

Product application data sheet GPI GF Pizza C Mix

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As the popularity of the gluten free diet continues to rise, either due to gluten allergy or by choice, it is no surprise that the demand for various gluten free products increases. In recent years, more and more customers have been demanding gluten free pizza, both at restaurants and at the grocery stores.

As with many other gluten free baked goods, one major issue with gluten free pizza doughs is the lack of structure. This is because of the gluten network that gives baked goods their structure is absent. In pizza doughs, the gluten network also contributes to dough pliability, making the doughs easier to be rolled out. Without gluten, doughs tend to be pasty and not pliable.

GPI GF Pizza C Mix is a blend of white rice flour, corn starch, brown rice flour, tapioca starch, sugar, hydroxypropyl methyl cellulose, baking powder, salt, and xanthan. An easy to handle and pliable pizza dough is formed by simply adding a few pantry essentials. The resulting pizza crust has the bite and mouthfeel comparable to wheat flour pizza crust.

Suggested Application Recipe: Gluten-Free Pizza Dough

Recommended Dosage Level: 200 g (1 ½ Cups) to yield one 12" pizza dough.

Ingredients	Composition
GPI GF Pizza C Mix	1 ½ Cup (200g)
Active Dry Yeast	1 tsp (4g)
Warm Water	3/4 Cup (180mL)
Vegetable Oil	4 tsp (20mL)
Grated Parmesan Cheese	2 tbsp (30mL)
Total	

Procedure

- Dissolve yeast in warm water (98 102°F / 37 39°C) and let stand approximately 5 minutes. Grease a non-perforated 12" pizza tray.
- Measure GPI GF Pizza C Mix into a mixing bowl. Mix in parmesan cheese. Add in yeast mixture, and vegetable oil.
- With a whisk attachment and electric mixer, mix on low speed for 30 seconds, then increase to medium-high speed and whisk for total of 4 minutes, scrapping down the sides in between.
- Let mixture rest, covered, for 30 minutes. Preheat oven to 400°F (204°C).
- Using greased hands, gently turn dough out onto greased pizza tray and gently press and push dough to 1/3" thick or desired thickness. Let rest, uncovered, for 15 minutes.
- Place tray on middle rack of oven and bake for 10 minutes. Remove tray and top with sauce and toppings, return to oven and bake for another 13-15 minutes or until edges are golden brown and cheese has melted.
- Remove tray from oven, cool slightly, slice and serve.

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Description

GPI GF Pizza C Mix is a high-quality gluten-free pizza dough mix.



Benefits of GPI GF Pizza C Mix

	Easy to prepare
	Yields easy to handle dough
Functional	Enhances structure of baked crusts to better support toppings
	Yields pizza with crispy crust
Nutritional	Gluten-free

Food Safety and Quality System Information

GPI is certified Grade AA in BRC Global Standard for Food Safety Issue 8.



Recommended Regulatory Information

- Canada's Food and Drugs Act and Regulations
- Health Canada
- Kashruth Council of Canada (COR)
- IFANCC: Islamic Food and Nutrition Council of Canada
- US Code of Federal Regulations (21CFR)
- European Economic Community Directives
- Food Chemicals Codex
- JECFA Specifications issued by FAO/WHO

Product Suitability & Disclaimer

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