Inconsistent Dough

Inconsistent dough is often the result of varying temperature; high humidity; or oven equipment or methods that do not maintain consistent ambient temperatures outside the bakery or pizzeria.

Calculating your ideal dough temperature (DOT) is simple, but critical.

Crust Characteristics

Crust characteristics are largely determined by the bakery environment and the input of materials prior to baking.

Crusts just beginning to rise...

Pizza is a big slice of the menu.

3 of the top 6 unique pizza concepts...

Thin crust is the most prevalent pizza crust sold on restaurant menus. 21%

Fastest-growing crusts over the last 4 years:

QUINOA

is not only one of the most popular but also one of the fastest- growing grains featured on menus today. Over the last year, it grew 21%.

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Crusts just beginning to rise...

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New York-Style Pizza Dough

<table>
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<tr>
<th>INGREDIENTS Bakers (%)</th>
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</tr>
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<tbody>
<tr>
<td>79%</td>
<td>547</td>
<td>74.5%</td>
</tr>
<tr>
<td>17%</td>
<td>114</td>
<td>14.9%</td>
</tr>
<tr>
<td>Sugar</td>
<td>3.0%</td>
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</tr>
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Neapolitan-Style Pizza Dough

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<tbody>
<tr>
<td>62%</td>
<td>409</td>
<td>55.6%</td>
</tr>
<tr>
<td>30%</td>
<td>197</td>
<td>24.7%</td>
</tr>
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QUICK TIP: Getting Started with Ancient Grains in Pizza Dough

Many Ancient Grains like quinoa, amaranth, millet, teff, sorghum and buckwheat are gluten-free, which means they have functionality comparable to traditional wheat flours. When used in conjunction with a traditional wheat flour, Ancient Grains should be blended at low levels to ensure success.

We recommend starting at low percentages such as 5% to 10% of total weight. At these levels, you can expect to pay little to no impact to dough performance, while still being able to use the grain flours, colors and textures. As the inclusion percentage increases, flavor and textural characteristics will become more noticeable, however, gluten functionality will be further reduced. Other ancient grains that are wheat varieties, like spelt, do have gluten functionality, though not as much as a high-gluten flour. They can be used alone or blended with wheat flours to achieve the desired outcome in texture and performance.

Ardent Mills offers a variety of Ancient and Heirloom Grains for your next culinary adventure.
**Trends We’re Watching**

From insights to innovation, we’re watching what’s happening in pizza so that you’re ready to deliver what’s next. Here are a few bits from our most recent pizza crust trends research:

**Pizza Possibilities**

Today’s World of Pizza

Explore

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Pizza appears on nearly 30% of restaurant menus.

**3 of the top 6 unique pizza concepts...**

**Fastest-growing crusts over the last 4 years:**

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A Complete Portfolio of Traditional Flours, Grain Innovations, and Pizza Mixes

Whether you’re looking to ensure consistent quality and performance, give your crusts that classic Italian style, add whole grain nutrition or take advantage of the ever-growing interest in ancient grains, Ardent Mills has the ingredients to help you deliver the competition. With real solutions for our flour brands that must be met at each of our mills, you can rest assured, Ardent Mills flour performs the same, everywhere, everywhere.

**TRADITIONAL FLOORS**

- **Amaranth**
- **Barley**
- **Buckwheat**
- **Chickpea**
- **K-12 school**
- **Quinoa**
- **Rye**
- **Sorghum**
- **Spelt**
- **Teff**

**GRAIN INNOVATIONS**

- **Ancient and Heirloom Grains**
- **Neapolitan-Style Pizza Dough**

**PIZZA MIXES**

- **New York-Style Pizza Dough**
- **Deep-Dish Pizza Dough**
- **Neapolitan-Style Pizza Dough**

**New York-Style Pizza Dough**

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<tbody>
<tr>
<td>King Midas Special® Premium Baker’s Flour</td>
<td>61.0%</td>
<td>416</td>
<td>34.7%</td>
</tr>
<tr>
<td>King Midas® Durum Flour</td>
<td>24.0%</td>
<td>168</td>
<td>13.1%</td>
</tr>
<tr>
<td>King Midas® Durum Flour</td>
<td>9.0%</td>
<td>60</td>
<td>4.8%</td>
</tr>
<tr>
<td>Sugar</td>
<td>5.0%</td>
<td>35</td>
<td>2.9%</td>
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<tr>
<td>Salt</td>
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<td>12</td>
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<tr>
<td>King Midas Special® Premium Baker’s Flour</td>
<td>41.0%</td>
<td>260</td>
<td>20.8%</td>
</tr>
<tr>
<td>Primo Mulino™ Italian Style Flour</td>
<td>40.0%</td>
<td>260</td>
<td>20.0%</td>
</tr>
<tr>
<td>King Midas® Durum Flour</td>
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</tr>
<tr>
<td>King Midas® Durum Flour</td>
<td>24.0%</td>
<td>168</td>
<td>13.1%</td>
</tr>
<tr>
<td>King Midas® Durum Flour</td>
<td>9.0%</td>
<td>60</td>
<td>4.5%</td>
</tr>
<tr>
<td>Sugar</td>
<td>5.0%</td>
<td>35</td>
<td>2.5%</td>
</tr>
<tr>
<td>Salt</td>
<td>1.8%</td>
<td>12</td>
<td>0.7%</td>
</tr>
<tr>
<td>Yeast</td>
<td>1.8%</td>
<td>12</td>
<td>0.7%</td>
</tr>
</tbody>
</table>

**For the complete formulas, contact your distributor or an Ardent Mills account manager.**

**Perfect Pairings**

When used in conjunction with a traditional wheat flour, Ancient Grains should be blended at low levels to ensure success.

Many Ancient Grains like spelt, farro, and einkorn have a noticeable, yet subtle impact to dough performance, while still being able to use the grain flours, colors and tastes. As the inclusion percentage increases, flavor and textural characteristics will become more noticeable, however, gluten functionality will be further reduced.

Other ancient grains that we use daily are barley, spelt, and einkorn. These grains, like spelt, do have gluten functionality, though not as much as a high-gluten flour. They can be used alone or blended with wheat flours to achieve the desired outcome in texture and performance.

Ardent Mills offers a variety of Ancient and Heirloom Grains for your next culinary adventure.

**QUICK TIP: Getting Started with Ancient Grains in Pizza Dough**

1. Combine flour and salt with dissolved yeast, then low speed for 2 minutes to hydrate and mix. Slowly add water and dough is smooth and pulls away from sides of bowl. Cover and refrigerate for 12-72 hours before forming, topping and baking.
2. Use 40% Ancient Grain to 60% Traditional Wheat.
3. Cover and refrigerate for 2 days before forming, topping and baking.

**Buckwheat**

- **Flour**
- **Buckwheat**
- **Whole Grain**
- **Pizza**

**Barley**

- **Flour**
- **Barley**
- **Malted**

**New York-Style Pizza Dough**

1. Mix dry and wet ingredients in bowl for 2 minutes. Incorporate 6-8 minutes in a standing mixer until smooth.
2. Divide dough and round each ball into 12x6” oval and place in a 9x13” pan.
3. Refrigerate for 2-3 hours.
4. Bake at 450°F for 30-35 minutes.
5. For the complete formulas, contact your distributor or an Ardent Mills account manager.
A Complete Portfolio of Traditional Flours, Grain Innovations, and Pizza Mixes

Whether you’re looking to ensure consistent quality and performance, give your crusts that classic Italian style, or add whole grain nutrition and take advantage of the ever-growing interest in ancient grains, Ardent Mills has the ingredients to help you deliver on every performance. With unique specifications for our flour brands that must be met at each of our mills, you can rest assured, Ardent Mills flour performs the same, everywhere, everywhere.

New York-Style Pizza Dough

<table>
<thead>
<tr>
<th>INGREDIENTS</th>
<th>Bakers (%)</th>
<th>Weight (g)</th>
<th>Formula (%)</th>
</tr>
</thead>
<tbody>
<tr>
<td>King Midas® Special Premium High Gluten Flour</td>
<td>50.0%</td>
<td>312</td>
<td>56.3%</td>
</tr>
<tr>
<td>Kyrol® Premium High Gluten Flour</td>
<td>25.0%</td>
<td>155</td>
<td>23.8%</td>
</tr>
<tr>
<td>Dried Yeast</td>
<td>0.7%</td>
<td>4.6</td>
<td>0.7%</td>
</tr>
<tr>
<td>Salt</td>
<td>1.5%</td>
<td>9</td>
<td>1.4%</td>
</tr>
<tr>
<td>Butter, Melted</td>
<td>2.6%</td>
<td>15</td>
<td>2.6%</td>
</tr>
<tr>
<td>Water</td>
<td>59.0%</td>
<td>365</td>
<td>60.3%</td>
</tr>
<tr>
<td>Oil</td>
<td>1.8%</td>
<td>11</td>
<td>1.1%</td>
</tr>
<tr>
<td>Sugar</td>
<td>3.0%</td>
<td>18</td>
<td>2.9%</td>
</tr>
</tbody>
</table>

Quick Tip: rolled pizza dough

Perfect Pairings

Many Ancient Grains like quinoa, amaranth, barley, rye, teff, sorghum and buckwheat are gluten-free, which means they’re flavor and functionally competitive to traditional wheat flours. When used in conjunction with a standard wheat flour, Ancient Grains should be blended at low levels to ensure success.

We recommend starting at low percentages such as 5% to 10% of total flour weight. At these levels, Ancient Grains’ flavors, colors and textures will impact to dough performance, while still being able to use the standard flour as a base. As the inclusion percentage increases, flavor and textural characteristics will become more noticeable, however, gluten functionality will be further reduced. Other ancient grains that are gluten-free like spelt, chickpea, and white maize contribute just a mild nutty flavor and have traditionally been used in snacks. Ancient Grains offers a variety of Ancient and Heirloom Grains for your next culinary adventure.
**Inconsistent Dough**

Inconsistent dough is the result of varying temperature, humidity, and baking equipment. It's important to control ambient temperature off the bakery or pizzeria. Inconsistent dough is often the result of:

- Inconsistent dough formulation and baking equipment
- Inconsistent dough temperature
- Higher dough temperature
- Reduce dough temperature
- Retard the dough by lowering the temperature
- Increase yeast
- Decrease yeast

**Crust Characteristics**

Crust characteristics are largely determined by the balance of internal environment and the inputs taken prior to baking.

<table>
<thead>
<tr>
<th>PROBLEM</th>
<th>POSSIBLE REASON</th>
<th>SOLUTIONS TO CONSIDER</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dough is too cold</td>
<td>Yeast is too active</td>
<td>Decrease yeast, increase hydration, increase dough temperature</td>
</tr>
<tr>
<td>Dough is too wet</td>
<td>Dough is too wet</td>
<td>Increase bench rest time, retard dough for a longer fermentation period, use a type of flour that is higher in protein</td>
</tr>
<tr>
<td>Dough is underbaked</td>
<td>Inadequate fermentation</td>
<td>Incorporate a longer, lower temperature fermentation, use of a preferment</td>
</tr>
<tr>
<td>Dough is overbaked</td>
<td>Inadequate fermentation</td>
<td>Incorporate a longer, lower temperature fermentation, use of a preferment</td>
</tr>
<tr>
<td>Dough is underbaked</td>
<td>Formula not balanced</td>
<td>Incorporate a longer, lower temperature fermentation, use of a preferment</td>
</tr>
<tr>
<td>Dough is overbaked</td>
<td>Formula not balanced</td>
<td>Incorporate a longer, lower temperature fermentation, use of a preferment</td>
</tr>
</tbody>
</table>

**Dough Problem Solvers**

Below is a list of some of the most common pizza crust baking problems and their possible solutions. If you need more support, contact our pizza experts. Together, we can help you maximize your culinary resources and expertise to troubleshoot your dough challenges and turn your ideas into finished products, helping inspire and grow your business.

**Explore Today’s World of PIZZA POSSIBILITIES**