



**SWISSBAKE**<sup>®</sup>  
INNOVATIVE BAKING SOLUTIONS

**AMERICAN PAN PIZZA MIX**

Amount in 250g quantity (weight) unless stated otherwise.

Quantity	Pizza Diameter	Amount	Amount	Amount
1 Pizza	20 cm	250g	250g	250g
1 Pizza	25 cm	300g	300g	300g
1 Pizza	30 cm	350g	350g	350g

**BAKING METHOD:** Pre-heat oven at 180°C (350°F). Grease pizza pan. Mix in a bowl until smooth. Add 1 egg and 1 slice of tomato. Pour into greased pan. Bake for 12-15 minutes. Top with your favorite toppings. Bake for 5-10 minutes. Let cool for 5 minutes before serving.

**INGREDIENTS:** Whole Wheat Flour, Yeast, Sugar, Protein, Salt, Tapioca, Corn Starch, and other natural ingredients.

© 2015 SWISSBAKE. All rights reserved. Distributed by SWISSBAKE.

# AMERICAN PAN PIZZA MIX

*Premix for preparing American style soft pizza.*

## AMERICAN PAN PIZZA MIX

**SwissBake® American Pan Pizza Mix** is a premix for making perfect American style soft pizza crust. Specially added ingredients make the pizza light and airy with an open texture and lot of holes and give it a nice malty taste and aroma



- ✓ *Soft crust.*
- ✓ *Light and airy with lots of holes.*
- ✓ *Natural malty taste.*

### BAKER RECIPE

Wheat Flour	700 gm
<b>AMERICAN PAN PIZZA MIX</b>	300 gm
Olive Oil	50 gm
Water (approx.)	470 gm
Fresh Yeast / Dry Yeast	30 gm / 12 gm

### INGREDIENTS

Refined Wheat Flour, Semolina, Sour Dough Powders, Malted Barley, Salt, Soya Flour, Vitamin C, Vegetable sourced enzyme blend.

### BAKING METHOD

Place all the ingredients in a mixing bowl. Use spiral mixer, mix on a slow speed for 4 minutes and then mix on a fast speed for 5 minutes. Dough temperature should be between 24°C to 26°C. Bulk fermentation for 15 minutes. Scale the dough as desired & roll out dough according to the tray size. Final proof for 40 mins (Upto 9 hours under refrigeration). Thaw for 5 minutes if refrigerated. Bake at 270°C - 290°C for approximately 7 - 8 minutes.

PACK

PAPER BAG  
(5kg x 4)

DOSAGE



30%

STORAGE

DRY AND HYGIENIC  
ENVIRONMENT

SHELF LIFE

FROM  
MFG. DATE