



PANATURA®

natural sourdough





WELCOME TO THE WORLD OF PANATURA®

Our single most important goal is to make great bread with only natural ingredients.

PANATURA® allows bakers to produce highest-quality breads with considerable economic savings and increased throughput in a clean and clear label manner.

Until now, making bread quickly meant accepting a lower quality in regard to taste, crust and crumb structure.

To overcome these problems, we have developed PANATURA®, a unique concentrated sourdough concept suitable for all common hand-finished and industrial dough and bakery systems.



➤ THE HISTORY

One of the oldest sourdoughs dates from 3700 BCE and was found in the French part of Switzerland. Since then sourdough methods and recipes have been passed down from generation to generation for thousands of years. It remained the principal form of bread leavening until the Middle Ages.

Globally, sourdough is also known by other synonyms such as starter dough, bread starter, levain, masa madre, lievito natural, lievito madre, or Sauerteig.

Growing consumer demand for tasty and healthy breads made from all-natural ingredients have revitalised the use of sourdough in recent years.





AN INIMITABLE CONCEPT

PANATURA® is a patented sourdough in dough-like or granulated form, which revives an almost forgotten technique from the art of bakery with the possibilities and knowledge provided by modern technology.

PANATURA® is based on a proprietary fermentation process using special types of baker's yeast in a symbiotic combination with naturally occurring lactobacilli.

These micro-organisms within PANATURA® use the starch and minerals found in the flour to ferment and increase the volume of the bread. Besides that, they also produce mild acids, while certain organic molecules create bold flavours.

All baked goods made with PANATURA® have richer flavour, better crispness, softer crumb, and increased shelf life, while using only natural ingredients, no chemicals and maintaining shorter proofing times.

PANATURA® is a registered trademark, and both the recipe and the fermentation process are patented worldwide.



ONLY NATURAL INGREDIENTS

- Wheat milling products
- Yeast
- Water
- Malt flour
- Acerola cherry

All PANATURA® sourdoughs have undergone a minimum 72-hour proprietary fermentation process.

We comply with the requirements for clean labelling by using all-natural, non-GMO raw materials and a gentle fermentation process without any additives.

Total transparency concerning origin, traceable process steps and production conditions also create the prerequisites for clear labelling.





BAKERS' NEED FOR SPEED

PANATURA® can be added directly to the other ingredients during main dough production. It still enables a better result than the traditional time-consuming two-step process.

PANATURA® takes the shortcut through the dough's natural fermentation and "ripening" time, slashing it from hours or even days to minutes.

Get the best result in less than 4 hours without using sponge-dough, extra-long fermentation or dough conditioners and bread improvers.

By using PANATURA®, we aim to simplify the baker's work while ensuring that all production processes are reliable and consistent.



PANATURA® is suitable for all well-known dough and bakery systems including:

- Delayed and interrupted fermentation
- Par-baking
- Refrigeration
- Deep-freezing

PANATURA® gives bakers the opportunity of a vast range of premium artisan-style bakery products hand-finished or industrially made, such as ciabatta, white sandwich bread, baguette or brioche, to name just a few.

Watch the PANATURA® application video on our website at www.panatura.com



THE PANATURA® PRODUCTS

Since the launch of PANATURA® in 2003, we have continuously kept on improving and extending the PANATURA® concept according to baker's and consumer's demands.

We are able to offer a wide range of PANATURA® in dough and in granulated form.



PANATURA® STRONG

The strongest of its kind: This granulated sourdough has been especially designed for fine-crumbs baked goods such as sandwich loaves and other soft breads.



PANATURA® STARK

Cut your fermentation time from 24 to 4 hours without sacrificing bread quality: For Southern European artisan-style baked goods such as ciabatta, baguette and brioche, granulated PANATURA® STARK is the perfect choice.



PANATURA® FREEFROM

The real dough without gluten and without chemical additives: This granulated sourdough is the world's first ingredient for the production of a wide variety of freely set or unmoulded gluten-free baked goods without chemical additives such as HPMC.



PANATURA® GI

Against obesity and diabetes: This clinically tested and proven low-glycemic sourdough is the world's first ingredient to produce clean-label low-glycemic white breads such as sandwich bread, baguette and buns.



PANATURA® GILiTE

Indulgence without regrets: For all baking powder-raised low-glycemic quick breads such as muffins, scones and brownies, we highly recommend granulated PANATURA® GILiTE.



PANATURA® PROTECT

Mould-protection without preservatives: This granulated sourdough is specially designed as a natural preservative for baked goods with long shelf-life at ambient temperature.



PANATURA® PALEO

No wheat, no gluten, no dairy, no GMO: One of our latest inventions, PANATURA® PALEO, allows making the best-looking paleo breads in the world, freely baked without baking trays. A treat not only for Paleo dieters, but also for any health-conscious consumer.

DOUGH



PANATURA® FORTE

This sourdough in dough-like consistency is the perfect ingredient for high volume baked goods made with white flour, or the ideal starter to make your own Poolish.



PANATURA® MADRE

The natural yeast: For all baked goods without yeast in the main dough such as pizza) our unique mother dough, PANATURA® MADRE is the perfect solution.



PANATURA® WHITE

For basic breads: This sourdough has been particularly developed for all standard baked goods made with white flour. It gives the impression of a traditional long-fermented or a sponge-dough white bread.



PANATURA® DARK

For all those going with the latest wholemeal trend: This sourdough will fulfil all your specific needs for baked goods made with dark flour.



PANATURA® BIO

Traditional organic quality: Our organic sourdough in dough-like form is perfect for all baked goods made with organic flour.



PANATURA® FREDDO

The latest invention for the production of long shelf-life chilled doughs without compromise on quality, for example, pizza doughs, focaccia and croissants.



PANATURA® ORYZAE

The all-natural gluten-free sourdough in dough-like consistency to produce all yeast-raised breads without gluten and without any chemical additives such as HPMC.



PANATURA® LIFE

Good health: This unique sourdough has been developed for all baked goods with probiotics, bringing life to all your breads.



GREATER VALUE ADDED MAKES PANATURA® IRRESISTIBLE

PANATURA® has the following advantages for bakers:

- Suitable for all common hand-finished and industrial dough and bakery systems
- Extremely economical due to higher amount of water addition (up to 80 %)
- Very short fermentation times (1 to 4 hours), still ensuring full performance
- Low dosage level (1-3 % of the main dough)
- Single working or straight dough process
- Silky, dry dough
- Greater fermentation and baking tolerance
- Consistent, uniform performance

HIGHEST-QUALITY END PRODUCTS

Benefits of PANATURA®:

- 100 % natural ingredients
- Better crumb strength and slicing properties
- Stays fresh longer because of its higher moisture content
- Typical bread aroma of long fermentation processes (24-48 hours)
- Improved water control in frozen products
- Simply tastes good!





WE BAKE YOUR DAY!

PANATURA® has been developed by the Swiss PANADORO GROUP, which aims to provide intelligent, all-natural and environmentally friendly ingredients for the food industry on a global scale.

Our solutions allow bakers to meet ever-increasing market requirements in regard to freshness, naturalness, taste and quality, thus enabling them to strengthen their competitive edge.

VERIPAN AG is a subsidiary of PANADORO GROUP and helps you to implement PANATURA® on your equipment. Subsequently, VERIPAN AG will also provide technical support.



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