



Gluten-free Pizza Crust

With GPI GF Pizza Mix

Guide

As the demand for gluten-free products continue to soar in the US from \$1.8B in 2022 to \$4.2B in 2030*, discerning consumers are seeking quality like never before. Say goodbye to compromise and hello to crispy perfection with our gluten-free pizza crust. Experience the crispy brown edges and the soft chewy bite that rivals traditional pizza dough. Gluten-free isn't just a trend – it's here to stay, and it's growing. Elevate your pizza experience with GPI today!

GPI is here to create your solution and guide you forward.

Perform

With our expertise in gluten-free blends and functional hydrocolloid systems, we developed our **GPI GF Pizza Mix**. It's a complete product formulated to be pliable during preparation; improving handleability in the processing line. Our blend mimics the texture of gluten, creating a soft chew, while still maintaining structure and volume.

GPI understands your product's journey from formulation to processing.

Inspire

Use this blend for gluten-free flatbreads, focaccias, pitas and more!

GPI is your ingredient solutions provider for product innovation and optimization. See our contact details at the end of the recipe.



INGREDIENTS

Gluten-free Pizza Crust

200g	GPI GF Pizza Mix	49.5%
180g	Warm Water (35°C - 40°C)	44.5%
20g	Vegetable Oil	5%
4g	Active Dry Yeast	1%
404g	Total	100%

*Grand View Research, Gluten-free Bakery Market Size, Share & Trends Analysis Report By Product, By Distribution Channel, By Region, And Segment Forecasts, 2022 - 2030



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PROCEDURE

Mixing:

- Dissolve yeast in warm water and allow it to activate for 5 minutes.
- After 5 minutes, place **GPI GF Pizza Mix** and all ingredients in a mixing bowl.
- Using a whisk attachment, mix on low speed for 30 seconds.
- Increase speed to medium high, and mix for 4 more minutes. Scrape the sides.
- After mixing, allow dough to rest for 30 minutes.
- After 30 minutes, use greased hands to place dough on a greased 12" pizza tray and gently press the dough to its desired shape, about 1/3" thick. Let it rest for an additional 15 minutes.

Baking:

- Bake the dough at 205°C for 10 minutes or until edges turn lightly golden.
- Remove from oven and allow crust to cool to room temperature.
- Dress gluten-free pizza crust with desired sauce and toppings.
- Return assembled pizza into the oven and bake for 10 minutes or to desired doneness.

NUTRITIONAL FACTS

1 full size pizza per recipe (crust only)

Serving size 2 slices (100g)

Amount per serving

Calories

218

% Daily Value*

Total Fat 5.5g

7%

Saturated Fat 1.1g

5.4%

Trans Fat 0g

Cholesterol 0mg

0%

Sodium 530mg

23%

Total Carbohydrate 40g

14.5%

Dietary Fiber 2.5g

8.9%

Total Sugars 5g

Includes 5g Added Sugars

10%

Protein 1.5g

Vitamin D 0mcg

0%

Calcium 0mg

0%

Iron 0.5mg

2.8%

Potassium 45mg

1%

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

GPI Global Inc. is a BRCS, HACCP and GMP certified company.

BRCS

Food Safety

CERTIFICATED

Looking for inspiration?

Contact: GPI@gpiglobal.com