



INTRODUCING

Gluten-free Pizza Flour



Ardent Mills Gluten-free Pizza Flour



The best-tasting pizza starts with a great crust. It's what defines the regional pizza styles that customers love and is the stage that allows toppings to shine. As ingredient experts, we're crust obsessed, and that's why we're excited to introduce our new Ardent Mills Gluten-free Pizza Flour. Now you can offer a great-tasting pizza for customers seeking gluten-free foods.

- Yields great-tasting pizza crust
- Available in convenient sizes

PACKAGING OPTIONS

- 5-lb. stand-up resealable bags (Case of 6)
- 25-lb. bags



- Non-GMO
- Vegan

CERTIFICATIONS



CHEF TIPS AND TRICKS

- Gluten-free pizza dough will take more water (hydration) than traditional pizza dough and will potentially look more like a batter.
- Gluten-free pizza will usually be pressed or rolled rather than stretched.
- Dough may take longer to bake fully due to the extra water added in the beginning of the pizza-making process.

ADDITIONAL GLUTEN-FREE FLOURS

Ardent Mills has a range of other gluten-free flours available:

- 1-to-1 All Purpose Flour
- Chickpea Flour
- Quinoa Flour
- Amaranth Flour
- Millet Flour
- Sorghum Flour
- Teff Flour (Brown and Ivory)

GLUTEN-FREE PIZZA FLOUR INGREDIENT STATEMENT

White Rice, Modified Tapioca Starch, Potato Starch, Whole Sorghum, Xanthan Gum

Gluten-free Pan Pizza Dough



Ardent Mills® Gluten-free Pizza Flour	2.27 kg	Warm Water (about 95°F)	1.89 kg
Granulated Sugar	74.4 g	Extra Virgin Olive Oil	243.8 g
Kosher Salt	58.5 g	Extra Virgin Olive Oil	113.4 g
Double-acting Baking Powder	17 g	Active Dry Yeast	49.4 g

In the bowl of your stand mixer, add flour, sugar, salt and baking powder. Mix well to combine. In a separate bowl, measure the warm water, 243.8 grams of oil, yeast and 3/4ths of the dry ingredient mix (mixed in your stand mixer). Stir to combine. Mixture may be slightly lumpy. Set aside for 30 minutes, or until the mixture develops bubbles and smells of yeast. Once ready, transfer the mixture back into the stand mixer bowl with the remaining 1/4 of the dry ingredients. Fit the mixer with a paddle attachment and beat on medium speed for 4 minutes. The dough will be sticky and thick, unlike traditional pizza dough. Cover and rest dough for 30 minutes.

Use the remaining oil (113.4 grams) to grease 8 10-inch cast iron pans or deep-dish pans. Scrape the dough from the bowl, divide into 8 portions, and place each portion into a pan. Grease or wet hands and press out the dough, beginning in the center, in order to fill out the pan. Keep unused dough refrigerated for 48 hours and in the freezer for up to 2 weeks. Bring back to room temperature before use. Cover and rest dough for an additional 30 minutes. While dough is resting, preheat deck oven to 400°F. Once dough has risen to about double in size, add any sauce, cheese or topping as desired. Bake for 20-23 minutes, or until cheese bubbles and browns, and the edges and bottom of the crust are golden-brown. Chef's tip: If the bottom of the crust is still pale, remove from the pan and bake directly on a stone for 2-4 minutes or until bottom is brown. Remove from the oven and place pan on a cooling rack. Run a spatula along the edge of the pizza to prevent any cheese from sticking to the pan. Let the pizza cool slightly, transfer to a cutting board, cut and serve. Enjoy!

Yield: 8 10-inch Pizzas

Gluten-free Pizza Trends



Gluten-free is the most **FREQUENT CLAIM** on pizza menus, and nearly **25%** of pizza consumers consider dietary claims when eating pizza.

Source: Technomic



57% of pizza eaters identify the dough/crust as the first or second most important characteristic of pizza.

Source: Technomic

1 in 10 pizza eaters prefers **gluten-free** crust.

Source: Technomic



Ardent Mills is committed to transforming how the world is nourished. As the premier flour-milling and ingredient company, we cultivate the future of plant-based solutions to help our customers and communities thrive.

For sales inquiries or to request a sample, contact us at (888) 680-0013 or visit ardentmills.com/contact-us/.

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