

Pizza Dough

Ingredient	Control		WPC 34		Permeate	
	U.S.	Metric	U.S.	Metric	U.S.	Metric
Bread flour	19 oz	545 g	19 oz	545 g	19 oz	545 g
Vegetable oil	1 oz	30 g	1 oz	30 g	1 oz	30 g
Instant yeast	0.25 oz	7 g	0.25 oz	7 g	0.25 oz	7 g
Sugar	0.3 oz	10 g	0.3 oz	10 g	-	-
Permeate	-	-	-	-	½ oz	15 g
Nonfat Dry Milk (NDM)	0.3 oz	10 g	-	-	0.3 oz	10 g
WPC 34	-	-	0.3 oz	10 g	-	-
Salt	0.3 oz	10 g	0.3 oz	10 g	-	-
Water	12 oz	340 ml	12 oz	340 ml	12 oz	340 ml

Preparation:

1. Place dry ingredients and oil in mixing bowl. Mix on low speed, adding water to obtain soft dough. Mix on medium speed until developed.
2. Proof until doubled in bulk, form, give final proof.
3. Make pizzas. Bake at 425°F (220°C) until bottoms are crusted.

Type of substitution	NDM	Sugar	Savings
WPC 34 for NDM	Replace 10g NDM with 10g WPC 34		1.5 ¢ per recipe
Permeate for sugar		Replace 10g sugar with 15g permeate. Remove salt	No savings but altered texture/flavor