

PIZZA PANKO™

by  **NEWLY WEDS** FOODS
inspiring new tastes

For A Crispier Par-Baked Pizza Crust

- ◆ **PIZZA PANKO** is a special bread crumb that acts as a texture modifier in pizza dough
 - Delivers an audible crispness to the crust
- ◆ Replaces other release agents you may be using
 - Adds texture benefits they can't at comparable cost
- ◆ Has an inherent docking effect on the dough for more even baking
 - Helps prevent bottom of crust from burning
- ◆ Retains crisping benefit through extended frozen pizza storage
- ◆ Applying **PIZZA PANKO** between cheese & toppings absorbs excess oil and moisture
 - Prevents "pooling" of liquids on top of pizza
- ◆ "Clean-Label" ingredients: wheat flour, yeast, sugar, salt
- ◆ Works well in application equipment currently in industry use

For more information
watch the **PIZZA PANKO** video @
www.newlywedsfoods.com/products/pizza-panko/
or E-mail: nwfnorthamerica@newlywedsfoods.com



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www.newlywedsfoods.com
1-800-621-7521

Why Newly Weds Foods **PIZZA PANKO™** !

- ◆ Newly Weds introduced Panko and its unique baking process to the U.S. in 1977
 - No company knows Panko better & the finished product attributes it can deliver in pizza crust applications
- ◆ Panko is currently used in the frozen pizza/pizza crust industry by some of the largest manufacturers to provide a crisper texture & bite to their crusts.
 - But not all Panko is the same in providing additional levels of crispness
 - Newly Weds Foods currently sells millions of pounds for this purpose
- ◆ As the industry leader in Panko manufacturing Newly Weds is demonstrating that knowledge by minimizing the guesswork in delivering the optimal results of Panko in par-baked crust applications
- ◆ Newly Weds Foods conducted analytical & sensory testing to evaluate various types of Panko as well as other crumbs in terms of hardness and granulation for their beneficial impact on par-baked crust crispness
- ◆ Here is just a “taste “ of our findings...

PIZZA PANKO Par-Baked Crust Application

- ◆ Pizza Panko should be applied to the dough before baking/par-baking into a crust.
- ◆ Ideal for sheeted dough process where crumb can be applied evenly to the bottom of dough and pressed into the dough by rollers.
 - Apply before any dusting flour to enhance pick-up due to stickiness of the dough.
- ◆ Pizza Panko can be utilized in a pressed crust application
- ◆ Best results have been seen using crumb only on the bottom of the crust; positive results are seen when Pizza Panko is used on both sides of dough/crust but less crispiness is observed.

***Contact Newly Weds Foods For a Comprehensive Review &
To See What Will Work Best In Your Process***



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