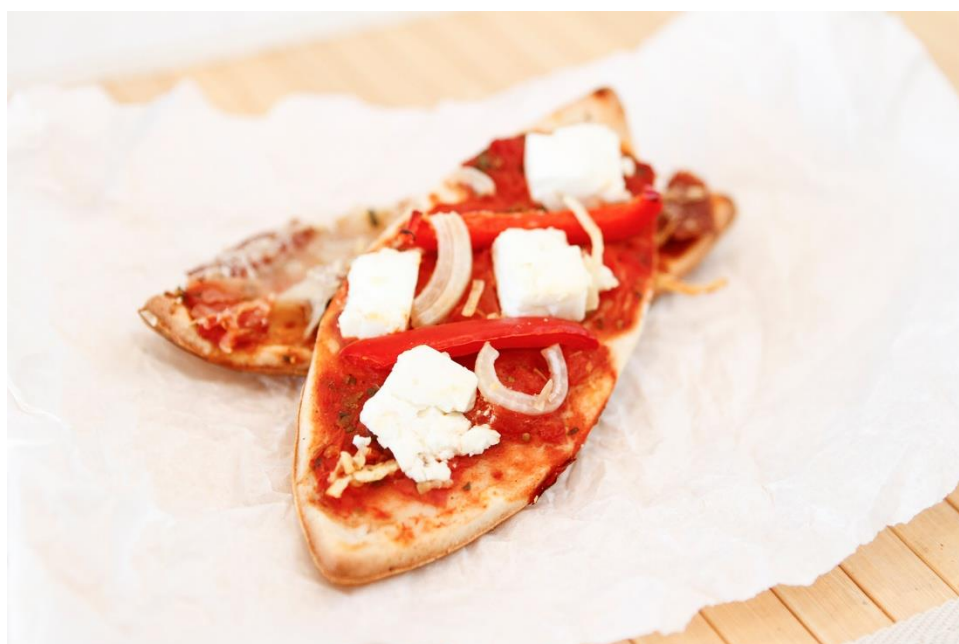


# Gluten-free Pizza Bases

using SINGLUPLUS

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

Mixing time:	4 + 6 minutes
Dough temperature:	24° C – 25° C
Bulk fermentation time:	none
Scaling weight:	0.250 kg – 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



RECIPE SERVICE



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