Product Code: 35060

10” PROOF & BAKE SHEETED PIZZA DOUGH, 50 CT

Feeling stretched? At Rich’s, we’ve got your back – and your back of house. Our edge-to-edge 10" Proof and Bake Sheeted Pizza Dough is the industry standard for fresh baked pizza crust without all the scaling, dividing, rounding, and stretching required with Dough Balls. To create a scratch-quality pie, just thaw overnight, bring to room temperature, and top any way you like.





CASE GTIN

00049800350601

SPECIFICATIONS & STORAGE

GTIN:	00049800350601
Kosher Certification:	KOF-K
Kosher Status:	DAIRY
Kosher Certificate:	View Certificate
Case Count:	50
Master Pack:	CASE
Net Case Weight:	31.25 LB
Gross Case Weight:	33.063 LB
Case Cube:	0.894
Pallet Pattern:	10 Ti x 7 Hi (70 Cases/Pallet)
Serving Size:	1/5 PIZZA CRUST (49 G)
Shelf Life from Manufacture:	180 DAYS
Storage Method:	Keep Frozen
Shelf Life Refrigerated, Prepared:	2 DAYS
Shelf Life Ambient, Prepared:	0 DAYS
Shelf Life Refrigerated, Thawed:	N/A
Shelf Life Ambient, Thawed:	N/A
Master Unit Size:	10 OZ
Case Dimensions:	19.25 IN L x 10.19 IN W x 7.88 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, HIGH FRUCTOSE CORN SYRUP, CONTAINS LESS THAN 2% OF THE FOLLOWING: SOYBEAN OIL, SALT, WHEAT GLUTEN, ASCORBIC ACID, ENZYMES.

ALLERGENS

CONTAINS: WHEAT
MAY CONTAIN MILK, SOY AND EGGS

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 SHEETED PIZZA DOUGHS FROM THE FREEZER AND ALLOW EACH TO THAW OVERNIGHT ON OILED PIZZA PANS COVERED WITH PLASTIC. (AS AN ALTERNATIVE, THAW ON PIZZA PANS AND USE THE SAME DAY AFTER 2 - 3 HOURS THAW TIME AT ROOM TEMPERATURE, 75°F (23°C)). MAXIMUM TIME IN RETARDER IS 3 DAYS. 3. REMOVE THAWED SHELLS FROM THE RETARDER (COOLER) AND TRANSFER TO PIZZA PANS. ALLOW DOUGH TO DOUBLE IN SIZE. 4. TO PREVENT PRODUCT FROM DRYING OUT DURING TEMPERING (THAWING), COVER WITH PLASTIC OR BRUSH WITH OIL. 5. CAREFULLY DOCK THE DOUGH TO MINIMIZE BLISTERING AND/OR BUBBLING DURING BAKING. FOR A THICKER CRUST, ALLOW THE PIZZA TO CONTINUE TO RISE UNTIL DESIRED THICKNESS IS OBTAINED. 6. ADD SAUCE, CHEESE AND TOPPINGS. 7. BAKE AS FOLLOWS: DECK OVEN: 500°F (260°C) 8 - 11 MINUTES CONVECTION OVEN: 375°F (190°C) 7 - 10 MINUTES FORCED AIR CONVEYOR: 500°F (260°C) 4.5 - 5.5 MINUTES CONVENTIONAL OVEN: 450°F (230°C) 10 - 12 MINUTES

Nutrition Facts

5 Servings Per Container
Serving Size 1/5 PIZZA CRUST (49 g)

Amount Per Serving
Calories **130**

	% Daily Value*
Total Fat 1g	**2%**
Saturated Fat 0g	**0%**
Trans Fat 0g	
Cholesterol 0mg	**0%**
Sodium 270mg	**12%**
Total Carbohydrate 25g	**9%**
Dietary Fiber 1g	**3%**
Total Sugars 1g	
Includes 1g Added Sugars	**2%**
Protein 5g	**9%**
Vitamin D 0mcg	0%
Calcium 10mg	0%
Iron 1.7mg	10%
Potassium 50mg	2%
Thiamin	20%
Riboflavin	10%
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	**230.791**
Protein	**8.137 G**
Carbohydrates	**44.97 G**
Sugars	**1.883 G**
Added Sugars	**1.448 G**
Sugar Alcohol	**0 G**
Water	**43.184 G**
Fat	**2.124 G**
Saturates	**0.323 G**
Trans Fat	**0.018 G**
Cholesterol	**0.002 MG**
Fiber	**1.629 G**
Minerals	
Ash	**1.585 G**
Calcium	**13.985 MG**
Iron	**2.919 MG**
Sodium	**469.437 MG**
Thiamin	**0.456 MG**
Riboflavin	**0.281 MG**
Niacin	**3.547 MG**
Potassium	**87.951 MG**
Vitamin D	**0 MCG**
Folic Acid	**91.701 MCG**

© 2026 RICH PRODUCTS CORP. ALL RIGHTS RESERVED • 1-800-356-7094