

# 披萨饼胚

产品名称	披萨饼胚
公司名称	天津永野旭堂食品有限公司
价格	150.00/箱
规格参数	
公司地址	天津市西青区科源道8号
联系电话	86-02283989466 13323357770

## 产品详情

——披萨饼胚——

中文名称：披萨饼胚/9寸披萨饼胚、12寸披萨饼胚

英文名称：Pizza cake

产品编码：

所属类别：预烤类

主要食材：面粉 黄油 精盐

解冻醒发：解冻

存储条件：冷冻 -18摄氏度

运输条件：冷藏车-18摄氏度

生产厂家：天津永野旭堂食品有限公司

厂家地址：天津市

联系方式：022-83989466

包装规格：60只/箱、24只/箱

纸箱规格：

重量：205g/410g

口味：多重的选择 可根据不同的馅料做出可口的味道

### 特点：

冷冻披萨饼底面团经过预烤定型，表皮松软，外形美观，顾客只需根据自己的喜好或设计，涂抹上酱汁，铺上蔬菜即可进烤炉烘焙，操作简单快捷，是各披萨店及面包房的不二之选！

材料：高筋面粉185克、温水110克、酵母4克、白糖15克、盐2克、橄榄油20克（或黄油25克）

### 烘焙：

1.解冻，解冻有三种方式：A、使用冻藏发酵机：可以自动完成解冻并进行醒发。B、冷藏解冻法：温度3 - 5℃，湿度75% - 85%解冻 C、室温解冻法：先放置在室温解冻，表面微湿到干就进醒发箱发酵，太早放进醒发箱也不好，会影响中心部位产生水汽而导致面团组织不好。解冻最佳温度为15 - 20℃

2.将解冻好的面包放入醒发箱进行醒发

常规醒发时间为45分钟（具体醒发温度与醒发时间请根据实际情况进行操作）

### 2.烤焙

#### 参考设定温度：

1、 焙烤温度：上火190摄氏度，下火190摄氏度，焙烤时间：10-12分钟。

2、 焙烤温度：上火190摄氏度，下火200摄氏度，焙烤时间：10-12分钟。

3、 焙烤温度：上火180摄氏度，下火180摄氏度，焙烤时间：10-12分钟。

4、 焙烤温度：上火180摄氏度，下火180摄氏度，焙烤时间：10-12分钟。

（1）烤焙要以时间为准，温度并非一成不变，而是可依烤炉的不同性质而做调整，如60克面团做的甜面包，要求烤10-12分钟，面包中心温度才能达到100摄氏度，完全成熟，温度则可依烤炉不同而变化。

（2）烘烤时烤炉温度要设定正确，在所需时间内才能烘烤出松软，多孔，易于消化和味道芳香的诱人食品。

（3）若炉温过高，面包表皮形成过早，会减弱烘烤急胀作用。限制面团的膨胀，使面包成品体积小，内部组织有大的孔洞，颗粒太小，同时，炉温过高，容易使表皮产生气泡并表皮成焦黑色。

（4）若炉温过低，必然要延长烘烤时间，使得表皮干燥，面包皮太厚同时水分蒸发过多，增加烘烤损耗。（具体烘烤温度与醒发时间请根据实际情况进行操作）

永野旭堂食品厂家面向高档西餐厅中式餐厅、面包坊、咖啡店、商超、西饼屋、披萨店、糕点店直销。  
所有产品只需要解冻醒发再烘焙即可食用，方便、快捷、绿色、环保、健康、美味。

制作：将面粉、白糖、盐放入一个大碗内拌匀

加入橄榄油

将干酵母放入温水中搅拌溶解后倒入面粉内

搅拌均匀

揉成光滑的面团（面光、盆光、手光）

揉好的面团用保鲜膜盖好，放温暖处发酵至2倍大，手指沾干面粉，戳一个洞，不塌陷不回缩就是发好了

将发酵好的面团取出，将面团内的空气揉出，再静置15分钟松弛

用擀面杖将面团擀成面饼

烤盘里铺锡纸，刷薄薄的一层色拉油，铺上面饼，用手按压成四周厚中间薄的饼胚

——Pizza cake——

Chinese Name: Pizza pizza embryo embryo /9 inch, 12 inch pizza cake

English Name: Pizza cake

Product code:

Category: pre baking class

Main ingredients: flour, butter, salt

Prover: thawing thawing

Storage conditions: frozen at -18 degrees C

Traffic condition: -18 degrees Celsius refrigerated vehicle

Manufacturer: Tianjin Nagano Xudo food limited company

Factory address: Tianjin city

Contact: 022-83989466

Packaging standard: 60 / box, 24 / box

Carton size:

Weight: 205g/410g

Taste: multiple choice according to different fillings made delicious flavor.

Features: frozen pizza dough after pre baking bottom stereotypes, skin soft, beautiful appearance, the customer only according to their own preferences or design, apply sauce, with vegetables in the oven baking, simple and quick operation, the pizza shop and bakery choice!

Material: high gluten flour 185 grams, 110 grams of water, yeast 4 g, 15 g Sugar, salt 2 grams, 20 grams of olive oil ( or butter 25 grams )

Baking:

1 thawing, thaw in three ways: A, the use of frozen fermentation machine: can be done automatically thawing and proofing. B, freezing thawing method: temperature 3 - 5 Centigrade, humidity is 75% - 85% C at room temperature, thawing thawing method: first placed in the thawing at room temperature, surface wet to dry into a prover fermentation, early into the prover is not good, will affect the central parts of the water causes the dough tissue is not good. Thaw the optimum temperature is 15Centigrade -20 Centigrade, 2 will be thawed good bread into the prover for proofing conventional proofing time is 45 minutes ( specific proofing temperature and time of fermentation based on the actual situation of the operation )

2 roast

Reference temperature:

1: lit, baking temperature 190 degrees Celsius, under the fire of 190 degrees C, baking time: 10-12 minutes.

2: lit, baking temperature 190 degrees Celsius, under the fire of 200 degrees C, baking time: 10-12 minutes.

3: lit, baking temperature 180 degrees Celsius, under the fire of 180 degrees C, baking time: 10-12 minutes.

4: lit, baking temperature 180 degrees Celsius, under the fire of 180 degrees C, baking time: 10-12 minutes.

( 1) baking to time, temperature is not immutable and frozen, but according to different properties of oven be adjusted, such as 60 grams of bread dough, baking bread for 10-12 minutes, the center temperature can reach 100 degrees Celsius, fully mature, according to the oven temperature change.

( 2) when baking oven temperature to set the right, in a desired period of time to bake a soft, porous, easy to digest and aromatic taste delicious food.

( 3) if the temperature is too high, the crust formed early, will weaken the baking rapid expansion. Limit the expansion of the bread dough, small volume, the internal organization of large holes, particles too small, at the same time, high temperature, easy to make the epidermis and epidermal coking black bubble.

( 4) if the temperature is too low, will extend the baking time, make skin drying, a crust of bread is too thick and too much moisture evaporation, increasing baking loss. ( in particular the baking temperature and time of fermentation based on the actual situation of the operation )

Nagano Xudo food manufacturers for high-end restaurant Chinese restaurant, bakery, coffee shop, business super, west cake, pizza, pastry shop outlets. All products only need to defrost prover then baked edible, convenient, fast, green, environmental protection, health, delicious.

Production: the flour, sugar, and salt in a large bowl, mix well

Add olive oil

Dry yeast placed in warm water, stirring dissolved into the flour

Uniform mixing

To form a dough ( light, light, light hand basin )

The dough with cling film cover, put a warm Department fermentation to 2 times as large, fingers stained with dry flour, poke a hole collapse, not without retracting the hair is good

The fermented dough out, the air inside the dough kneading, and set aside for 15 minutes of relaxation

Use a rolling pin to the dough bread

A baking pan with tinfoil, a brush with a thin layer of salad oil, paved cake, pressed by hand into four weeks of thick and thin in the middle of the cake