MINIPAN S.r.l.

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We worked closely with artisan bakers to develop an industrial process that follows all steps of the original artisan way of producing baguette and ciabatta.

The result is the innovative R_Evolution Line for Artisan Bread, able to process high hydrated doughs with over the 80% of water.

The line does not stress the dough inside extruders nor dividers so it does not get ruined. It patiently shapes a unique sheet of super relaxed dough that takes all the time it needs to rest. It is a really R_Evolutionarly and innovative method that leads to the best artisan bread ever produced industrially.

Website: www.minipan.com