



STAR'BAKE®



CLASSIC PIZZA BLEND

Usage dose:

2.4% of flour weight.

Instruction for use:

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

Ingredients:

Salt; Sugar; Wheat flour; Acidity corrector: Glucono-delta-lactone; Yeast; Emulsifier : Diacetyl tartaric acid esters of mono-diglycerides of fatty acids, Monostearate de sorbitane(E491); Processingaids : Sunflower oil; Enzymes (on wheat carrier): Amyloglucosidase, Xylanase; Flour treatment agent : Ascorbic acid.

Shelf Life:

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

Packaging:

240g vacuum sachets.



CLASSIC PIZZA RECIPE:

Dough cycle

Day 0 : preparation of dough

Day 1 : transport of dough

Day 2/ Day 3/Day 4 : use of doughs in restaurants

Storage condition:
chiller at 3°C

Pizza flour	5000g	100%
Water	2800g	56%*
Vegetable oil	120g	2.4%*
STAR BAKE® Classic Pizza Blend	120g	2.4%*

TIPS: Add *Semolina Sensation®* while stretching for a crispier and tastier pizza!

*On the weight of flour

Mixing	8 minutes on 1st speed in spiral mixer
Final Dough targeted temperature	16°C (measured in the heart of the dough)
Dough division	420g for 14inches pizza
Rounding	Tight rounding
Store in chiller	Place dough balls in pre-greased trays & place in chiller (3°C)
Use on DAY2 in restaurant	Temper the dough until it reaches 15°C core temperature
Stretching	On tempered dough, stretch by hand as classic pizzas & place on 14inches perforated trays .
Docking	Dock the dough before adding toppings
Topping	Add toppings as desired. (Eg: 66g tomato sauce + 250g mozzarella)
Baking	Impingement oven 5'30" at 250°C
Use on DAY3 & DAY4 in restaurant	Same procedure to be used as DAY2

**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® CLASSIC PIZZA BLEND.*

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