



ITALIAN PIZZA PREMIX 30

Premix for preparing thin crusted italian pizza

- + Smooth uniform crust
- + Improved dough stretchability and strength
- + Natural sourdough ferment
- + Authentic wood baked aromatic taste

 **SWISSBAKE**[®]
INNOVATIVE BAKING SOLUTIONS

ITALIAN PIZZA PREMIX 30

SwissBake's Italian Pizza Premix 30 is a convenient mix for the preparation of thin crusted Italian Pizza. Special added ingredients make the dough soft and pliable without any shrinkage and result in a smooth and uniform crusted pizza with rustic wood baked flavour.



Recommended Dosage

30% of flour quantity

Baker Recipe

Wheat Flour	700 gm
ITALIAN PIZZA PREMIX 30	300 gm
Veg Oil / Olive Oil	50 gm
Water (cold)	550 gm - 600 gm
Fresh Yeast / Dry Yeast	20 gm / 10 gm

Ingredients

Hard Durum, Wheat Coarse, Vital Wheat Gluten, Malted Wheat Flour, Malted Barley Flour, Dehydrated Wheat Sour Dough, Vitamin C, Vegetable Sourced Enzyme Blend.

Baking Method

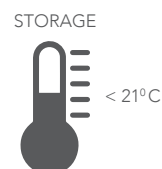
Mixing Time (approx)	4 min slow & 5 min fast
Dough Temperature	22°C - 24°C
Bulk Fermentation	20 min
Scaling Weight	Roll out dough according to the tray size
Freezer (optional)	Maximum 10 hours @ 4°C - 6°C
Final Proof	Thaw (if required) & final proof of 5 min
Baking Temp	250°C - 300°C
Baking Time	6 mins - 8 mins approx



PAPER BAG



30%



DRY AND HYGIENIC ENVIRONMENT



FROM MFG. DATE