

Parbaked Pizza Crust

Perfect for busy kitchens that take pride in serving delicious pizza on a flavorful crust. Ready to sauce and top with your preferred toppings for a hearty pizza treat.

INGREDIENTS

	Quantity (g)	Usage Level
All-purpose Flour	570	57.25
Instant Yeast	12	1.21
Granulated Sugar	12	1.21
U.S. Permeate	75	7.53
Bread Improver	2.7	0.27
Water	300	30.13
Olive Oil	24	2.41
Total	995.7	100

PREPARATION

1. In a mixer bowl, mix together flour, yeast, sugar, U.S. permeate and bread improver.
2. Add water and olive oil. Using a dough hook, knead at low speed for 2 minutes. Increase speed to medium and knead dough for another 7 to 8 minutes, until smooth and elastic. Form dough into a ball.
3. Place the dough ball in a greased bowl and cover with plastic film. Let it rise at room temperature for 1 to 1½ hours until it doubles in size.
4. Preheat oven to 180°C.
5. Punch down the risen dough and roll out (or stretch) to form a disk. Lay on prepared pan (or pizza screen). Dock the surface of the dough piece.
6. Par-bake at 180°C for 10 minutes until crust is pale creamy white in color. Remove from the oven immediately and allow to cool completely.



BENEFIT OF USING U.S. PERMEATE

- Replacement of salt for a “better-for-you” pizza crust with lower sodium.
- Provide a softer crust texture.

NUTRITIONAL CONTENT

Per 100g	
Calories	260kcal
Total Fat	3g
Saturated Fat	0g
Trans Fat	0g
Cholesterol	0mg
Total Carbohydrates	51g
Dietary Fiber	2g
Sugars	7g
Protein	7g
Calcium	56mg
Potassium	363mg
Sodium	65mg
Iron	3mg
Vitamin A	0IU
Vitamin C	0mg

TIPS

- For a healthier pizza crust, replace 25% of all-purpose flour with wholemeal flour.

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This formula serves as a reference. Product developers are encouraged to modify the formula to meet manufacturing and finished product specifications needs. Developed by U.S. Dairy Export Council Southeast Asia.