



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?

*Still having problems?
Call 1-800-361-6259 to
speak with a Technical
Solutions representative
today!*



www.ardentmills.ca

Solving Pizza Dough Problems

	Problem	Possible Reason	Solutions to consider
<p><i>Inconsistent Dough</i></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><i>Crust Characteristics</i></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