

*Bakery Service Center*  
*Un laboratorio a tua disposizione!*



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Technical data sheet and informative material are available at  
the following website: [www.kluybread.bio](http://www.kluybread.bio)

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The reported procedures represent guidelines, which the expert can  
be modified and customized.

# KL FreshPro®



It is an item of the product line

**KluyBread®**

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## KluyBread® - containing "Probiotic Lactic Yeast® - K-B0399":

- It is the product line dedicated to food, which have probiotic and/or prebiotic properties and, in the case of bread, pizza, and bakery products, excellence sensorial features as well.

## KL FreshPro®

- It is the sourdough of the KluyBread® product line, characterized by three different species of yeast with specific metabolic profiles.
- It confers the typical organoleptic and rheological properties of the sourdough overcoming the metabolic and management complexity.
- It confers unique and scientifically demonstrated paraprobiotic and prebiotic properties to the final products.

Sacchetti da 1 kg.



### Active culture of yeast Powder ready to use

It does not require preliminary steps for its use. It is added directly to the pre-dough as raising agent.

To preserve the vitality of microorganisms, it has to be maintain in the fridge. Short breaks in the cold chain, for instance during transport, do not affect its properties.

The aromatic and sensorial features typical of the long risings are overcome by KL FreshPro through easy steps obtaining steady results.

## How to use KL FreshPro®

### 1) Indirect method

#### 1.1 First step: sourdough (biga/poolish)

Flour 1000, water 580 (q.b.), KL FreshPro 20.

Total sourdough = 1600

Storage:

- for 3 hours at 30÷35 °C\*
- later at room temperature for 12-16 hours

\*the high temperature activate the lactic metabolism.



#### 1.2 Second step: final dough

Sourdough 1600, flour 10000, water 5500,

compressed yeast 100 (optional/q.s.), salt 200.

Total dough 17400.

Rest 60', Forming, Rising for 2 hours at room temperature.

Cooking.



### 2) Fast method

#### 2.1) Flour 1000, water 580 (q.s.), KL FreshPro 40.

Total sourdough = 1620

Storage for 3 hours at 30÷35 °C.

#### 2.2) Sourdough 1620, flour 10000, water 5500,

compressed yeast 100 (optional/q.s.), Salt 200.

Total dough 17400

Rest 30', Forming, rising for 2 hours at room temperature.

Cooking.