



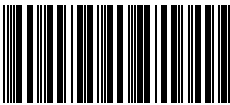
Product Code: 07386

7" FRESH N READY OVEN RISING SHEETED PIZZA DOUGH, 72 6.6-OZ

7in 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.



CASE GTIN



00049800073869

SPECIFICATIONS & STORAGE

GTIN:	00049800073869
Kosher Certification:	KOF-K
Kosher Status:	DAIRY
Kosher Certificate:	View Certificate
Case Count:	72
Master Pack:	CASE
Net Case Weight:	29.7 LB
Gross Case Weight:	31.597 LB
Case Cube:	0.968
Pallet Pattern:	6 Ti x 8 Hi (48 Cases/Pallet)
Serving Size:	
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:	6.6 OZ
Case Dimensions:	16.12 IN L x 15.38 IN W x 6.75 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, 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 EGGS AND SOY

DERIVED FROM BIOENGINEERING

TIPS & HANDLING

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 - 5 Minutes. Remove Pizza From Oven. Allow To Set For One Minute. Serve While Hot.

Nutrition Facts

3 Servings Per Container

Serving Size

* 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.