



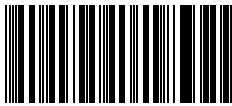
Product Code: 06760

TRADITIONAL PIZZA DOUGH BALL, 20 26-OZ

Carefully crafted by our pizza experts through meticulous taste-testing (it's a tough job!), Rich's authentic 26 OZ pre-portioned Pizza Dough Balls create the ideal artisan pizza your customers expect. The flavor and texture of a well-made crust, perfectly baked, makes a huge difference to a beautifully balanced pizza.



CASE GTIN



00049800067608

SPECIFICATIONS & STORAGE

GTIN:	00049800067608
Kosher Certification:	KOF-K
Kosher Status:	PARVE
Kosher Certificate:	View Certificate
Case Count:	20
Master Pack:	CASE
Net Case Weight:	32.5 LB
Gross Case Weight:	34.288 LB
Case Cube:	1.078
Pallet Pattern:	10 Ti x 6 Hi (60 Cases/Pallet)
Serving Size:	1/12 PIZZA CRUST (53 G)
Shelf Life from Manufacture:	180 DAYS
Storage Method:	Keep Frozen
Shelf Life Refrigerated, Prepared:	0 DAYS
Shelf Life Ambient, Prepared:	0 DAYS
Shelf Life Refrigerated, Thawed:	N/A
Shelf Life Ambient, Thawed:	N/A
Master Unit Size:	26 OZ
Case Dimensions:	15.81 IN L x 11.56 IN W x 10.19 IN H

PRODUCT INGREDIENTS

INGREDIENTS FOR U.S. MARKET: ENRICHED UNBLEACHED WHEAT FLOUR (WHEAT FLOUR, NIACIN, IRON AS FERROUS SULFATE, THIAMINE MONONITRATE, ENZYME, RIBOFLAVIN, FOLIC ACID), WATER, YEAST, SOYBEAN OIL, CONTAINS LESS THAN 2% OF THE FOLLOWING: HIGH FRUCTOSE CORN SYRUP, SALT, SODIUM STEAROYL LACTYLATE, ASCORBIC ACID, ENZYMES.

ALLERGENS

CONTAINS: WHEAT
MAY CONTAIN MILK, EGGS AND SOY

DERIVED FROM BIOENGINEERING

TIPS & HANDLING

1. KEEP PRODUCT FROZEN AT 0 F (-18 C) OR BELOW UNTIL READY TO USE. 2. REMOVE DESIRED NUMBER OF DOUGH BALLS FROM THE FREEZER AND ALLOW EACH TO THAW OVERNIGHT IN RETARDER (COOLER) ON OILED PANS COVERED WITH PLASTIC TO PREVENT DRYING. (AS AN ALTERNATIVE, USE THE SAME DAY AFTER 1-4 HOURS THAW TIME AT ROOM TEMPERATURE, 75 F (24 C). SMALL DOUGH BALLS THAW FASTER THAN LARGE ONES.) 3. REMOVE DOUGH BALLS FROM THE RETARDER (COOLER) AND DUST EACH WITH FLOUR. 4. TO EASE STRETCHING, ALLOW THE DOUGH TO SIT AT ROOM TEMPERATURE FOR 30 MINUTES OR MORE BEFORE SHAPING. 5. SHAPE THE DOUGH BALL TO FIT THE DESIRED PAN USING A MECHANICAL SHEETER, ROLLING PIN, OR BY HAND. 6. PLACE PIZZA DOUGH ON AN OILED PIZZA PAN OR SCREEN AND CAREFULLY DOCK TO MINIMIZE BLISTERING AND/OR BUBBLING DURING BAKING. 7. BRUSH CRUST WITH OIL OR COVER WITH PLASTIC AND LET STAND AT ROOM TEMPERATURE FOR APPROXIMATELY 1-2 HOURS (MINIMUM DOUGH TEMP. 65 F (18 C)) UNTIL DESIRED THICKNESS IS OBTAINED. 8. ADD SAUCE, CHEESE AND TOPPING. 9. BAKING: DECK OVEN 500 F (260 C) 8-11 MINUTES CONVECTION OVEN 375 F (190 C) 7-10 MINUTES CONVENTIONAL OVEN 450 F (230 C) 12-15 MINUTES FORCED AIR CONVEYOR OVEN 500 F (260 C) 4.5-5.5 MINUTES OR UNTIL DESIRED CRUST COLOR IS ACHIEVED AND CHEESE IS MELTED. 10. REMOVE PIZZA FROM THE OVEN AND SERVE IMMEDIATELY.

Nutrition Facts

12 Servings Per Container
Serving Size 1/12 PIZZA CRUST (53 g)

Amount Per Serving	
Calories	140
% Daily Value*	
Total Fat 2g	3%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 250mg	11%
Total Carbohydrate 27g	10%
Dietary Fiber 1g	4%
Total Sugars 1g	
Includes 1g Added Sugars	1%
Protein 5g	10%
Vitamin D 0mcg	0%
Calcium 10mg	0%
Iron 1.8mg	10%
Potassium 50mg	2%
Thiamin	25%
Riboflavin	15%
Folate	15%

* The % Daily Value (dv) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

100g Nutrition Facts

Calories	233.91
Protein	7.799 G
Carbohydrates	43.705 G
Sugars	1.41 G
Added Sugars	0.994 G
Sugar Alcohol	0 G
Water	43.894 G
Fat	3.182 G
Saturates	0.667 G
Trans Fat	0.031 G
Cholesterol	0.001 MG
Fiber	1.603 G
Minerals	
Ash	1.42 G
Calcium	13.674 MG
Iron	2.86 MG
Sodium	413.325 MG
Thiamin	0.448 MG
Riboflavin	0.276 MG
Niacin	3.485 MG
Potassium	86.558 MG
Vitamin D	0 MCG
Folic Acid	90.106 MCG