

Schär Pizza Dough

24 Pucks

Brakes Product Code: F 5000358

One Dough, Endless Possibilities

- **Perfect Pizza, Every Time:** Roll, top, and bake for a light, crispy, and chewy crust.
- **Delicious Dough Balls:** Simply cut, shape, and bake for golden, fluffy bites.
- **Creative Creations:** Use them for garlic knots, calzones, or even desserts!



safe gluten-free pizza preparation and production.



Schär gluten-free pizza dough is a great addition to any menu, to ensure you keep them gluten free whilst working in a professional kitchen please ensure all staff understand good kitchen practise for gluten-free food.



Clean Environment & Equipment:

- Work on a **thoroughly cleaned surface**.
- Ensure **all equipment is cleaned and sanitised** before use.
- **Wash hands thoroughly** before you prepare your gluten-free pizza. Ensure your **apron / clothing is clean** and you personally can't contaminate the pizza.



Gluten-Free Dough Handling:

- Use **only gluten-free flours** (gluten-free all-purpose or rice flour). You can easily press the dough out to a 10" thin base when you work it with a gluten-free flour. Then using a pizza paddle to transfer.
- **Do not use semolina** (as it is Durum wheat, so contains gluten) or any products with **wheat, barley or rye** in the ingredients.



Safe Toppings:

- Check **all toppings are free of gluten**, (checking all ingredient for wheat, barley or rye) avoid if they carry any of these, or have a may contain.
- **Prevent cross-contamination** during preparation by using **separate equipment** and ensure that gluten has not contaminated any of the toppings e.g. using same spoon in tomato base that touches the standard base.



Cooking Process:

- Place pizza on a **clean tray**.
- Ensure no contact with oven surfaces **that may carry gluten residue**. Always **cook gluten-free at top of oven** so nothing can fall on to it.



Slicing & Packaging:

- Use a **clean pizza cutter and board**.
- Clearly **label boxes/plates as gluten-free** to avoid mix-ups

Key Reminder: Always maintain strict separation to prevent gluten contamination during preparation, cooking, and serving. Always check all the ingredients to ensure they are all gluten-free.