



MULTIGRAIN PIZZA 30

A unique premix formulated by our team of bakery experts for the purpose of baking fresh multigrain pizzas or flatbreads.

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SB Multigrain Pizza 30 is a unique premix formulated by our team of bakery experts for the purpose of baking fresh multigrain pizzas or flatbreads. It has a special blend of 6 different grains and seeds that include sunflower seeds, flax seeds, sesame seeds and corn grits that help make pizza's prepared from this premix extremely healthy and nutritious.

It is a convenient 30% mixture and has a simplified recipe which makes it easy to use and can quickly be prepared at any pizzeria. There is no need for any additional improvers or gluten. It offers better dough handling and retardation capabilities as compared to any other multigrain pizza variant.

Highly recommended for use in professional pizzerias and café's that are looking to delight their customers by serving them healthy and nutritious products. Can be used for the preparation of both American and Italian style pizza bases



RECIPE

Refined Wheat Flour	700 gm
MULTIGRAIN PIZZA 30	300 gm
Olive Oil	50 gm
Cold Water (1°C to 2°C)	550 gm
Fresh Yeast / Dry Yeast	30 gm / 10 gm

INGREDIENTS



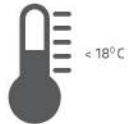

Wheat Flour, Oat Flour, Rye Flour, Salt, Maize Grits, Sesame, Sunflower Seeds, Flax Seeds, Vital Wheat Gluten, Barley Flour, Emulsifier E480, Enzymes.



- ✓ Convenient and easy to use premix
- ✓ Improves dough handling and retardation
- ✓ Blend of 6 nutritious seeds and grains
- ✓ No additional improver or gluten required

PREPARATION

Place all the ingredients in the mixing bowl. Mix for 4 mins on slow speed and 5 mins on fast speed. Dough temperature should be between 22°C to 24°C. Bulk fermentation for 20 mins. Roll out the dough according to the tray size. Freeze for a maximum time of 10 hours at 4°C to 6°C (optional). Thaw (If required) and final proof for 5 mins. Bake at 280°C to 300°C for 6 to 8 mins.

PACK  PAPER BAG (1kg X 20)	DOSAGE  30%	STORAGE  DRY AND HYGIENIC ENVIRONMENT	SHELF LIFE  FROM MFG. DATE
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