LESAFFRE

T-CONTROL™ 10.25 PIZZA IMPROVER

Challenges and technical solutions

T-Control 10.25 Pizza improver is used in conjunction with T-Control 10.25 yeast to help stabilise optimum dough volume for up to 6 hours of fermentation at ambient temperature (10-25°C).
This improver enables bakers to dispense with the refrigeration equipment usually implemented in controlled proofing.
Each type of application requires a specific improver. Lesaffre has therefore developed a special solution for pizza dough.

PIZZA DOUGH STORED AT AMBIENT TEMPERATURE (25°C) FOR 6 HOURS AND COVERED TO PREVENT CRUSTING

Benefits

- Controls fermentation risks
- Improves production management and facilitates logistics
- Improves waste management and preserves dough pieces for longer at ambient temperature
- Offers smooth and flexible work organisation while satisfying a greater demand
- T-Control 10.25 is part of the baker's environmental approach and a solution to help reduce energy consumption

Baking Center

BAKING CENTER™ LESAFFRE

T-Control 10.25, together with the expertise of the Lesaffre Baking Center, helps bakers adapt their dosage levels and usage according to process and flour type.

Technical information:

INGREDIENTS
Wheat flour - acidity corrector: glucono-delta-lactone - flour processing agent: ascorbic acid.

APPLICATION
Pizza.

DOSAGE
1% of flour weight depending on application - in non-/slightly sweetened dough (max. 2%).

METHOD OF USE
The improver is easily incorporated into the process by adding directly to flour or prior to mixing. T-Control 10.25 pizza improver is distributed readily and evenly throughout dough in order to maintain optimum volume for up to 6 hours at ambient temperature.

RECOMMENDED USAGE
This improver requires the use of T-Control 10.25 yeast to guarantee optimum results.

SHELF-LIFE AND STORAGE
T-Control 10.25 pizza improver has a shelf-life of 24 months. It should be kept in its original packaging, in a dry place away from heat (<25°C).

PACKAGING
10Kg cardboard box.

Application in pizza

Comparison between pizza doughs made using a standard improver and yeast and use of T-Control 10.25 yeast and pizza improver. Fermentation and storage at ambient temperature of 25°C.

RECIPE	WEIGHT (G)	(%)
CERES flour	2,000	100
Water	1,080	54
Oil	60	3
Salt	40	2
T-Control 10.25 yeast	1.6	0.08
T-Control 10.25 Pizza improver	20	1
Total	3,201.60	
PROCESS		
Spiral mixer	8+0.30	
Expected dough T°	18°C	
DIVIDING	**360G**	
Shaping	Tightly compacted dough ball	
Baking	5.30 mins/250°C	

PIZZA DOUGHS STORED AT AMBIENT TEMPERATURE (25°C) AND COVERED TO PREVENT CRUSTING.

Dough balls before fermentation

Dough balls after 6 hours

- The use of a classic yeast has its limits in the case of pizza dough stored at ambient temperature: the dough volume is uneven and overly developed, which impacts upon the quality of the finished product.
- With the use of T-Control 10.25 yeast and T-Control 10.25 pizza improver, optimum dough volume is maintained for up to 6 hours of storage at ambient temperature and guarantees the quality of the finished product.

LESAFFRE | EXPERT SOLUTIONS

Take a step ahead

LESAFFRE EXPERT SOLUTIONS™ is an innovative approach to answer the specific needs of professional bakers in the field of fermentation. More than a range of performing yeasts and baking ingredients, **LESAFFRE EXPERT SOLUTIONS™** is a way of working with a shared ambition: thinking about tomorrow's bakery and helping you overcome your challenges.

Based on creativity and co-development **LESAFFRE EXPERT SOLUTIONS™** is relying on market trends knowledge, Lesaffre's R&D expertise and the Baking Center ™ network to provide bakers with high value and customized solutions.

For more information, please contact us at: www.lesaffre.solutions