

# STAR'BAKE®



## SOURDOUGH NAPOLI STYLE PIZZA BLEND

**Usage dose:**  
6.5% of flour weight.

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

**Ingredients:**  
Devitalised durum sourdough; Salt; Yeast; Wheat flour; Acidity corrector: Glucono-delta-lactone; Deactivated yeast; Processing aids : Sunflower oil; Flour treatment agent : Ascorbic acid; Enzymes (on wheat carrier): Amyloglucosidase, Alpha amylase.

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

**Packaging:**  
**650g (2x325g) vacuum sachets.**


**STAR'BAKE®**

## Sourdough Napoli Style Pizza

**BLEND**

### NAPOLITAN 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 4°C**

Pizza flour	5000g	100%
Water	3000g	60%*
Vegetable oil	250g	5%*
<b>STAR'BAKE® Sourdough Napoli Style Pizza Blend</b>	325g	6.5%*

\*On the weight of flour

Mixing	<b>8 minutes</b> on 1st speed in spiral mixer
Final Dough targeted temperature	<b>23°C</b> (measured in the heart of the dough)
Dough division	<b>420g</b> for 14inches pizza
Rounding	Tight rounding
Store in chiller	Place dough balls in pre-greased trays & place in chiller ( <b>4°C</b> )
<b>Use on DAY2 in restaurant</b>	<b>Temper the dough until it reaches 16°C core temperature</b>
Stretching	On tempered dough, stretch by hands & place on <b>14inches perforated trays</b> .
Topping	Add toppings as desired. (Eg: 66g tomato sauce + 250g mozzarella)
Baking	Impingement oven <b>5'30" at 250°C</b>
<b>Use on DAY3 &amp; DAY4 in restaurant</b>	<b>Same procedure to be used as DAY2</b>

*\*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® SOURDOUGH NAPOLI STYLE 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.