

Granmulino – professional flour for pizza	Bakery flour premium grade
<p><u>1. KNEADING THE DOUGH</u></p> <p>1.1. Good WATER ABSORPTION allows to INCREASE hydration.</p> <p>1.2. When kneading, add 60% water per 10 kg of flour.</p> <p>The end result will be 64 balls of dough, which is 2 more balls of dough (3.2% more), which can be used not only for pizza, but also for baking other products that require high hydration.</p> <p>1.3. Dough with higher hydration easier to digest by the body.</p>	<p><u>1. KNEADING THE DOUGH</u></p> <p>1.1 Does not allow high hydration.</p> <p>The dough becomes sticky and loses its elasticity.</p> <p>1.2. When kneading, add 50% water per 10 kg of flour.</p> <p>As a result, the output will be 62 balls (3.2% less)</p>
<p><u>2. PROOFING DOUGH</u></p> <p>2.1. The dough can be stored in the refrigerator for up to 5 days.</p> <p>2.2. Long dough proofing IMPROVES the flavor and aroma properties of the product.</p> <p>2.3. Long proofing ALLOWS to bake types of pizza that require a long rise (Neapolitan, Roman, Brooklyn).</p>	<p><u>2. PROOFING DOUGH</u></p> <p>2.1. The dough does NOT STORE WELL and is not suitable for cooking on the second or third day.</p> <p>2.2. The dough tears and does not hold the filling.</p>
<p><u>3. STRETCHING THE DOUGH</u></p> <p>3.1. Stretching time up to 20 seconds.</p> <p>3.2. The dough is very FLEXIBLE, does not gather, does not tear. Keeps its shape. Allows for proper stretching.</p>	<p><u>3. STRETCHING THE DOUGH</u></p> <p>3.1. Stretching time is about 60 seconds.</p> <p>3.2. The dough is tough. The dough is gathering. With a large volume of work, the hands get clogged, and the cook really gets tired at this stage.</p>
<p><u>4. BAKING</u></p> <p>4.1. With a short proofing the dough WILL NOT BUBBLE.</p> <p>4.2. The sides are porous and light . The color of the side is even throughout the pizza.</p> <p>4.3. Can be cooked in a conveyor oven.</p>	<p><u>4. BAKING</u></p> <p>4.1. With a short proofing the dough BUBBLES, which spoils the appearance of the product and its quality. The bottom and filling burn.</p> <p>4.2. It is not possible to cook pizza in a conveyor oven.</p>

5. DELIVERY AND STORAGE

5.1. Pizza looks **FRESH for up to 3 hours** in a box, does not dry out, does not turn into a cracker. The next day it can be heated up, and **it will become soft.**

5.2. **Does not require** additional **oil** in the recipe to keep the edge soft.

5. DELIVERY AND STORAGE

5.1. Pizza **DRYS out** within an hour.

5.2. To increase shelf life, a **lot of oil is required** in the recipe.