



Washburn B. Mill 1866



Washburn A. Mill 1880



ALL TRUMPS® is a high quality, high-gluten flour milled from a select blend of hard red spring wheat.

- Premium high-gluten flour
- Set the standard for high-gluten flours
- Provides dough strength and tolerance
- Ideal for thin, crisp crusts with a firm chew

Flour Brand	Pizza Style	Description	Treatment	Protein Level	Unit Weight	GMI Code
All Trumps®	New York Style Thin	High Gluten	Bleached, Bromated, Enriched, Malted	14.2%	50 lb 25 lb	50111 50115
		High Gluten	Enriched, Malted	14.2%	50 lb	50143

For product info/to order: **1-800-243-5687** For technical help: **1-800-426-2760**

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FULL STRENGTH® is a high quality bread flour milled from a select blend of hard red spring and winter wheat.

- Medium protein level provides a balanced gluten strength
- Good dough strength for a tender chew
- Ideal for thicker hand-tossed pizzas

Flour Brand	Pizza Style	Description	Treatment	Protein Level	Unit Weight	GMI Code
Full Strength*	Detroit Pan/Traditional American Hand-Tossed/Sicilian Style	Patent Blend	Bleached, Bromated, Enriched, Malted	12.6%	50 lb	53381
			Enriched, Malted	12.6%	50 lb	53395

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KING WHEAT® is a popular flour milled from a select blend of hard red winter wheat.

- Lower gluten minimizes dough snap-back
- Provides a crust with a tender chew, perfect for deep dish style
- Also used for thin, cracker-style crusts

Flour Brand	Pizza Style	Description	Treatment	Protein Level	Unit Weight	GMI Code
King Wheat®	Chicago Style Deep Dish	Bread Flour	Bleached, Enriched, Malted	11%	50 lb 25 lb	54491 54492
			Unbleached, Enriched, Malted	11%	25 lb	54495

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*King Wheat® flour is not available in the West.

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GOLD MEDAL® NEAPOLITAN

is milled from a select blend of domestic winter wheat, naturally providing a balance of strength and tolerance.

- Medium protein for balanced strength
- Ideal match for European-style flours
- Tolerant to wood-fired ovens, perfect for Neapolitan crusts

Flour Brand	Pizza Style	Description	Treatment	Protein Level	Unit Weight	GMI Code
Gold Medal® Neapolitan	Neapolitan Style/ California Artisan Style	Hearth Style	Untreated	12%	50 lb	50237

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NEW YORK STYLE THIN CRUST

Ingredients	Baker's %	10# batch	Small batch	Large batch
All Trumps® Flour	100	10 lb.	25 lb.	50 lb.
Sugar	1.5	2.5 oz.	6 oz.	12 oz.
Salt	2	3.2 oz.	8 oz.	1 lb.
Water (variable)	56	5 lb. 9.6 oz.	14 lb.	28 lb.
Yeast (instant)	0.75	1.2 oz.	3 oz.	6 oz.
Oil (delayed)	4	6.4 oz.	1 lb.	2 lb.
Batch Weight		16 lb. 7 oz.	41 lb. 1 oz.	82 lb. 2 oz.



PROCEDURES

Add the water, flour, sugar, salt and yeast to bowl and blend until flour is hydrated by the water (approx 1 minute). Pause mixer and add oil, then continue to mix to just under full gluten development (approximately 8 to 10 minutes).

Divide dough into desired size dough pieces, round, and place in oiled dough trays.

Proof overnight in the walk-in cooler (8 to 24 hours) and then bring to room temperature for 30 to 60 minutes before use.

Sheet, top and bake at desired temperature (suggested 450 to 500°F) until done.

PAN STYLE CRUST

Ingredients	Baker's %	10# batch	Small batch	Large batch
Full Strength* or Superlative*	100	10 lb.	25 lb.	50 lb.
Sugar	2	3.2 oz.	8 oz.	1 lb.
Salt	1.5	2.4 oz.	6 oz.	12 oz.
Water (variable)	53	5 lb. 5 oz.	13 lb. 4 oz.	26 lb. 8 oz.
Yeast (instant)	1	1.6 oz.	4 oz.	8 oz.
Oil (delayed)	6	9.6 oz.	1 lb. 8 oz.	3 lb.
Batch Weight		16 lb. 5¾ oz.	40 lb. 14 oz.	81 lb. 12 oz.

PROCEDURES

Add the water, flour, sugar, salt and yeast to bowl and blend until flour is hydrated by the water (approx 1 minute). Pause mixer and add oil, then continue to mix to just under full gluten development (approximately 7 to 9 minutes).

Divide dough into desired size dough pieces, round, and place in oiled dough trays.

Proof overnight in the walk-in cooler (12 to 24 hours) and then bring to room temperature for 30 to 60 minutes before use.

Sheet, top and bake at desired temperature (suggested 450 to 500°F) until done.



CHICAGO STYLE DEEP DISH CRUST

Ingredients	Baker's %	Small batch	Large batch
King Wheat®	100	12 lb. 8 oz.	25 lb.
Water*	54	6 lb. 12 oz.	13 lb. 8 oz.
Salt	1.0	2 oz.	4 oz.
Sugar	2.0	4 oz.	8 oz.
Oil	8.0	1 lb.	2 lb.
Yeast (instant)	0.75	1.5 oz.	3 oz.
Batch Weight		20 lb. 11.5 oz.	41 lb. 7 oz.

*Temper water to achieve suggested finished dough temperature.

PROCEDURES

Place water, flour, salt, sugar, and yeast into mixing bowl.

Blend on LOW speed for 1 minute.

Add oil and continue to mix to desired development (6-8 minutes).

SHORT FERMENTATION METHOD

Suggested dough temperature at 85 - 90°F. Remove from mixer and ferment in bulk for 60 to 90 minutes. Scale and round into desired size. Cover doughballs lightly with oil and pat into lightly oiled deep dish pans. Allow dough to relax at room temperature for 15 minutes. Pat dough out to the side walls of the pan and form edge. Cheese and top and allow to proof 15 to 45 minutes (dependent on thickness desired). Bake in a 450 degree oven until golden brown.



LONG FERMENTATION METHOD

Suggested dough temperature at 75 - 80°F. Remove from mixer and ferment in bulk for 30 to 60 minutes. Scale and round into desired size. Cover doughballs lightly with oil and pat into lightly oiled deep dish pans. Pat dough out to the side walls of the pan. Place pans in cooler for 8 - 12 hours. Pull pans and allow to warm 15 to 45 minutes. Pat dough out to the side walls of the pan and form edge. Cheese and top. Bake in a 450 degree oven until golden brown.

NEAPOLITAN STYLE CRUST

Ingredients	Baker's %	Small batch	Large batch
Gold Medal® Neapolitan Flour	100	10 lb.	50 lb.
Water*	63	6 lb. 5 oz.	31 lb. 8 oz.
Salt (Sea Salt, Fine grind)	2.25	3.6 oz.	1 lb. 2 oz.
Yeast (instant)	0.25	0.4 oz.	2 oz.
Batch Weight		16 lb. 9 oz.	82 lb. 12 oz.

*Temper water to achieve a finished dough temperature of 78-82°F.

PROCEDURES

Place water into mixer bowl along with the salt and mix with dough hook for 2 minutes on low speed or until dissolved.

Add Flour and yeast then mix on low speed for 2 minutes.

Check bowl characteristics**.

Continue mixing for 8 minutes on low speed.

Remove dough from bowl and allow to rest for 15 - 30 minutes (keep dough covered to prevent drying).

Divide and round dough into desired portions.

Place dough balls into tote or on sheet pans lightly coated with vegetable oil or flour. Cover and refrigerate.

Remove dough from refrigerator and allow dough to warm to room temperature for approximately 60-90 minutes or until 60°F minimum.

**Bowl Characteristics: At about 2 minutes the dough should be releasing from the sides of the bowl but still be sticking to the bottom. If it is too wet and sticking to the bottom add a little more flour. If the dough is too dry and clinging only to the hook add more water.

