



SAURTEIG PIZZA 30

Sourdough-based premix to prepare authentic flavorful pizza bases.

SAURTEIG PIZZA 30

SwissBake[®] Saurteig Pizza 30 is a convenient premix for the preparation of Italian style pizza bases. This mix is formulated using durum wheat, natural sourdough ferment, malted wheat flour and the latest enzyme blends to help you prepare authentic traditional pizza bases.

Special natural ingredients have been added to make the dough soft and pliable without shrinkage and result in a smooth and uniform crusted pizza base with rustic wood baked aroma.



Natural Sourdough
Ferment



Improved Dough
strength & stretchability



Authentic Wood
fired Aroma



RECOMMENDED DOSAGE

30% of flour quantity.

BAKER RECIPE

Refined Wheat Flour	700 gm
SAURTEIG PIZZA 30	300 gm
Veg Oil (Olive Oil)	50 gm
Water (cold)	550 gm - 600 gm
Fresh Yeast / Dry Yeast	20 gm / 10 gm

INGREDIENTS

Hard Durum, Wheat Coarse, Iodised Salt, Vital Wheat Gluten, Malted Wheat Flour, Malted Barley Flour, Dehydrated Wheat Sour Dough, Vitamin C, Vegetable Sourced Enzyme Blend.

BAKING METHOD

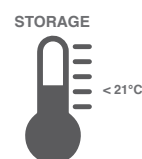
Place all the ingredients in a mixing bowl. Using a spiral mixer, mix at a slow speed for 4 minutes, and then mix at a high speed for 6 minutes. The dough temperature should be at 24°C to 26°C. Scale the dough as desired & roll out the dough according to the tray size. Optionally retard for a maximum of 10 - 12 hours at 4°C to 6°C. Bake at 260°C - 280°C for approximately 6 to 8 minutes for pan pizza or Bake at 350°C - 370°C for approximately 3 to 4 minutes for hand tossed pizza.



PAPER BAG



30%



DRY AND HYGIENIC
ENVIRONMENT



FROM MFG. DATE