



STAR'BAKE®



AMERICAN PAN PIZZA BLEND

Usage dose:
4% of flour weight.

Instruction for use:
Incorporate **Star'Bake® American Pan Pizza Blend** directly into flour prior to mixing. Add water, followed by the other ingredients according to need and release your creativity.

Ingredients:
Salt; Yeast; Sugar; Emulsifier : Diacetyl tartaric acid esters of mono-di glycerides of fatty acids, Monostearate de sorbitane(E491); Processing aids : Sunflower oil; Flour treatment agent : Ascorbic acid.

Shelf Life:
12 months as from the production date. Store in a dry, cool place (25°C max.).

Packaging:
400g vacuum sachets.


STAR'BAKE®

American Pan Pizza BLEND

AMERICAN PAN PIZZA RECIPE:

Dough cycle

Day 0 : preparation of dough & par-baking

Day 1 : transport of par-baked dough

Day 2/ Day 3/Day 4 : possible bake off in restaurants

Storage condition:
chiller at 4°C

Pizza flour	5000g	100%
Water	2000g	50%*
Vegetable oil	50g	1%*
STAR'BAKE® American Pan Pizza Blend	200g	4%*

*On the weight of flour

Mixing	8 minutes on 1st speed in spiral mixer
Final Dough targeted temperature	28°C (measured in the heart of the dough)
Dough division	340g for 10.5inches pizza
Rounding	Light rounding
Resting	5 minutes
Sheeting	Use sheeter to make a perfect circular disc & place on 10.5inches pre-oiled pan.
Fermentation	60minutes at 32°C
Store in Chiller	Store at 4°C & use the dough after minimum of 1 hour of chilling up to 24 hours.
Par-baking	Impingement oven 3" at 230°C

**All the recipes are indicative and have been designed with our flour and equipments. However, several formulas are available, each adapted to respective breadmaking processes. Our Baking Center™ technicians and formulators remain at your disposal to advise on and customize the ingredient formulation of STAR'BAKE® AMERICAN PAN PIZZA BLEND.*

Baking Center – Lesaffre GULF
Dubai Silicon Oasis Light Industrial Phase 5
Unit A05 & A06
PO Box 342177 – DUBAI – UAE



By working with Baking with Lesaffre, feel unique and valued so that you can confidently project yourself into the future of bakery.