

# MADEMECUM

PRACTICAL GUIDE TO THE USE OF FLOURS AND MIXES FOR PIZZA



# MEL PIZZA CONTEMORANEA

Miks til pizzadeig som gir lette og smakfulle pizzabunner.

Passer perfekt til pizzabunner, direkteført eller med hviletid fra 24-60 timer.

Laget med 100% Italiensk hvete, inneholder surdeig av rug og hvetekim.

Emballasje: 12,5 kg sek

SKU: 80123



## MIX PIZZA CONTEMPORANEA

**100% ITALIAN WHEAT**  
with WHOLEMEAL RYE SOURDOUGH  
and WHEAT GERM

Excellent for pizza production by  
indirect or direct method,  
with dough maturation from 24 to  
60 hours.

Product designed specifically for  
contemporary pizza making: perfect  
combination of lightness and  
"old-fashioned" flavors.

- RISING: 24h - 60h
- PACKAGE: 12,5 kg



THE RECIPES

BASIC

ADVANCED

PROFESSIONALS

# Basis oppskrift – Pizza contemporanea

## BASIC RECIPE

## MIX PIZZA CONTEMPORANEA

### Ingredients

- Flour: 12.5 kg
- Yeast: 6 g  
Since we make use of sourdough from active rye (may vary according to the season: - in summer / + in winter)
- Water: 7.5 lt  
(60% recommended base hydration)
- Salt: 312.5 g (fine sea salt 2.5%)

### Procedure and Dough Management

1. Place the flour in the mixer, add the yeast, 7.5 lt of water and turn on 1st speed for 12 minutes.
2. Insert salt and switch to 2nd speed until a strong strong glutinic mesh.
3. Let the dough rest by placing it on the workbench covered for 30 minutes.
4. Form the dough balls and let them stand at room temperature for about 1 hour.
5. Let ripen in cell at 4°C for 24 to 36 hours.
6. For optimal processing, remove the loaves from the cell 3 to 4 hours before use, so as to obtain a loaf that is both soft and same time strong.
7. For optimal dough rolling, it is recommended to use adusting flour (Sfarin'olà or Ris'olà).

### Notes:

- Always check the temperatures of flour and water (flour and water COLD).
- Always add the salt when the dough is almost finished and the water slowly so that the dough is smooth and homogeneous.
- Always also check the outside temperatures (including that of the mixer bowl), which can affect the success optimum of the dough.
- The final temperature of the dough should be between 22°C and 24°C.
- Knead the dough balls at 20°C/22°C for optimal development.

### Cooking Settings

- WOOD OVEN**  
CHAMBER TEMPERATURE:  
380/400°C
- ELECTRIC OVEN**  
CHAMBER TEMPERATURE:  
350/380°C  
VALVES: closed

# Avansert oppskrift – Pizza contemporanea

## ADVANCED RECIPE

## MIX PIZZA CONTEMPORANEA

### Ingredients

- Flour: 12.5 kg
- Yeast: 6 g  
Since we make use of sourdough from active rye (may vary according to the season: - in summer / + in winter)
- Water: 8.75 lt  
(60% recommended base hydration)
- Salt: 312.5 g (fine sea salt 2.5%)

### Procedure and Dough Management

1. Place the flour in the mixer, add the yeast, 7.75 lt of water and turn on 1st speed for 12 minutes.
2. Insert salt and switch to 2nd, where we will proceed to inserting of the remaining water flush, until fully absorbed to obtain a strong and durable glutinic mesh.
3. Let dough rest in stationary machine for 10 min, resume for 2 rounds and place the dough on the workbench.
4. Let the dough rest in the mass (in the mixing bowl) for a minimum of 2 hours to a maximum of 4.
5. Form the dough balls and let ripen in cell at 4°C for 24 to 48 hours.
6. For optimal processing, remove the loaves from the cell 3 to 4 hours before use, so as to obtain a loaf that is both soft and same time strong.
7. For optimal dough rolling, it is recommended to use adusting flour (Sfarin'olà or Ris'olà).

### Notes:

- Always check the temperatures of flour and water (flour and water COLD).
- Always add the salt when the dough is almost finished and the water slowly so that the dough is smooth and homogeneous.
- Always also check the outside temperatures (including that of the mixer bowl), which can affect the success optimum of the dough.
- The final temperature of the dough should be between 22°C and 24°C.
- Knead the dough balls at 20°C/22°C for optimal development.

### Cooking Settings

- WOOD OVEN**  
CHAMBER TEMPERATURE:  
380/400°C
- ELECTRIC OVEN**  
CHAMBER TEMPERATURE:  
350/380°C  
VALVES: closed

# Pro oppskrift – Pizza contemporanea

## PRO RECIPE

## MIX PIZZA CONTEMPORANEA

### Ingredients

#### for the preferment

- 6.25 kg contemporary flour
- 3.150 lt water at temperature 4/6 °C
- 12 g of brewer's yeast

Place in mixer bowl: flour crumbled yeast and water.

Knead for 6 minutes in 1st speed.

Raise the preferment, let stand in mixing bowl for 2 hours T.A.

Place back in cell 4°C for 16/24 hours (the preferment should be tripled in size).

#### DOUGH CLOSURE

- Place in the bowl of the mixer all the preferment and the rest of the flour 6.25 kg
- Brewer's yeast: 4 g
- Water: 6.225 l
- Salt: 312.5 g (fine sea salt 2.5%)
- possible fat (E.V.O oil ) 250gr (2%)

### Procedure and Dough Management

1. Place the flour in the 6.25 kg mixer, add the yeast, 5.5 lt of water and turn on 1st speed for 12 minutes.
2. Insert salt (EVENTUAL OIL) and switch to 2nd where we will proceed to insert the remaining water flush, until absorbed total absorption to obtain a strong, strong and homogeneous glutinous mesh.
3. Let the dough rest in the mixing bowl for 1 hour T.A.
4. Form dough balls and let ripen in cell at 4°C for 24 more hours.
5. If you want to work in the day, just let it rise at room temperature room (20/25 degrees).
6. For optimal processing, remove the buns from the cell 3 hours before of use, so as to obtain a loaf that is soft and at the same time strong.
7. For optimal dough rolling, it is recommended to use a dusting flour (Sfarin'olà or Ris'olà).

#### Note:

- Always check the temperatures of flour and water (flour and water COLD).
- Always add the salt when the dough is almost finished and the water slowly so that the dough is smooth and homogeneous.
- Always also check the outside temperatures (including that of the mixer bowl), which can affect the success optimum of the dough.
- The final temperature of the dough should be between 22°C and 24°C.
- Knead the dough balls at 20°C/22°C for optimal development.

### Cooking Settings

#### WOOD OVEN

CHAMBER TEMPERATURE:  
380/400°C

#### ELECTRIC OVEN

CHAMBER TEMPERATURE:  
350/380°C  
VALVES: closed

# MEL PIZZA ORO PURO W320

Mel til pizza med høyt proteininnhold

Passer perfekt til pizzabunner med medium hviletid, 24-48 timer.

Tipo 0

Emballasje: 12,5 kg sek

SKU: 80118



## ORO PURO PIZZA ROSSA

### 100% CERTIFIED EMILIAN GRAINS

Pizza flour ideal for doughs with medium-long leavening and temperature-controlled maturation.

Strength and elasticity make the product soft, digestible and unique.

- STRENGTH: 310/330 W
- RISING: 24h - 48h
- PACKAGE: 12,5 kg



THE RECIPES

BASIC

PROFESSIONALS

# Basis oppskrift – Mel pizza Oro Puro W320

## BASIC RECIPE

### Ingredients

- Flour: 12.5 kg
- Yeast: 12 g (may vary according to the season: - in summer / + in winter)
- Water: 7.5 lt (65% recommended base hydration)
- Salt: 312.5 g (fine sea salt 2.5%)

### Procedure and Dough Management

1. Place the flour in the mixer, add the yeast, 7 lt of water and turn on 1st speed for 12 minutes.
2. Insert salt and switch to 2nd speed, adding the remaining water, flush, until a strong glutinous mesh is obtained.
3. Let the dough rest in the stationary machine for 10 minutes, resume for 2 turns and place the dough on the workbench.
4. Let the dough rest in the mass (in the mixing bowl) for 2 hours.
5. Form loaves and let mature in a cell at 4°C for 24 to 36 hours.
6. For optimal processing, remove the loaves from the cell 4 hours before of use, so as to obtain a loaf that is soft and at the same time durable.
7. For optimal dough rolling, it is recommended to use adusting flour (Sfarin'olà or Ris'olà).

### Notes:

- Always check the temperatures of flour and water (flour and COLD water), given the importance of stone milling.
- Always add the salt when the dough is almost finished and the water slowly so that the dough is smooth and homogeneous.
- Always also check the outside temperatures (including that of the mixer bowl), which can affect the success optimum of the dough.
- The final temperature of the dough should be between 22°C and 24°C.
- Knead the dough balls at 20°C/22°C for optimal development.

## ORO PURO PIZZA ROSSA

### Cooking Settings

- WOOD OVEN**  
CHAMBER TEMPERATURE:  
380/400°C
- ELECTRIC OVEN**  
CHAMBER TEMPERATURE:  
350/380°C  
VALVES: closed

# Pro oppskrift – Mel pizza Oro Puro W320

## PRO RECIPE

## ORO PURO PIZZA ROSSA

### Ingredients

#### for the preferment

- 6.25 kg ORO PURO PIZZA ROSSA W320 flour
- 3.150 lt water at temperature 4/6 °C
- 12 g of brewer's yeast

Place in mixer bowl: flour crumbled yeast and water.

Knead for 6 minutes in 1st speed.  
Raise the preferment, let stand in mixing bowl for 2 hours (room temp.)  
Place back in cell 4°C for 16/24 hours (the preferment should be tripled in size).

#### DOUGH CLOSURE

- Place in the bowl of the mixer all the preferment and the rest of the flour 6.25 kg
- Brewer's yeast: 4 g (- in summer / + in winter)
- Water: 5.60 lt (HYDRO 70%) (recommended base hydration)
- Salt: 312.5 g (fine sea salt 2.5%)
- possible fat (E.V.O oil ) 250gr (2%)

### Procedure and Dough Management

1. Place the flour in the 6.25 kg mixer, add the yeast, 5 lt of water and turn on 1st speed for 12 minutes.
2. Insert salt (EVENTUAL OIL) and switch to 2nd where we will proceed to the insertion of the second water (600 G) flush, until absorbed total to obtain a strong, strong and homogeneous glutinous mesh.
3. Let the dough rest in the mixing bowl for 1 hour (room temp.)
4. Form dough balls and let ripen in cell at 4°C for an additional 24 hours.
5. If you want to work in the day, just let it rise at room temperature (20/25°C) after forming loaves of the desired weight.
6. For optimal processing, remove the loaves from the cell 3 hours before of use, so as to obtain a loaf that is soft and at the same time durable.
7. For optimal dough rolling, it is recommended to use adusting flour (Sfarin'olà or Ris'olà).

#### Notes:

- Always check the temperatures of flour and water (flour and COLD water), given the importance of stone milling and the richness of the noble fibers
- Always add the salt when the dough is almost finished and the water slowly so that the dough is smooth and homogeneous.
- Always also check the outside temperatures (including that of the mixer bowl), which can affect the success optimum of the dough.
- The final temperature of the dough should be between 22°C and 24°C.
- Knead the dough balls at 20°C/22°C for optimal development.

### Cooking Settings

#### WOOD OVEN

CHAMBER TEMPERATURE:  
380/400°C

#### ELECTRIC OVEN

CHAMBER TEMPERATURE:  
350/380°C  
VALVES: closed



# MEL PIZZA ORO PURO W270

Mel til pizza med medium proteininnhold

Passer perfekt til pizzabunner med kortere hviletid, 12-18 timer.

Tipo 0

Emballasje: 12,5 kg sek

SKU: 80117



## ORO PURO PIZZA BLU

### 100% CERTIFIED EMILIAN GRAINS

Flour with medium protein value,  
ideal for medium-rising doughs.

The ideal flour for making any type of pizza,  
with extreme ease and certainty of the result.

- STRENGTH: 260/280 W
- RISING: 12h - 18h
- PACKAGE: 12,5 kg



THE RECIPES

BASIC

PROFESSIONALS

# Basis oppskrift – Mel pizza Oro Puro W270

## BASIC RECIPE

### Ingredients

- Flour: 12.5 kg
- Yeast: 6 g (may vary according to the season: - in summer / + in winter)
- Water: 7.25 lt (58% recommended base hydration)
- Salt: 312.5 g (fine sea salt 2.5%)

## ORO PURO PIZZA BLU

### Procedure and Dough Management

1. Place the flour in the mixer, add the yeast, 7 lt of water and turn on 1st speed for 14 minutes.
2. Insert salt and switch to 2nd speed, adding the remaining water, flush, until a strong glutinous mesh is obtained.
3. Let the dough rest in the stationary machine for 10 minutes, resume for 2 turns and place the dough on the workbench.
4. Let the dough rest in the mass (in the mixing bowl) for 2 hours.
5. Form the loaves and let them ripen at room temperature (18°C/22°C).
6. For optimal processing, remove the loaves from the cell 4 hours before of use, so as to obtain a loaf that is soft and at the same time durable.
7. For optimal dough rolling, it is recommended to use adusting flour (Sfarin'olà or Ris'olà).

### Notes:

- Always check the temperatures of flour and water (flour and COLD water), given the importance of stone milling.
- Always add the salt when the dough is almost finished and the water slowly so that the dough is smooth and homogeneous.
- Always also check the outside temperatures (including that of the mixer bowl), which can affect the success optimum of the dough.
- The final temperature of the dough should be between 22°C and 24°C.
- Knead the dough balls at 20°C/22°C for optimal development.

### Cooking Settings

- WOOD OVEN**  
CHAMBER TEMPERATURE:  
380/400°C
- ELECTRIC OVEN**  
CHAMBER TEMPERATURE:  
350/380°C  
VALVES: closed

# Pro oppskrift – Mel pizza Oro Puro W270

## PRO RECIPE

## ORO PURO PIZZA BLU

### Ingredients

#### for the preferment

- 6.25 kg ORO PURO PIZZA BLU W270 flour
- 3.150 lt water at temperature 4/6 °C
- 12 g of brewer's yeast

Place in mixer bowl: flour crumbled yeast and water.

Knead for 6 minutes in 1st speed.

Raise the preferment, let stand

in mixing bowl for 2 hours (room temp.)

Place back in cell 4°C for 16/24 hours (the preferment should be tripled in size).

#### DOUGH CLOSURE

- Place in the bowl of the mixer all the preferment and the rest of the flour 6.25 kg
- Brewer's yeast: 4 g [- in summer / + in winter]
- Water: 4.975 lt (HYDRO 65%) (recommended base hydration)
- Salt: 312.5 g (fine sea salt 2.5%)
- possible fat [E.V.O oil ] 250gr (2%)

### Procedure and Dough Management

1. Place the flour in the 6.25 kg mixer, add the yeast, 5 lt of water and turn on 1st speed for 12 minutes.
2. Insert salt [EVENTUAL OIL] and switch to 2nd where we will proceed to the insertion of the second water (600 G) flush, until absorbed total to obtain a strong, strong and homogeneous glutinous mesh.
3. Let the dough rest in the mixing bowl for 1 hour (room temp.).
4. Form dough balls and let ripen in cell at 4°C for an additional 24 hours.
5. If you want to work in the day, just let it rise at room temperature (20/25°C) after forming loaves of the desired weight.
6. For optimal processing, remove the loaves from the cell 3 hours before of use, so as to obtain a loaf that is soft and at the same time durable.
7. For optimal dough rolling, it is recommended to use adusting flour (Sfarin'olà or Ris'olà).

#### Notes:

- Always check the temperatures of flour and water (flour and COLD water).
- Always add the salt when the dough is almost finished and the water slowly so that the dough is smooth and homogeneous.
- Always also check the outside temperatures (including that of the mixer bowl), which can affect the success optimum of the dough.
- The final temperature of the dough should be between 22°C and 24°C.
- Knead the dough balls at 20°C/24°C for optimal development.

### Cooking Settings

#### WOOD OVEN

CHAMBER TEMPERATURE:  
380/400°C

#### ELECTRIC OVEN

CHAMBER TEMPERATURE:  
350/380°C  
VALVES: closed