

CONVENTION

AUSTRALIA

Patents Act 1990

NOTICE OF ENTITLEMENT

We, **DIFFUSIONE MOROMARE IN FRANCHISING S.r.l.** of Corso Marconi, 60R, I-16129 Genova, Italy state the following in connection with Australian Application No. 69294/94:

1. We are the nominated person.
2. The nominated person is the assignee of the actual inventor.
3. The nominated person is the applicant of the basic application listed in the declaration under Article 8 of the PCT.
4. The basic application is the application first made in a Convention country in respect of the invention.

Dated: 16 November 1995

By **PHILLIPS ORMONDE & FITZPATRICK**
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By:

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To: The Commissioner of Patents

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METHOD FOR COOKING PIZZA QUICKLY
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- (56) Prior Art Documents
DE 4016944
US 4645673
CH 599756
- (57) Claim

1. Method for obtaining a pizza quickly cooked,
comprising the phases of:

- arranging a mixture with soft wheat flour and hard wheat flour in the ratio of 60% and 40% respectively;
- obtaining with said mixture a kneading having an humidity not greater than 30% in weight;
- maintaining the kneading for 3-4 hours to realize a first leavening;
- breaking the kneading in loaves of predetermined size;
- maintaining the loaves for about 1-2 hours to realize a second leavening;
- forming from the loaves corresponding pizza ^{bases} ~~basis~~ having predetermined dimensions.

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<p>(51) International Patent Classification ⁵ : A21D 8/02, 13/00, 8/04</p>	<p>A1</p>	<p>(11) International Publication Number: WO 94/27446 (43) International Publication Date: 8 December 1994 (08.12.94)</p>
<p>(21) International Application Number: PCT/EP94/01644 (22) International Filing Date: 20 May 1994 (20.05.94) (30) Priority Data: MI93A001053 21 May 1993 (21.05.93) IT (71) Applicant (for all designated States except US): DIFFUSIONE MOROMARE IN FRANCHISING S.R.L. [IT/IT]; Corso Marconi, 60R, I-16129 Genova (IT). (72) Inventor; and (75) Inventor/Applicant (for US only): DI MARIA, Arnaldo [IT/IT]; Via San Pietrogalli alla foce, 2/13, I-16129 Genova (IT). (74) Agents: DE NOVA, Roberto et al.; Jacobacci-Casetta & Perani S.p.a., Via Visconti di Modrone, 7, I-20122 Milano (IT).</p>	<p>(81) Designated States: AT, AU, BB, BG, BR, BY, CA, CH, CN, CZ, DE, DK, ES, FI, GB, GE, HU, JP, KG, KP, KR, KZ, LK, LU, LV, MD, MG, MN, MW, NL, NO, NZ, PL, PT, RO, RU, SD, SE, SK, TJ, TT, UA, US, UZ, VN, European patent (AT, BE, CH, DE, DK, ES, FR, GB, GR, IE, IT, LU, MC, NL, PT, SE), OAPI patent (BF, BJ, CF, CG, CI, CM, GA, GN, ML, MR, NE, SN, TD, TG).</p> <p>Published <i>With international search report. Before the expiration of the time limit for amending the claims and to be republished in the event of the receipt of amendments.</i></p> <p>677 072</p>	
<p>(54) Title: METHOD FOR OBTAINING A PIZZA QUICKLY COOKED</p> <p>(57) Abstract</p> <p>A method for obtaining pizzas quickly cooked comprises the phase of arranging a kneading obtained from a mixture of soft wheat flour and hard wheat flour and having a humidity not greater than 30 %.</p>		

"Method for obtaining a pizza quickly cooked"

DESCRIPTION

Principally the present invention refers to a method for obtaining a pizza quickly cooked.

According to a further aspect of its, the present invention relates to a method for obtaining ~~bases~~^{bases} for pizza, for pizzas quickly cooked.

Actually, for the cooking of a pizza, are necessary about 5-6 minutes.

A requirement strongly felt into the sphere of pizza houses is to make pizzas which request shortened cooking times, thus reducing the wait times of the customers at tables, but maintaining unaltered the irremissible manual and craftsmanlike connotation which marks the italian pizza making.

It can not therefore be taken into consideration the solution which provides the techniques already known in catering, utilising precooked foods, or partially precooked foods, to be completely cooked only by reheating, by means of micro wave oven or the like, at the given moment.

Efforts of shortening the cooking times, increasing the oven temperature, have not given at the moment tangible results, because temperatures definitely high can not be realized. In fact, at high temperatures, the pizzas tend to burst, or to explode, and, at the end, burn at the surface, remaining uncooked at the interior.



It must be also said that, being also known the interconnections between the ingredient practice and the cooking times, many efforts have been made, along many years, to reduce the cooking times, testing kneading of different compositions, without moreover reaching appreciable results.

The problem which underlies the present invention is to think up a method for obtaining a pizza and of a respective kneading for pizza which satisfy the above mentioned requirement, overcoming the inconvenient cited referring to the prior art.

The solution idea which has taken to the invention is to reduce the humidity into the kneading, at the same time making a kneading compatible with such a reduced humidity.

This problem is solved by a method for obtaining a pizza quickly cooked, which comprises the phases of:

- arranging a mixture with soft wheat flour and hard wheat flour in the ratio of 60% and 40% respectively;
- obtaining with said mixture a kneading having an humidity not greater than 30% in weight;
- maintaining the kneading for 3-4 hours to realize a first leavening;
- breaking the kneading in loaves of predetermined size;
- maintaining the loaves for about 1-2 hours to realize a second leavening;
- forming from the loaves corresponding pizza ^{bases}~~basis~~ having predetermined dimensions.



Further characteristics and the advantages of the method according to the present invention will be apparent from the following description of a preferred realizing example, given indicatively and not limitatively.

In the method for obtaining of a pizza according to the invention it is arranged, first of all, a mixture of wheat flour, comprising soft wheat flour, preferably but not necessarily a wheat flour of 00 kind, and hard wheat flour, in the ratio of 60% and 40% respectively.

With such a flour mixture, and likewise with water, oil, for example seed oil or maize oil, salt and leaven, is obtained a kneading, according to the example herewith indicated:

- wheat flour mixture	kg 35
- water	kg 15
- oil	kg 0,650
- salt	kg 0,650
- leaven	kg 0,100

reaching a total weight of kg 51,400 of kneading having an humidity not greater than 30%.

The kneading is maintained, for a first leavening period, at a temperature of 24°C for about 3 hours and 30 minutes.

Successively said kneading is broken into loaves having sizes of about 110 g.

The loaves are maintained, for a second leavening period, at a temperature of 24°C for about 1 hour and 30 minutes.

Successively the single loaf is formed to obtain a pizza base having predetermined dimensions and precisely with a diameter of about 30-33 cm.

The pizza base, completed with the required garnishing, is introduced into an oven at a temperature comprised in a range between about 350°C and 400°C.

The oven cooking is prolonged for a time comprised between 60 s and 40 s, respectively for the above mentioned temperatures.

At the end of this time the pizza is cooked and is ready to be eaten.

The cooking is carried on without any inconvenience for the low humidity of the pizza base at the cooking phase. Such a low humidity is determined by the low content of water in the kneading and by the loss of humidity occurring during the two leavening periods.

A kneading for obtaining pizza ^{bases}~~basis~~, according to the invention, comprises the following ingredients:

- wheat flour mixture	65-70%
- water	28-30%
- oil	1,0-1,5%
- salt	1,0-1,5%
- leaven	about 0,2%

the wheat flour mixture comprising soft wheat flour, preferably but not necessarily of the 00 kind, and hard wheat flour, in the following ratio:



CLAIMS

1. Method for obtaining a pizza quickly cooked, comprising the phases of:

- arranging a mixture with soft wheat flour and hard wheat flour in the ratio of 60% and 40% respectively;
- obtaining with said mixture a kneading having an humidity not greater than 30% in weight;
- maintaining the kneading for 3-4 hours to realize a first leavening;
- breaking the kneading in loaves of predetermined size;
- maintaining the loaves for about 1-2 hours to realize a second leavening;
- forming from the loaves corresponding pizza ~~bases~~^{bases} having predetermined dimensions.

2. Method according to the claim 1, characterized by the fact of comprising the phase of:

- cooking said pizza ~~basis~~^{bases} in oven at 350-400°C for 60-40 s.

3. Pizza base, for obtaining pizzas quickly cooked, characterized by the fact of being obtained by the method of claim

1.



INTERNATIONAL SEARCH REPORT

International Application No

PC1/EP 94/01644

A. CLASSIFICATION OF SUBJECT MATTER
 IPC 5 A21D8/02 A21D13/00 A21D8/04

According to International Patent Classification (IPC) or to both national classification and IPC

B. FIELDS SEARCHED

Minimum documentation searched (classification system followed by classification symbols)
 IPC 5 A21D

Documentation searched other than minimum documentation to the extent that such documents are included in the fields searched

Electronic data base consulted during the international search (name of data base and, where practical, search terms used)

C. DOCUMENTS CONSIDERED TO BE RELEVANT

Category*	Citation of document, with indication, where appropriate, of the relevant passages	Relevant to claim No.
A	US,A,4 645 673 (J.H. WILMES) 24 February 1987 see column 2, line 29 - line 42 ---	1
A	US,A,3 975 552 (M. STANGROOM) 17 August 1976 see abstract ---	1
A	CH,A,599 756 (GLEINA ANSTALT) 31 May 1978 see claims ---	1
A	DE,C,40 16 944 (DOBRA) 7 November 1991 see claims -----	2

Further documents are listed in the continuation of box C.

Patent family members are listed in annex.

* Special categories of cited documents:

- *A* document defining the general state of the art which is not considered to be of particular relevance
- *E* earlier document but published on or after the international filing date
- *L* document which may throw doubts on priority claim(s) or which is cited to establish the publication date of another citation or other special reason (as specified)
- *O* document referring to an oral disclosure, use, exhibition or other means
- *P* document published prior to the international filing date but later than the priority date claimed

- *T* later document published after the international filing date or priority date and not in conflict with the application but cited to understand the principle or theory underlying the invention
- *X* document of particular relevance; the claimed invention cannot be considered novel or cannot be considered to involve an inventive step when the document is taken alone
- *Y* document of particular relevance; the claimed invention cannot be considered to involve an inventive step when the document is combined with one or more other such documents, such combination being obvious to a person skilled in the art.
- *&* document member of the same patent family

Date of the actual completion of the international search

16 September 1994

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INTERNATIONAL SEARCH REPORT

information on patent family members

International Application No

PCT/EP 94/01644

Patent document cited in search report	Publication date	Patent family member(s)	Publication date
US-A-4645673	24-02-87	NONE	
US-A-3975552	17-08-76	CA-A- 1058441	17-07-79
CH-A-599756	31-05-78	NONE	
DE-C-4016944	07-11-91	NONE	