



# Gluten-free Pizza Bases using GF PIZZA BLEND

GF PIZZA BLEND	10.000 kg	100 %	22 lb 0 oz
Vegetable oil	0.300 kg	3 %	0 lb 10.5 oz
Vinegar	0.200 kg	2 %	0 lb 7 oz
Salt	0.200 kg	2 %	0 lb 7 oz
Fresh yeast	0.300 kg	3 %	0 lb 10.5 oz
Water	6.500 kg	65 %	14 lb 5 oz
<b>Total weight</b>	<b>17.500 kg</b>		<b>38 lb 8 oz</b>

- Mixing time: 2 minutes slow + 6 minutes fast (spiral mixer)
- Dough temperature: 26° C (79° F)
- Bulk fermentation time: none
- Scaling weight: as desired
- Intermediate proof: none
- Processing: pizza bases
- Final proof: approx. 30 minutes
- Baking temperature: 280° C (536° F)
- Baking time: approx. 8 minutes