



WHOLEMEAL PIZZA PREMIX

A convenient to use premix for the preparation of tasty and healthy high fibre wholemeal pizza bases and flat breads.

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SwissBake® Wholemeal Pizza Premix is made for commercial pizzerias who wish to serve freshly baked healthy high fibre pizza's to their customers.

The use of specialised ingredients makes the handling and shaping of the dough very easy and improves the stretchability of the pizzas. This premix is formulated to give consistent results regardless of the flour quality for short and long (up to 10 hrs) fermented pizzas. Additional natural ingredients like barley malt flour give the pizza a nice rustic flavour profile.

Its simplified recipe requires minimum expertise to use and enables quick and reliable production of pizza's. This mix is highly recommended for all pizzerias and for restaurants, café's, star hotels and eateries that wish to serve healthy and natural freshly baked pizza's to their customers.



- ✓ *Good source of dietary fibres*
- ✓ *No additional improver or gluten required*
- ✓ *Improves dough handling and strength*
- ✓ *Convenient and easy to use*



BAKER RECIPE





Refined Wheat Flour	700 gm
WHOLEMEAL PIZZA PREMIX	300 gm
Veg Oil / Olive Oil	50 gm
Water (cold)	550 gm - 600 gm
Fresh Yeast / Dry Yeast	20 gm / 10 gm

INGREDIENTS

Whole Wheat Flour, Wheat Coarse, Oat Flour, Barley Malt Flour, Vital Wheat Gluten, Sugar, Emulsifier (E472e), Salt, Vitamin C, Blend Of Enzymes.

BAKING METHOD

Place all the ingredients in a mixing bowl. Using a spiral mixer, mix on slow speed for 4 minutes & then mix on fast speed for 5 minutes. Maintain the dough temperature between 22°C to 24°C. Bulk fermentation for 20 minutes. Scale the dough as desired & shape the dough into pizza balls. Place the pizza balls in an airtight container or freeze them for a maximum time of 10 hours at 4°C to 6°C (Optional). Final proofing for 15 minutes. Roll out the dough or shape it by hand. Add the desired toppings & bake at 300°C to 320°C for 5 minutes to 6 minutes.

PACK  20 KG <small>HDPE / BOPP BAG (1kg x 20 Poly Pack)</small>	DOSAGE  30%	STORAGE  < 18°C <small>DRY AND HYGIENIC ENVIRONMENT</small>	SHELF LIFE  12 MONTHS <small>FROM MFG. DATE</small>
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