



Product Code: 15783

DOCKED 16" FRESH 'N READY OVEN RISING SHEETED PIZZA DOUGH, 20 29.5-OZ

16 inch pre-cut, sheeted and docked freezer-to-oven dough that is designed to rise and develop its airy texture, artisan flavor and perfect bite in the operator's oven.

SPECIFICATIONS & STORAGE



GTIN:	00049800157835
Kosher Certification:	KOF-K
Kosher Status:	DAIRY
Kosher Certificate:	View Certificate
Case Count:	20
Master Pack:	CASE
Net Case Weight:	36.875 LB
Gross Case Weight:	39.144 LB
Case Cube:	1.159
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:	29.5 OZ
Case Dimensions:	17.0 IN L x 16.25 IN W x 7.25 IN H

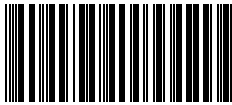
Nutrition Facts

12 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.

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, CONTAINS LESS THAN 2% OF THE FOLLOWING: BREAD CRUMBS (BLEACHED WHEAT FLOUR, YEAST, SUGAR, SALT), 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

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.