【CLAIMS】

【Claim 1】

A method for preparing dough for frozen pizza comprising:

preparing second dough by aging first dough at 0°C to 3°C for 16 hours to 23 hours and mixing the first dough and the second dough in a weight ratio of 9:1 to 3:2;

resting the mixed dough;

proofing the rested dough; and

freezing the proofed dough.

【Claim 2】

The method for preparing the dough for frozen pizza of claim 1, wherein the resting is performed at room temperature of 25 ± 5°C for 30 minutes to 120 minutes.

【Claim 3】

The method for preparing the dough for frozen pizza of claim 1, wherein the proofing is performed at room temperature of 30 ± 10°C for 20 minutes to 50 minutes.

【Claim 4】

The method for preparing the dough for frozen pizza of claim 3, wherein the proofing is performed at a humidity of 10% to 50% in the case of dough having a thickness of 0.7 to 1.0 cm, and at a humidity of 50% to 80% in the case of dough having a thickness of 1.2 to 1.7 cm.

【Claim 5】

The method for preparing the dough for frozen pizza of

claim 1, further comprising:

heat-treating the dough before the freezing.

【Claim 6】

The method for preparing the dough for frozen pizza of claim 5, wherein the heat-treating is performed at a temperature of 300℃ to 350℃ for 2 minutes to 3 minutes.

【Claim 7】

Dough for frozen pizza comprising wheat flour, salt and yeast, wherein the dough for frozen pizza has hardness of 50 g to 300 g when taking out the dough for frozen pizza with a thickness of 1.2 to 1.7 cm from a freezer and cooking the dough for frozen pizza within 3 minutes by irradiating a 700 W microwave wave for 1 minute 30 seconds

wherein the dough for frozen pizza comprises first dough and second dough prepared by aging the first dough in a weight ratio of 9:1 to 3:2,

wherein the second dough is prepared by aging the first dough at 0℃ to 3℃ for 16 hours to 23 hours.

【Claim 8】

The dough for frozen pizza of claim 7, wherein when measured by a Texture Analyzer (TA), the dough for frozen pizza has gumminess of 40 to 200, and chewiness of 30 to 150.

【Claim 9】

The dough for frozen pizza of claim 7, wherein the dough for frozen pizza is prepared by the preparation method of

claim 1.

【Claim 10】

Frozen pizza comprising the dough for frozen pizza of any one of claims 7 to 9.