Product Code: 35086

16” PROOF & BAKE SHEETED PIZZA DOUGH, 20 CT

Feeling stretched? At Rich’s, we’ve got your back – and your back of house. Our edge-to-edge 16" 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

00049800350861

SPECIFICATIONS & STORAGE

GTIN:	00049800350861
Kosher Certification:	KOF-K
Kosher Status:	DAIRY
Kosher Certificate:	View Certificate
Case Count:	20
Master Pack:	CASE
Net Case Weight:	32.5 LB
Gross Case Weight:	34.425 LB
Case Cube:	0.955
Pallet Pattern:	6 Ti x 9 Hi (54 Cases/Pallet)
Serving Size:	1/12 PIZZA CRUST (53 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:	26 OZ
Case Dimensions:	16.25 IN L x 16.25 IN W x 6.25 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: SALT, SOYBEAN OIL, 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 ANALTERNATIVE, 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

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

Amount Per Serving
Calories **140**

	% Daily Value*
Total Fat 1.5g	**2%**
Saturated Fat 0g	**0%**
Trans Fat 0g	
Cholesterol 0mg	**0%**
Sodium 290mg	**13%**
Total Carbohydrate 28g	**10%**
Dietary Fiber 1g	**4%**
Total Sugars 1g	
Includes 1g Added Sugars	**2%**
Protein 5g	**10%**
Vitamin D 0mcg	0%
Calcium 10mg	0%
Iron 1.8mg	10%
Potassium 60mg	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	**235.455**
Protein	**8.302 G**
Carbohydrates	**45.879 G**
Sugars	**1.921 G**
Added Sugars	**1.477 G**
Sugar Alcohol	**0 G**
Water	**42.035 G**
Fat	**2.167 G**
Saturates	**0.329 G**
Trans Fat	**0.018 G**
Cholesterol	**0.002 MG**
Fiber	**1.662 G**
Minerals	
Ash	**1.617 G**
Calcium	**14.268 MG**
Iron	**2.978 MG**
Sodium	**478.926 MG**
Thiamin	**0.465 MG**
Riboflavin	**0.287 MG**
Niacin	**3.619 MG**
Potassium	**89.729 MG**
Vitamin D	**0 MCG**
Folic Acid	**93.554 MCG**

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