



THICK CRUST REFRIGERATED DOUGH

INGREDIENTS	Baker's %
Flour, bread	100.0
Water, variable	48.0-60.0
Sugar	3.0-6.0
Salt	1.75-2.0
Yeast, compressed	1.0-2.0
Oil	3.0-6.0
PZ-44 [®] , dough conditioner	1.0-2.0

PROCEDURE

1. Scale all ingredients into mixing bowl.
2. Mix at low speed until the dough has a smooth and uniform appearance. The desired dough temperature after mixing is 75-80°F.
3. Scale dough into desired weight pieces.
4. Form dough into round balls. Give an application of vegetable oil to the dough balls to prevent sticking and to retard crust formation.
5. Dough can be retarded for 3 to 4 days maximum.
6. Remove dough balls from retarder. Sheet or stamp as soon as dough can be passed through without tearing. Place dough in prepared pan.
7. Give dough a final proof of 60 minutes, 85°F and 80% RH.
8. Top and bake as normal.

BENEFITS

PZ-44 eliminates the need for fermentation through the gluten development action of L-cysteine hydrochloride. It reduces mix time, improves machinability and contributes milk solids for enhanced flavor and color.