



Pizza Dough Problem Solving Checklist

- ✓ When did the problem first occur?
- ✓ Are all ingredients weighed?
- ✓ Is the formula and method written down?
- ✓ Have employees been trained?
- ✓ What is the dough temperature?
- ✓ Is all the equipment calibrated?
- ✓ Is the dough properly rotated?

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Solving Pizza Dough Problems

	Problem	Possible Reason	Solutions to consider
<p>Inconsistent Dough</p> <p>Inconsistent dough is often the result of varying temperature, whether from ingredients, bakery equipment or the ambient temperature of the bakery.</p> <p>Calculating your desired dough temperature (DDT) is integral to efficiency.</p> <p>Aside are some troubleshooting situations to consider.</p>	<ul style="list-style-type: none"> Dough rises too fast 	<ul style="list-style-type: none"> High yeast activity 	<ul style="list-style-type: none"> Decrease dough temperature Retard the dough by refrigeration Decrease in sugar Increase in salt
	<ul style="list-style-type: none"> Dough is not rising fast enough 	<ul style="list-style-type: none"> Slow yeast activity 	<ul style="list-style-type: none"> Check yeast quality/handling Allow for a bench rest before a retarded fermentation Increase in dough temperature Increase in sugar Increase in yeast Decrease in salt
	<ul style="list-style-type: none"> Dough elasticity is lacking 	<ul style="list-style-type: none"> Gluten development 	<ul style="list-style-type: none"> Does the type of flour fit the desired outcome? Adjust mix time for desired gluten development Retard dough for a longer fermentation period Increase bench rest time prior to baking
<p>Crust Characteristics</p> <p>Crust characteristics are largely determined by the dough formulation, cooking environment, and the steps taken prior to baking.</p> <p>Aside are some troubleshooting situations to consider.</p>	<ul style="list-style-type: none"> Crust is too dark 	<ul style="list-style-type: none"> Pizza is over baked Oven temperature too low Ingredient balance 	<ul style="list-style-type: none"> Increase oven temperature and reduce bake time Consider toppings that will cook quicker Decrease sugar or other browning ingredients
	<ul style="list-style-type: none"> Crust has inadequate flavor 	<ul style="list-style-type: none"> Formula not balanced Inadequate fermentation 	<ul style="list-style-type: none"> Use of a preferment Incorporate a longer, lower temperature fermentation period Add honey or sugar
	<ul style="list-style-type: none"> Texture is soft or doughy Soggy crust 	<ul style="list-style-type: none"> Oven is too cool Wrong type of flour Toppings are too wet Dough is under baked 	<ul style="list-style-type: none"> Increase oven temperature Use a type of flour that is higher in protein Reduce amount of sauce or moisture of toppings
	<ul style="list-style-type: none"> Texture is hard Crust is too thick 	<ul style="list-style-type: none"> Pizza is overbaked 	<ul style="list-style-type: none"> Increase temperature of cooking environment Shorten the bake time Use toppings that cook quicker
	<ul style="list-style-type: none"> Large bubbles 	<ul style="list-style-type: none"> Pizza is under proofed Dough is too wet Yeast is too active Dough is too cold 	<ul style="list-style-type: none"> Increase proof time Decrease hydration Decrease yeast Dock the dough Allow dough to warm up before baking