

PZ-50 DOUGH CONDITIONER

CODE : I12850

V 1.4



Specially formulated powdered dough conditioner for pizza crusts, tortillas, pie crusts and calzones

PZ-50 is a powdered dough conditioner specially formulated with natural ingredients like palm derived emulsifiers, reducing agents, sweet milk whey and latest enzymes. It makes your dough easier to work and stretch.

BENEFITS

- ✓ Reduce mixing time
- ✓ Dough easier to process
- ✓ Reduce shrinkage
- ✓ Give perfect crust texture & color
- ✓ Consistent results every time



 **SWISSBAKE®**
INNOVATIVE BAKING SOLUTIONS



THIN CRUST PIZZA

Baker Recipe

Flour	100 %
PZ-50 DOUGH CONDITIONER	5 %
Oil	2 %
Water	48 % - 55 %
Fresh Yeast / Dry Yeast	0.5 % - 2 % / 0.2 % -1 %

Baking Method

Scale all ingredients into mix bowl. Mix at low speed for 4 minutes + medium speed for 5 minutes or until the dough has a smooth and uniform appearance. The desired dough temperature after mixing should be 26°C -28°C. Scale the dough into desired weight pieces. Form the dough into round balls and give a 15 - 20 minute fermentation time. Sheet the dough to desired size. Top and bake as normal

THICK CRUST PIZZA

Baker Recipe

Flour	100 %
PZ-50 DOUGH CONDITIONER	5 %
Oil	3 % - 5 %
Water	48 % - 60 %
Fresh Yeast / Dry Yeast	1 % - 2 % / 0.5 % -1 %

Baking Method

Scale all ingredients into mix bowl. Mix at low speed for 4 minutes + medium speed for 5 minutes or until the dough has a smooth and uniform appearance. The desired dough temperature after mixing should be 26°C -28°C. Scale the dough into desired weight pieces. Form the dough into round balls and give a 15 minute fermentation time. Sheet the dough to desired size. Give dough a final proof of 50 - 60 minutes, 32°C and 75 % RH. Top and bake as normal.

THIN CRUST REFRIGERATED PIZZA DOUGH

Baker Recipe

Flour	100 %
PZ-50 DOUGH CONDITIONER	5 %
Sugar	1 % - 3 %
Oil	3 % - 5 %
Water	48 % - 55 %
Fresh Yeast / Dry Yeast	0.5 % - 2 % / 0.2 % -1 %

Baking Method

Scale all ingredients into mix bowl. Mix at low speed for 4 minutes + medium speed for 5 minutes or until the dough has a smooth and uniform appearance. The desired dough temperature after mixing should be 26°C -28°C. Scale the dough into desired weight pieces. Form the dough into round balls. Apply vegetable oil to the dough balls to prevent sticking and to retard crust formation. Now the dough can be retarded for 3 - 4 days maximum. Remove the dough balls from retarder. Sheet as soon as dough can be passed through without tearing. Place dough in prepared pan. Top and bake as normal.








THICK CRUST REFRIGERATED PIZZA DOUGH

Baker Recipe

Flour	100 %
PZ-50 DOUGH CONDITIONER	5 %
Sugar	1 % - 3 %
Oil	3 % - 5 %
Water	48 % - 60 %
Fresh Yeast / Dry Yeast	1 % - 2 % / 0.5 % -1 %

Baking Method

Scale all ingredients into mix bowl. Mix at low speed for 4 minutes + medium speed for 5 minutes or until the dough has a smooth and uniform appearance. The desired dough temperature after mixing should be 26°C -28°C. Scale the dough into desired weight pieces. Form the dough into round balls. Apply vegetable oil to the dough balls to prevent sticking and to retard crust formation. Dough can be retarded for 3 - 4 days maximum. Remove the dough balls from retarder. Sheet the dough as soon as the dough can be passed through without tearing. Place the dough in prepared pan. Give the dough a final proof of 60 minutes, 32°C and 75% RH. Top and bake as normal.

-  Use a flour with a protein level of at least 12.5%. With a lower protein, the dough may lose strength over extended refrigeration, affecting quality when it reaches room temperature.
-  Increased sugar content for retardation process. More sugar content allows the yeast in your dough to reach peak performance.
-  Instant or dry yeast should be suspended and activated in warm water prior to addition to the dough. Compressed yeast should be crumbled before addition.
-  Apply vegetable oil on dough balls to prevent sticking and drying of the dough.
-  Dough balls may remain in the retarder for a maximum of 3 days and should be used within 2 hours after removing from the retarder.
-  For thin pizza crusts, remove dough balls from the retarder, keep them covered and warm at room temperature until easily sheeted.
-  For thick crusts, keep covered and warm until easily sheetable. After sheeting, give the dough an initial proof of approximately 1 hour.

INGREDIENTS

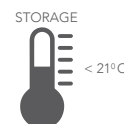
Sugar, Salt, Emulsifier (E481) Palm, Milk Solids, Vegetable Oil, Malt Extract, Ascorbic Acid, Blend of Functional Enzymes (E1100), Flour Improver (E920).



PAPER BAG



5%



DRY AND HYGIENIC ENVIRONMENT



FROM MFG. DATE