dehydrated mix.

PATER®
FORMULA



WITH LIVE LACTIC FERMENTS

LIEVÌ

**YEAST FOR
BAKERY AND PIZZERIA**

Lievi Bread and Lievi Pizza are two powdered yeasts with live lactic ferments and wheat germ toasted. The lactic bacteria present in them not only enhance the **taste** and improve the **development** of the product, but significantly extend its shelf life.



**ADD TO THE RECIPE
WITHOUT CHANGING**

Allows to keep the usual time of processing and ingredients



**IMPROVES PRODUCT
SHELF-LIFE**

Ensures an improvement also for pre-cooked and regenerated products



GUARANTEE OF RESULTS

Crunchiness, better alveolatura, authentic taste, perfectly leavened



You can declare
Sourdough on the label



**CLEAN
LABEL**



PACK SIZE 12.5 KG

INGREDIENTS

Wheat flour type 00, dried sourdough (Dehydrated **wheat** flour, live lactic ferments, saccharomycete, enzymes), toasted **wheat** germs.



PACK SIZE 10 KG

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Dried sourdough (Dehydrated **wheat** flour, live lactic ferments, saccharomycetes, enzymes), toasted **wheat** germs.



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DOWNLOAD THE PDF OF RECIPES

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