



Product Code: 06642

10" FRESH 'N READY OVEN RISING SHEETED PIZZA DOUGH, 50 12-OZ

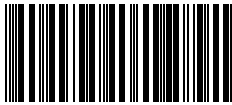
10 inch pre-cut sheeted freezer-to-oven dough that is designed to rise and develop its airy texture, artisan flavor, and perfect chew in the operator's oven. Use product right from the freezer, add toppings and bake.

SPECIFICATIONS & STORAGE

GTIN:	0004980066427
Kosher Certification:	KOF-K
Kosher Status:	DAIRY
Kosher Certificate:	View Certificate
Case Count:	50
Master Pack:	CASE
Net Case Weight:	37.5 LB
Gross Case Weight:	39.375 LB
Case Cube:	1.246
Pallet Pattern:	6 Ti x 7 Hi (42 Cases/Pallet)
Serving Size:	1/5 PIZZA CRUST (59 G)
Shelf Life from Manufacture:	135 DAYS
Storage Method:	Keep Frozen
Shelf Life Refrigerated, Prepared:	1 DAY
Shelf Life Ambient, Prepared:	0 DAYS
Shelf Life Refrigerated, Thawed:	N/A
Shelf Life Ambient, Thawed:	N/A
Master Unit Size:	12 OZ
Case Dimensions:	21.62 IN L x 11.38 IN W x 8.75 IN H



CASE GTIN



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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, BREAD CRUMBS (BLEACHED WHEAT FLOUR, YEAST, SUGAR, SALT), CONTAINS LESS THAN 2% OF THE FOLLOWING: SUGAR, SOYBEAN OIL, PALM OIL, LEAVENING (BAKING SODA, SODIUM ALUMINUM PHOSPHATE), SALT, BUTTERMILK, PASTEURIZED PART SKIM MILK, CHEDDAR CHEESE (MILK, CHEESE CULTURES, SALT, ENZYMES), GUAR GUM, WHEY POWDER (A MILK DERIVATIVE), XANTHAN GUM, GARLIC POWDER, DATEM, MALTED BARLEY FLOUR, DEXTROSE, CHEESE CULTURE, SODIUM PHOSPHATE, ENZYMES, LACTIC ACID, ASCORBIC ACID, CALCIUM CHLORIDE, POWDERED CELLULOSE, NATAMYCIN (A NATURAL MOLD INHIBITOR).

ALLERGENS

CONTAINS: MILK, WHEAT
MAY CONTAIN SOY AND EGGS

DERIVED FROM BIOENGINEERING

TIPS & HANDLING

HANDLING INSTRUCTIONS: STORE FROZEN AT 0°F TO -10°F (-18°C TO -23°C) WHEN READY TO USE, REMOVE DESIRED NUMBER OF UNITS FROM CASE AND THEN RESEAL CASE AND RETURN TO FREEZER. FREEZER TO OVEN: ADD SAUCE, CHEESE AND TOPPINGS. BAKE UNTIL CHEESE MELTS AND CRUST TURNS GOLDEN BROWN. CONVECTION OVEN: 375°F (190°C) FOR 9-11 MINUTES. CONVEYOR OVEN: 500-550°F (260-290°C) FOR 4.5-6.5 MINUTES. REMOVE PIZZA FROM OVEN. ALLOW TO SET FOR ONE MINUTE. SERVE WHILE HOT. THAWED: COVER AND THAW (UP TO 2 HOURS AT ROOM TEMPERATURE 75°F (23°C)). ADD SAUCE, CHEESE AND TOPPINGS. BAKE UNTIL CHEESE MELTS AND CRUST TURNS GOLDEN BROWN. CONVECTION OVEN: 375°F (190°C) FOR 8-10 MINUTES. CONVEYOR OVEN: 500°F (260°C) FOR 4-6 MINUTES. REMOVE PIZZA FROM OVEN. ALLOW TO SET FOR ONE MINUTE. SERVE WHILE HOT.

Nutrition Facts

5 Servings Per Container

Serving Size 1/5 PIZZA CRUST (59 g)

Amount Per Serving

Calories 160

	% Daily Value*
Total Fat 3g	4%
Saturated Fat 1.5g	7%
<i>Trans</i> Fat 0g	
Cholesterol 0mg	0%
Sodium 360mg	16%
Total Carbohydrate 29g	10%
Dietary Fiber 1g	4%
Total Sugars 2g	
Includes 1g Added Sugars	2%
Protein 5g	10%
Vitamin D 0mcg	0%
Calcium 20mg	2%
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	239.201
Protein	7.716 G
Carbohydrates	42.34 G
Sugars	2.307 G
Added Sugars	1.773 G
Sugar Alcohol	0 G
Water	42.925 G
Fat	4.448 G
Saturates	2.092 G
Trans Fat	0.048 G
Cholesterol	0.913 MG
Fiber	1.609 G
Minerals	
Ash	2.571 G
Calcium	22.921 MG
Iron	2.719 MG
Sodium	532.341 MG
Thiamin	0.399 MG
Riboflavin	0.246 MG
Niacin	3.449 MG
Potassium	94.021 MG
Vitamin D	0.005 MCG
Folic Acid	74.9 MCG