

Tuesday, 8 October



Experience the true taste of Italian craftsmanship with Millbio's regional sourdough line.

Join us as Millbio unveils its latest innovation, the PANVIVO SOURDOUGH SENSATION. Crafted in collaboration with renowned Tuscan bakery chef and consultant Fabrizio Nistri, this new range brings the essence of Italy to your table with five unique sourdough blends using local cereals originating from the following regions:



Join Millbio at their roundtable

Beyond their tasting sessions, Millbio's Dr Phil Stroud will host a roundtable on 9th October from 13:45 to 14:30, focusing on innovative ingredient solutions for managing microbial spoilage in food and beverages.



Trentino Alto Adige
Rye and Cumin



Apulia
Durum Wheat



Tuscany
Farro



Piedmont
Riso Nero



Sicily
Chickpeas and sage

Made from all-natural ingredients, each blend embodies Millbio’s core principles: increasing fibre, reducing salt and sugar, boosting antioxidant levels, and avoiding GMOs and e-numbers.

Are you ready to try a bite of true Italian taste? Immerse yourself in the PANVIVO SOURDOUGH SENSATION and discover how Millbio brings advanced nutritional values and Italian style to life.

Meet our team



Alessandro Boggiani
CEO



Fabrizio Nistri
Bakery Chef



Janet Maidment
Senior Business Development Manager



The rise and rise of sourdough - what's next for the timeless bread?

Sourdough has taken off in recent years as the bread of choice for many consumers, but what does the future hold for the product?

Although many of us turned our hand to sourdough starters during the Coronavirus pandemic, the trend of choosing it over other bread products does not appear to be abating.

And when we look to its history, it is clear that it has long-held a place in people's hearts.

In this episode of the Food Matters Live podcast, made in partnership with

Millbio, we delve into that history to look for clues to what the future might hold.

It is clear that innovation is key to the sourdough story and with new developments being made as we speak, it all points to a rather rosey outlook for the sourdough market.

Millbio are at the forefront of that innovation, and we discuss some of the latest products coming to market, why sourdough remains a popular choice with consumers and bakers, and the importance of clear labels and provenance as part of that journey.

Listen here

