

PATENTED

Materpro

THE ONLY SOURDOUGH STARTER THAT CONTAINS PURE LACTIC BACTERIA STABILIZED IN WATER AT ROOM TEMPERATURE

Materpro® contains **TWENTY-TWO BILLION** selected lactic ferments **PER GRAM** (including Plantarium) and is completely **NATURAL**

Using Materpro® for your BAKERY PRODUCTS you will get extraordinary benefits

MORE FRAGRANT AND TASTIER

Lactic bacteria contained in Materpro® combine with the flour, enhancing its **taste** and **aroma**

LIGHTER

Lactic bacteria contained in Materpro® **maximize leavening** by increasing the **gas-forming activity in the dough**

EASIER TO DIGEST

Lactic bacteria contained in Materpro® **eliminate the production of alcoholic acid**, making the products more digestible

MORE GENUINE

Materpro® allows you to **eliminate all adjuvants** and obtain more genuine products

LONG LASTING

The use of Materpro® **increases the shelf life** of the final product while maintaining taste and texture for longer

GLUTEN FREE AND FREE FORM

The lactic bacteria contained in Materpro® **also work with gluten-free flours**, ensuring products that are comparable in **terms of flavor and texture** to products with gluten

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Materpro® is a revolutionary product that also improves the production phases of the dough:

STABILIZES THE LEAVENING PROCESS

Materpro® **eliminates mistakes** due to process variables (for example, all burst doughs can be reused) **ensuring constant doughs and leavening performances**

IMPROVES PRE-FERMENTATION PHASES

Materpro® **stabilizes all the pre-fermentation processes** (pre-dough, polish, direct leavening), enhancing their performances

REDUCES PROCESSING TIMES

Materpro® is **perfect for sourdough refreshing** and lycol production

LONGER DURATION

The use of Materpro® **increases the shelf life of the dough** which can be stored at 4° for **10/12 days** without altering the maturation of the product

MORE GENUINE DOUGH

The lactic bacteria contained in Materpro® allow to **minimize the use of brewer's yeast and fats**

GLUTEN FREE AND FREE FROM

The lactic bacteria contained in Materpro® make it possible to **replace the main allergens** present in foods, allowing the production of **free from and gluten free** products

probiotiq
feed your health

Probiotiq® is the division of QUILID S.r.l. which deals with Research & Development in the food sector, carrying out studies on probiotic and lactic microorganisms to obtain new healthier and more nutritious natural products.

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Don't you believe it? Try it now!



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