



## Gluten-free Pizza Bases using SINGLUPLUS



SINGLUPLUS	10.000 kg
Vegetable oil	0.400 kg
Baking powder	0.200 kg
Yeast	0.400 kg
Water (18 – 20° C)	8.500 kg
<b>Total weight</b>	<b>19.500 kg</b>

Mixing time:	4 + 6 minutes
Dough temperature:	24 – 25° C
Bulk fermentation time:	none
Scaling weight:	0.250 – 0.300 kg for a pizza Ø 24 cm
Intermediate proof:	none
Processing:	pizzas
Final proof:	approx. 30 minutes
Baking temperature:	210° C
Baking time:	approx. 20 minutes