

披萨面包制作披萨的披萨面团

产品名称	披萨面包制作披萨的披萨面团
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

——披萨面团——

中文名称：披萨面团

英文名称：Pizza dough

产品编码：

所属类别：甜面团

主要食材：面粉 糖粉 精盐

解冻醒发：解冻醒发

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：50个/箱、30个/箱

纸箱规格：

重量：225g/410g

口味：口感香软，奶香浓郁

特点：

甜面团口感香软，奶香浓郁，是西点的基础产品之一，可做成餐包、三明治等，操作简单便捷。冷冻披萨面团我公司可根据客户要求制作成不同规格重量的，客户可随意做成不同形状，不同大小、不同厚度的披萨饼。

冷冻披萨面团是制作披萨饼底的半成品材料，使用时解冻醒发后便可根据自己的喜好制作成不同大小或形状的披萨饼底。

材料：面粉 盐 酵母糖 橄榄油 米面粉 面杖 筛 圆形烤盘

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醒发（最后醒发）

面团最后醒发时间为75分钟左右。

（1）醒发的时间根据面团的状况及酵母用量不同，会有一点误差，要以面包体积为准，大约是原来的2倍。醒发过度，面包内部组织不好，颗粒粗，表皮呆白，味稍发酸，存放时间缩短，醒发不足，面包体积小，顶部形成一层壳，表皮呈红褐色，边皮有如燃焦的现象。

（2）醒发的温度是参考值，气候差异，温度可作调整。

（3）目前有很多面包房都是自制的醒发室，靠把水煮沸来提供温度和湿度，水煮沸之后往往会出现湿度太大，有些人还误以为温度越大越好，其实不然，湿度太大会使面包表皮出现气泡，同时表皮的韧性过大，影响外观及食用质量。

3烘焙

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）烘焙要以时间为准，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：1将筛过碗，加入面粉，轻轻摇晃通过。

2 出面团从碗里的砧板上。大约3-4分钟，揉面团，用你的手脚跟。继续揉，直到它已形成了光滑的球。

3转移到一个干净的大碗，一些保鲜膜覆盖，并保持上升约两个小时，直到它大一倍。

4 揭开碗，洒面粉的面团。取出一个平坦的表面的碗和地点。洒在面团的面粉，擀成一个圆圈。面粉的灰尘，再次打开它，并滚动对方。

面粉的圆形烤盘的基础。放置在托盘的面团，并将它推到一个质朴的圆圈向外。

如果您不打算马上烤，需要保鲜膜包裹，存放在冰箱，最大的24小时。

Chinese Name: pizza dough

English Name: Pizza dough

Product code:

Category: sweet dough

Main ingredients: Flour Sugar Salt

Thawing thawing proofing proofing:

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: 50 / box, 30 / box

Carton size:

Weight: 225g/410g

Taste: taste sweet soft, creamy

Features: sweet dough taste sweet soft, creamy, is the foundation of the product, can be made into bread, sandwiches, operation is simple and convenient. Frozen pizza dough is my company can be produced according to customer requirements into different specifications and weight, customers can be made into different shapes, different sizes, different thickness of the pizza.

Frozen pizza dough is making pizza at the end of the semi finished materials, when using frozen-thawed prover then according to their preferences can be made into different size or shape of the pizza base.

Materials: Flour salt yeast sugar olive oil rice flour noodle rod sieve circular tray

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 (the final proofing proofing)

Dough proofing time for the last 75 minutes.

(1) the proofing time according to the status and use of yeast dough is different, there will be a little bit error, to take the bread volume as the standard, is about 2 times of that of the original. Bread proofing excessive, internal organization is not good, coarse grains, epidermal stay white, slightly sour taste, storage time, proofing, bread, small volume, top to form a layer of shell, epidermal reddish brown, skin side as coke burning phenomenon.

(2) proofing temperature is the reference value, the difference of climate, the temperature can be adjusted.

(3) there are many bakeries are made by boiling the water proofing chamber, to provide a temperature and humidity, boiling water is often followed the humidity is too large, some people also mistakenly thought that the temperature of the bigger the better, in fact, the humidity is too general to make bread epidermis appeared bubble, and skin toughness is too big, effect appearance and eating quality.

3 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 : 1 sieve bowl, add the flour, gently swaying through.

The 2 moved from the bowl to the chopping block. About 3-4 minutes, knead dough, with your hands and feet with. To rub, until it has formed a smooth ball.

The 3 moved to a clean bowl of dough, some cover, and remained elevated for about two hours, until it twice.

4 open bowl, sprinkle flour dough. Take out a flat upper surface of the bowl and place. Sprinkle flour in dough, roll the dough into a circle. Flour dust, open it again, and rolling over each other.

Flour round pan based. The tray is placed on the dough, and push it to a simple circle outward.

If you don't ready to roast, need to cling wrap film, stored in the refrigerator, a maximum of 24 hours.