

PANATURA® | Information Sheet

For almost 20 years sustainability, clean label and clear label has been at the forefront of all our research and development, making the PANADORO Group one of the industry's pioneers. PANATURA® is no different. For the production of our natural starter dough we use the bran and the germ from carefully selected types of wheat grains to ensure that quality is uncompromised.

PANATURA® is a patented starter dough in dough-like or granulated form, which revitalizes an almost forgotten technique of the baker's art with the possibilities and knowledge provided by modern technology. PANATURA® allows producers to meet ever-increasing market requirements for freshness, naturalness, taste and quality, enabling them to strengthen their competitive advantage. All baked goods made with PANATURA® have better flavor, better crispness, softer crumb, and increased shelf life, but with shorter proofing times and **no chemicals**.



The perfect combination: PANATURA® is made with all-natural, environmentally friendly and sustainable ingredients

Wow What a Dough! From the Baker's point of view, PANATURA® has the following advantages:

- › Profitable because the dough yield is 2 to 3 percent higher
- › Single working process
- › Greater fermentation and baking tolerance
- › Typical bread and patisserie aroma with individual recipes
- › Improved water control in frozen products
- › Suitable for all well-known dough and bakery systems

Bakes Your Day! From the consumer's point of view, PANATURA® has the following advantages:

- › Exclusively natural raw materials (100% natural)
- › Better crumb strength and slicing characteristics
- › Stays fresh longer because of its higher moisture content
- › Simply tastes good! – everyday bread becomes a pleasure!

The Incomparable Talent. PANATURA® wheat starter dough has the following functions in the production of yeast-raised bakery goods:

- › Formation of flavor precursors and flavors
- › Development of mild acids that promote the final flavor
- › Formation of gas that lightens the bread
- › Better starch gelatinization
- › Supports emulsification
- › Improves water binding

PANATURA® | The Products

During the last 10 years, we have developed many different types of PANATURA® in dough and in granulated form. Moreover, we keep on improving our products continuously according to the consumers' wishes and needs.

Granulated

PANATURA® STRONG	for fine crumb baked goods i.e. sandwich loaves
PANATURA® STARK	for Southern European artisan-style baked goods i.e. Ciabatta, baguette, brioche
PANATURA® FREEFROM	for all premium gluten-free baked goods
PANATURA® GI	for all yeast-raised low glycemic breads i.e. sandwich bread, white loaves, baguette buns
PANATURA® GILITE	for all baking powder raised low glycemic quick breads i.e. muffins, scones, brownies
PANATURA® PROTECT	for longer shelf life and mold resistant application as an alternative to preservatives
PANATURA® PALEO	for the Paleo compliant application

Dough

PANATURA® FORTE	for high volume baked goods made with white flour
PANATURA® MADRE	for all baked goods without yeast in the main dough
PANATURA® WHITE	for baked goods made with white flour
PANATURA® DARK	for baked goods made with dark flour
PANATURA® BIO	for baked goods made with organic flour
PANATURA® FREDDO	for all long shelf-life chilled doughs
PANATURA® ORYZAE	for gluten-free application in dough-like form
PANATURA® LIFE	for all baked goods with probiotics



PANATURA® - Swiss perfection for your product