

Pizza Troubleshooting Guide



Ask yourself the following questions:

- ✓ 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?

At Ardent Mills we love all different crust styles, including gluten-free and keto-friendly! Ask us about how easy it can be to meet your customers diverse needs with our innovative products.

Solving Pizza Dough Problems

INCONSISTENT DOUGH

Inconsistent dough is often the result of varying temperature, whether from ingredients, bakery equipment or the ambient temperature of the bakery. Calculating your desired dough temperature (DDT) is integral to efficiency.



CRUST CHARACTERISTICS

Crust characteristics are largely determined by the dough formulation, cooking environment, and the steps taken prior to baking.



	Problem	Possible Reason	Solutions to consider
	Dough rises too fast	High yeast activity	- Decrease dough temperature - Retard the dough by refrigeration - Decrease in sugar - Increase in salt
	Dough is not rising fast enough	Slow yeast activity	- 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
	Dough elasticity is lacking	Gluten development	- Ensure type of flour fits the desired outcome - Adjust mix time for desired gluten development - Retard dough for a longer fermentation period - Increase bench rest time prior to baking
	Crust is too dark	- Pizza is over baked - Oven temperature too low - Ingredient balance	- Increase oven temperature and reduce bake time - Consider toppings that will cook quicker - Decrease sugar or other browning ingredients
	Crust has inadequate flavor	- Formula not balanced - Inadequate fermentation	- Use of a preferment - Incorporate a longer, lower temperature fermentation period - Add honey or sugar
	Texture is soft or doughy Soggy crust	- Oven is too cool - Wrong type of flour - Toppings are too wet - Dough is under baked	- Increase oven temperature - Use a type of flour that is higher in protein - Reduce amount of sauce or moisture of toppings
	Texture is hard Crust is too thick	Pizza is overbaked	- Increase temperature of cooking environment - Shorten the bake time - Use toppings that cook quicker
	Large bubbles	- Pizza is under proofed - Dough is too wet - Yeast is too active - Dough is too cold	- Increase proof time - Decrease hydration - Decrease yeast - Dock the dough - Allow dough to warm up before baking

Ready to learn more about ingredient solutions from Ardent Mills? Need to speak to a technical service representative? Contact us at info_ca@ardentmills.com or 1-800-361-6259.

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