

BakingEssentials™



# Bay State Milling

Where change cultivates opportunity.



**Gluten Free  
Pizza Crust Mix  
Product #927697**



At Bay State Milling, we utilize the finest ingredients to develop mixes that reflect consistency, performance and value. Our dedicated gluten free production area ensures exceptional purity levels, earning us recognition from the Celiac Sprue Association. It's a one-of-a kind combination of quality and dependability our customers have come to rely on.

**Applications:** Thin crust for traditional, breakfast, dessert and flatbread pizza. Can be oven-baked or grilled to achieve crispy golden brown crust.

**Benefits:** Environmentally controlled production area, equipment, QA testing laboratory and warehouse storage to address the growing demand for gluten-free products. Testing of raw materials and finished goods conforms to requirements set by the Celiac Sprue Association. Kosher certified.

### **Production Capabilities:**

50 lb. bags and bulk totes  
2,500 lb. minimum order (1 pallet)  
FOB Wichita, Kansas

### **• Custom Product Development and Co-Packing**

Call your Bay State Milling Company sales representative at 1-800-55-FLOUR to request a sample.

**Dough preparation steps on back.**

## BakingEssentials™ Gluten Free Pizza Crust Mix

**Ingredients:** Rice flour, brown rice flour, corn flour, potato starch, tapioca starch, modified corn starch, sugar, xanthan gum, soybean oil, yeast, salt, sodium acid pyrophosphate, sodium bicarbonate, corn starch, monocalcium phosphate.

### Formula:

BakingEssentials™ Mix	5 lbs.
Water (90 degrees)	3 lbs. 2 oz.

### Procedure:

1. Place water and mix in mixing bowl.
2. Using a paddle, mix on low speed for 1 minute 30 seconds. **Do not overmix.**
3. Scale to desired weight and round (start with a 9 oz. dough ball for a 10 inch pizza).
4. Let dough rest for 15 minutes.
5. Flatten or press dough into a greased pizza pan.
6. Let rise in pan for 60 minutes.
7. Top and bake at 450 degrees for 7 minutes in conveyor oven.  
Time and temperature dependent on oven, toppings and thickness of crust.

**Bay State Milling Company encourages safe handling of all gluten free products to prevent cross-contamination.**

**For more information visit [www.baystatemilling.com](http://www.baystatemilling.com)**



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