



Product Code: 17040

16" FRESH 'N READY OVEN RISING THIN SHEETED PIZZA DOUGH, 24 22-OZ

16" pre-cut sheeted pizza dough, now in a thinner variety. This freezer to oven dough is designed to rise and develop its airy texture, artisan flavor and perfect bite in the operator's oven. Use product right from the freezer, add toppings and bake.

Nutrition Facts

10 Servings Per Container

Serving Size

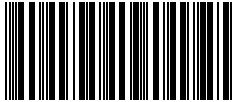
* The % Daily Value (dv) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.



SPECIFICATIONS & STORAGE

GTIN:	00049800170407
Kosher Certification:	KOF-K
Kosher Status:	DAIRY
Kosher Certificate:	View Certificate
Case Count:	24
Master Pack:	CASE
Net Case Weight:	33 LB
Gross Case Weight:	34.83 LB
Case Cube:	1.159
Pallet Pattern:	6 Ti x 9 Hi (54 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:	22 OZ
Case Dimensions:	17.0 IN L x 16.25 IN W x 7.25 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 (WHEAT FLOUR, SUGAR, YEAST, SALT), CONTAINS LESS THAN 2% OF THE FOLLOWING: PALM OIL, SALT, BUTTERMILK, SUGAR, SOYBEAN OIL, LEAVENING (BAKING SODA, SODIUM ALUMINUM PHOSPHATE), CHEDDAR CHEESE (MILK, CHEESE CULTURES, SALT, ENZYMES), PASTEURIZED PART SKIM MILK, WHEY POWDER (A MILK DERIVATIVE), GARLIC POWDER, GUAR GUM, MALTED BARLEY FLOUR, DEXTROSE, XANTHAN GUM, DATEM, SODIUM PHOSPHATE, LACTIC ACID, CHEESE CULTURE, ENZYMES, POWDERED CELLULOSE, ASCORBIC ACID, 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. THAWED: COVER AND THAW (UP TO 2 HOURS AT ROOM TEMPERATURE 75°F OR 23°C). ADD SAUCE, CHEESE AND TOPPINGS. BAKE UNTIL CHEESE MELTS AND CRUST TURNS GOLDEN BROWN. CONVECTION OVEN: 400°F (205°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.