



SWISSBAKE
INNOVATIVE BAKING SOLUTIONS

SAURTEIG PIZZA 30

Sourdough-based premix to prepare authentic flavorful pizza bases.

Whole Flour 700 gm	YEAST PREMIX 300 gm	Oil (2) 50 gm	Water 500 gm +100 gm	Fresh Dry Yeast 20 gm / 10 gm
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BAKING METHOD
Place 2 cups ingredients in a mixing bowl. Using a spiral mixer mix it a slow speed for 4 minutes, and then mix at a high speed for 6 minutes. The dough temperature should be at 24°C to 26°C. Sift in the dough improver. Mix for the dough according to the recipe. Optionally, rest for a maximum of 10-15 hours at 4°C to 6°C. Bake at 260°C-280°C for approximately 8-9 minutes for pizza bases or bake at 200°C-210°C for approximately 3 to 4 minutes for hand-tossed pizza.

INGREDIENTS Wheat Flour, Whole Corn, Raisin (2), Salt, Water, Yeast, Sugar, Flour, Yeast, Sugar, Flour, Dehydrated Yeast, Beer, Dough, Yeast, C. Yeast, Special Yeast, Salt.	Nutritional facts per 100 gm* Energy (kJ) 1471 Energy (kcal) 350 Protein (g) 10.5 Carbohydrate (g) 68 Fat (g) 1.5 Fiber (g) 0.5 Moisture (g) 40.5
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www.swissbake.ch net weight 2 kg
Product #PI2660 Formulated in Switzerland

SAURTEIG PIZZA 30

Sourdough-based premix to prepare authentic flavorful pizza bases.

SAURTEIG PIZZA 30

SwissBake[®] Saurteig Pizza 30 is a convenient premix for the preparation of Italian style pizza bases. This mix is formulated using durum wheat, natural sourdough ferment, malted wheat flour and the latest enzyme blends to help you prepare authentic traditional pizza bases.

Special natural ingredients have been added to make the dough soft and pliable without shrinkage and result in a smooth and uniform crusted pizza base with rustic wood baked aroma.



Natural Sourdough
Ferment



Improved Dough
strength & stretchability



Authentic Wood
fired Aroma



RECOMMENDED DOSAGE

30% of flour quantity.

BAKER RECIPE

Refined Wheat Flour	700 gm
SAURTEIG PIZZA 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, Iodised Salt, Vital Wheat Gluten, Malted Wheat Flour, Malted Barley Flour, Dehydrated Wheat Sour Dough, Vitamin C, Vegetable Sourced Enzyme Blend.

BAKING METHOD

Place all the ingredients in a mixing bowl. Using a spiral mixer, mix at a slow speed for 4 minutes, and then mix at a high speed for 6 minutes. The dough temperature should be at 24°C to 26°C. Scale the dough as desired & roll out the dough according to the tray size. Optionally retard for a maximum of 10 - 12 hours at 4°C to 6°C. Bake at 260°C - 280°C for approximately 6 to 8 minutes for pan pizza or Bake at 350°C - 370°C for approximately 3 to 4 minutes for hand tossed pizza.

PACK



FOIL PACK
(2 kg x 10)

DOSAGE



30%

STORAGE



DRY AND HYGIENIC
ENVIRONMENT

SHELF LIFE



FROM
MFG. DATE