

BakingEssentials™



Bay State Milling

Where change cultivates opportunity.



BakingEssentials™
Pizza Crust Mix
Product # 927694



Pack Size: 2/25 lb. bags
Two pallet minimum (5,000 lbs)

Call your Bay State Milling
sales representative at
1-800-55-FLOUR.

At Bay State Milling, we utilize the finest ingredients to develop mixes that reflect the consistency, performance and value that can only be found in over 110 years of experience. BakingEssentials™ Pizza Crust Mix contains the perfect blend of quality, consistency and expertise our customers have come to rely on.

Description: Versatile and easy-to-customize recipe. Simple changes in shop handling result in variations of thin, thick and pan crusts. This mix incorporates our most popular pizza flour resulting in uniform rise, texture and color.

Applications: Thin, thick and pan pizza crusts, dessert pizzas and breadsticks, calzones and strombolis.

Benefits: High quality ingredients packaged in one bag for consistent performance and taste. Eliminates extra steps, storage and costs resulting in convenience, efficiency and ease of preparation. Perfect for broad line distributor sale to pizza and restaurant chains.

Dough preparation steps on back.

BakingEssentials™ Pizza Crust Mix

FORMULA	THIN	THICK	PAN
BakingEssentials™ Pizza Crust Mix	25 lbs.	25 lbs.	25 lbs.
Water* (variable)	12 lbs.	13 lbs.	13 lbs.
Vegetable Oil	1 lb.	NA	8 oz.

Ingredients:
Unbleached wheat flour, salt, soybean oil, yeast, sugar, enzyme.

*Adjust water temperature to achieve desired dough temperature.

PROCEDURE	THIN	THICK	PAN
Desired Dough Temperature	80-84°F	80-84°F	84-88°F
Mix Time (Low Speed)	Mix 8-12 minutes on low speed or until dough is smooth and dry (about 3/4 of full development).	Mix 8-12 minutes on low speed or until dough is smooth and dry (about 3/4 of full development).	Mix 8-12 minutes on low speed or until dough is smooth and dry (about 3/4 of full development).
Dough Scaling	Divide and round dough into desired weights (see chart below).	Divide and round dough into desired weights (see chart below).	Divide and round dough into desired weights (see chart below).
Bench Time	No bench time is needed.	No bench time is needed.	Allow dough balls to rest for 15-20 minutes.
Panning	Place rounded dough balls into dough trays or on lightly oiled sheet pans. Lightly coat the surface of the balls with oil. Cover.	Place rounded dough balls into dough trays or on lightly oiled sheet pans. Lightly coat the surface of the balls with oil. Cover.	Hand press or sheet dough to fit slightly oiled pan. Cover and give 3/4 proof (about double in size).
Retard/Refrigerate	Place covered trays/pans into cooler for a minimum of 12 hours and 36 hours maximum.	Place covered trays/pans into cooler for a minimum of 12 hours and 36 hours maximum.	Place covered pans into cooler until ready to use. Maximum shelf life is 24 hours.
Floor Time	Remove enough dough trays for 2-3 hours of production.	Remove enough dough trays for 2-3 hours of production.	Remove enough pans for 2-3 hours of production.
Make-Up	Sheet, press or hand-stretch dough to desired size and thickness.	Sheet, press or hand-stretch dough to desired size and thickness.	NA
Pan	Place skin on screen or directly on hearth.	Place skin on screen or pan.	NA
Floor Time	Allow dough to come to room temperature before topping.	Allow dough to come to room temperature before topping.	Allow dough to come to room temperature before topping.
Bake	Based on the type of oven being used, adjust bake time and temperature to obtain the desired pizza.	Based on the type of oven being used, adjust bake time and temperature to obtain the desired pizza.	Based on the type of oven being used, adjust bake time and temperature to obtain the desired pizza.

DOUGH MANAGEMENT TIPS

- Whenever possible, weigh your ingredients to improve quality and consistency.
- The dough temperature after mixing is the most critical piece of proper dough management. Adjust the water temperature to obtain the noted desired dough temperature.
- A dough thermometer is one of the best investments you can make to improve dough consistency.
- Cross stack the dough trays in the cooler for 1-2 hours to facilitate cooling. Then stack the trays to prevent the dough from drying out.
- Identify all dough with date and time mixed. Practice FIFO (first in first out) rotation of dough.
- A proper cooler temperature (35°-40°F) is important to control dough fermentation activity.
- Because dough is a living system, dough management is a continuous process. Constant control and monitoring is necessary to maintain consistency.

ADDITIONAL INFORMATION

- Add water to the mixing bowl first, and then add oil (if required). Then add BakingEssentials™ Pizza Crust Mix.
- Substitute olive oil for all or part of the vegetable oil for distinctive flavor.
- In summer months, ice or refrigerated water may be necessary to obtain the desired dough temperature.
- The yeast is in the mix. It is not necessary to add additional yeast.
- Docking the dough is optional, and is often done to prevent excessive dough bubbles during baking.

SUGGESTED SCALING WEIGHT CHART

SIZE	THIN	THICK	PAN
12 inch	10 oz.	13 oz.	16 oz.
14 inch	14 oz.	18 oz.	22 oz.
16 inch	18 oz.	23 oz.	28 oz.



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