



SWISSBAKE
INNOVATIVE BAKING SOLUTIONS

GLUTEN FREE PIZZA MIX

Preparation of light, crisp and delicious gluten free GF authentic pizza crust

100g GF PIZZA MIX 100g net weight 100g net weight 100g net weight 100g net weight
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BAKING METHOD:
Place all the ingredients in a mixing bowl. Using a planetary mixer with paddle attachment, mix for three minutes for 4 minutes and then stop for 45 seconds. Change temperature should be maintained between 30°C - 35°C. Bake temperature is set manually. Sprinkle with the sliced fresh toppings and garnish the dough according to the top side. Final proofing for 40 to 60 minutes. Bake at 200°C to 220°C for approximately 8 to 10 minutes.
* GF - Gluten Free pizza mix for you based on self-reported gluten-free diet

INGREDIENTS		Nutritional facts per 100 g net	
GF Pizza Mix	100g	Energy (kJ)	167
GF Pizza Mix	100g	Energy (kcal)	40
GF Pizza Mix	100g	Protein (g)	4.1
GF Pizza Mix	100g	Carbohydrate (g)	88.3
GF Pizza Mix	100g	Fiber (g)	2.1
GF Pizza Mix	100g	Fat (g)	0.1
GF Pizza Mix	100g	Salt (g)	0.3

Product #G18479 Switzerland

GF PIZZA MIX

Complete mix for the preparation of light, crispy and delicious gluten free, pizza crust.

GF PIZZA MIX

SwissBake® Gluten Free Pizza Mix is specially made for consumers sensitive to gluten. This is a complete mix with a simple recipe to make delicious pizza crust.

Not too long ago, a gluten free pizza seemed far from reality for those sensitive to it and this made them crave this cheesy delight. But not anymore, **SwissBake® Gluten Free Pizza Mix** is carefully formulated so as to keep the taste and texture exactly like its wheat counterpart while still being gluten free. Right from the authentic aroma to the chewy and crispy texture, each and every parameter has been taken care of, to keep the traditional taste of an authentic pizza crust.

Like with any pizza, you can choose from a multitude of toppings to top your gluten free pizza with and even create your own signature pizza by adding ingredients like seeds.



SwissBake® Gluten Free Pizza Mix is extremely easy to use and calls for minimal effort. As opposed to traditional pizzas, our mix requires a very short span of merely 60-80 minutes to prepare and need not be fermented for long durations. One can even conveniently pre-bake it, store it in the refrigerator for up to 12 hours and then consume it as and when desired. It is this flexibility that has attracted multiple types of food service providers like Quick Service Restaurants (QSR) and even fine dining restaurants.

- ✓ *Completely Gluten free and Egg free.*
- ✓ *Soft, light and chewy texture.*
- ✓ *Suitable for making Pan style pizzas.*
- ✓ *Excellent taste using high quality ingredients.*
- ✓ *Easy and hassle free preparation.*

BAKER RECIPE

GF PIZZA MIX	1000 gm
Oil	50 gm
Water	840 gm
Fresh / Dry Yeast	30 / 12 gm

BAKING METHOD

Place all the ingredients in a mixing bowl. Using a planetary mixer with a paddle attachment, mix on slow speed for 4 minutes and then mix on fast speed for 4 minutes. Dough temperature should be maintained between 30°C – 32°C. Bulk fermentation is not required. Directly scale the dough onto a pizza pan and spread the dough according to the tray size. Final proofing for 40 to 60 minutes. Bake at 280°C to 300°C for approximately 4 to 5 minutes.



Gluten free pizza can be pre-baked and refrigerated for up to 12 hrs.

INGREDIENTS

Rice Flour, Millet Flour, Potato Starch, Tapioca Flour, Potato Flour, Vegetable Fibers Sugar, Pea Protein, Stabilizer (E415, E412), Iodised Salt, Emulsifier (E472a, E471), Raising agents (E500, E541), Natural Flavours - Milk.

