

Traditional, to today's hottest trends

**Bay State
Milling** 
A Trusted Family of Ingredients.





Offering an exceptional array of flours, mixes, blends, seeds and spices.

For more than 100 years, Bay State Milling has proudly provided flour famous for quality. It's a commitment that extends beyond our experience as a miller, and draws upon our unique ability to understand the needs of our customers and the challenges they face.

Flour famous for quality

Bouncer®. Winona®. You know the names. They're the Bay State Milling flours bakers have been relying on for more than a century for the utmost in quality, consistency and performance. And they're part of our comprehensive offering of flours and blends, perfect for pizza products. Meticulously milled from superior grains, our traditional, whole grain and specialty flours have a long history of quality.

Mixes made to meet today's needs

From superior flour comes exceptional pizza mixes. Made of only the finest, most carefully chosen ingredients, our pizza mixes blend traditional recipes with modern trends to create the tastes today's customers crave.

Seeds and spices to satisfy all kinds of tastes

From embellished crusts to cinnamon dessert pizzas and breadsticks, seeds and spices are adding taste, texture, nutrition and visual appeal to menus everywhere. At Bay State Milling, we help you benefit from this exciting trend with a full line of ingredients and custom blends (organic and traditional) - all sourced from our trusted family of growers and suppliers.

Dough and spice packs that make it all deliciously simple

Created using exceptional ingredients and a deep understanding of industry needs, our dough and spice packs make it easy to create delicious products time after time. Available in a variety of packaging options, these high quality solutions also help consolidate your supply chain and simplify your entire process.

Custom blending capabilities you can count on

We know how to mix it up. Utilizing state-of-the-art facilities and technology, our application and culinary professionals help you develop custom mixes that meet your needs perfectly. From carefully selecting the finest ingredients, to testing for performance and consistency, they work seamlessly alongside you to ensure that your mix always performs the way you want, and tastes the way your customers want.



Products, experience and service to help your pizza business grow

We're proud to have a level of experience that rivals the competition. Yet, we realize that knowledge alone is not enough. So, we pair our expertise with the personal service of a family-run business. The result? Strong partnerships with our customers, supported by a truly unique mix of quality pizza products, expert advice and exceptional service.



For more formulations and how our comprehensive offering of Bay State Milling pizza products can help your business rise to today's challenges, contact your sales representative or visit www.BayStateMilling.com



Premium Flours
Whole Grains
Ancient Grains
Edible Seeds
Complete Mixes
Custom Blends
Spice Packs
Dough Packs

Bay State Milling Premium Pizza Products

BOUNCER®

- NEW YORK THIN CRUST
- HAND TOSSED CRUST

Ingredient	lb	oz
Bouncer® High Gluten Flour	50	0
Water (variable)	27	0
Sugar	0	8
Salt	1	0
Vegetable Oil	0	12
Yeast (Instant Dry)	0	4

Directions

Mix 10-15 minutes on low speed or until dough is smooth and dry (about 3/4 of full development). Desired dough temperature is 80-85°F. Scale into desired size pieces, brush with oil to prevent crusting, cover, and retard overnight. Remove from the retarder the following day 1-2 hours before using.

WINONA® PATENT

- TRADITIONAL CRUST
- HAND TOSSED CRUST
- THICK CRUST

Ingredient	lb	oz
Winona® Patent Flour	50	0
Water (variable)	26	0
Sugar	1	0
Salt	0	12
Vegetable Oil	1	8
Yeast (Instant Dry)	0	6

Directions

Mix 10-12 minutes on low speed or until dough is smooth and dry (about 3/4 of full development). Desired dough temperature is 80-85°F. Scale into desired size pieces, brush with oil to prevent crusting, cover, and retard overnight. Remove from the retarder the following day 1-2 hours before using. Additional proofing is optional.

HERITAGE® EUROPEAN ARTISAN

- THICK CRUST
- PAN CRUST
- SICILIAN CRUST

Ingredient	lb	oz
Heritage® European Artisan Flour	50	0
Water (variable)	26	8
Sugar	1	0
Salt	0	12
Vegetable Oil	2	0
Yeast (Instant Dry)	0	6

Directions

Mix 8-12 minutes on low speed or until dough is smooth and dry (about 3/4 of full development). Desired dough temperature is 84-88°F. Scale into desired size pieces and allow to rest 30 minutes. Hand press or sheet dough to fit slightly oiled pan. Cover and give 3/4 proof (about double in size). Place covered pans into cooler until ready to use (maximum 24 hours). Remove from the retarder the following day 1-2 hours before using.

CONTADINO

- NEAPOLITAN STYLE

Ingredient	lb	oz
Contadino Neapolitan Style Flour	55	0
Water (variable)	35	12
Salt	1	2
Yeast (Instant Dry)	0	5.3

Directions

Mix 5 minutes on low speed just bringing ingredients together (do not develop the gluten.) Desired dough temperature is 88-92°F. Place in a dough tray, cover and allow to ferment at room temperature for 18 hours. Scale dough into 10 oz. round dough balls, cover and rest at room temperature for 1 hour (or dough may be placed into retarder covered for up to 48 hours.) Allow dough balls to warm to 55-60°F prior to using. Hand stretch dough into 10-12" circles. Place on peel board dusted with cornmeal or dusting flour. Top as desired. Bake in wood-fired oven or deck oven at 650°.

Traditional Pizza Flours

Bouncer®, Heritage® Hi Gluten Artisan	Superior High Gluten Flour made from the finest high protein spring wheat. Excellent for thin crust and hand tossed pizza.
Perfect Diamond® & Aristocrat®	Premium Grade High Protein Flour. Best used in thin crust and New York style pizzas.
Golden Lion®	Top Grade High Protein Flour with excellent tolerance. Great for use in thin crust pizza and brick oven style pizzas.
Winona® Patent, Heritage® Spring Patent Artisan	Medium Protein Flour with exceptional mixing tolerance. A superior all-around flour for a range of pizza types.
Heritage® European Artisan	Low Protein Flour with good absorption & volume. Terrific for thick crust & pan pizzas.
Contadino	Authentic Neapolitan style flour milled from North American wheat. Comparable to "00" imports.
Organic High Gluten	Superior High Protein, Certified Organic Flour made from select organic spring wheat varieties.
Gluten-Free All Purpose	All Purpose Flour for a variety of applications. Dedicated production for exceptional purity. Celiac Support certified.

Whole Grain Flours & Blends

White Whole Wheat Extra Fine	Made from the finest white wheat varieties. Terrific for improving the nutritional content of pizza dough without sacrificing taste, texture or appearance.
100% Whole Wheat	High tolerance, good volume, excellent strength. Terrific for health conscious consumers interested in whole grain nutrition.
Multi-Grain Flour Blend	Blend of a variety of whole grains. Convenient way to add nutrition and taste for the whole grain consumer.
Ancient Grain Flour Blend	Off-the-shelf ancient grain appeal and whole grain nutrition for a variety of applications.
Organic Whole Wheat	High Quality Certified Organic Whole Wheat Flour. Adds nutrition and fiber for the health conscious consumer.
Gluten Free Whole Grain	Whole Grain All Purpose Flour for a variety of applications. Dedicated production for exceptional purity. Celiac Support Certified.

Complete Mixes

BakingEssentials® Pizza Crust Mix	Versatile and easy-to-customize recipe. Simple variations in shop handling result in thin, thick and pan crusts. Clean label.
Perfect Pie Pizza Crust Mix	Flexible enough to make a variety of products from the same dough. Thick, thin, hand-tossed or sheeted pizza crusts and bread sticks.
Easy GrAin Pizza Crust Mix	53% whole grains for the health conscious consumer. Meets National School Lunch Program "whole-grain rich" requirements. Add water & yeast
Gluten Free Pizza Crust Mix	Serving the gluten-free consumer. Dedicated production for exceptional purity. Celiac Support Certified.

Specialty Ingredients

Dough Packs	We mix the exact amount of yeast, sugar and salt so you can create a consistent crust time after time.
Sauce Spice Packs	A blend of quality seasonings and herbs to create a flavorful sauce for your signature brand.
5,7 & 9 Grain Blends	Unique blends of grains to add whole grain taste, texture and interest to your dough. Can be used as a topping or inclusion.
Seeds Blends	Seed blends to add visual interest as topping or inclusions.
Cinnamon & Sugar Blend	Cinnamon & sugar or streusel blend for your sweeter menu offerings.

Custom & Proprietary Blending Expertise

We use the finest ingredients to develop your custom mix or pack your proprietary formula



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