



Product Code: 11268

ARTISAN PIZZA DOUGH BALL

A frozen pizza dough ball that is individually wrapped in an EZ Peel plastic pouch, which seals in the natural fermentation that occurs during the proofing process, thus producing an authentic, high quality, Italian-inspired pizza crust

SPECIFICATIONS & STORAGE

GTIN:	00049800112681
Kosher Certification:	KOF-K
Kosher Status:	PARVE
Case Count:	36
Master Pack:	CASE
Net Case Weight:	27 LB
Gross Case Weight:	28.705 LB
Case Cube:	1.078
Pallet Pattern:	10 Ti x 7 Hi (70 Cases/Pallet)
Serving Size:	1/5 PIZZA CRUST (59 G)
Shelf Life from Manufacture:	120 DAYS
Storage Method:	Keep Frozen
Shelf Life Refrigerated, Prepared:	0 DAYS
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:	15.81 IN L x 11.56 IN W x 10.19 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, ASCORBIC ACID ADDED AS A DOUGH CONDITIONER), WATER, YEAST, CONTAINS LESS THAN 2% OF THE FOLLOWING: SOYBEAN OIL, WHEAT GLUTEN, SALT, SUGAR, DEXTROSE, 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 wrapped dough balls from freezer. - Do not remove dough balls from individual plastic pouches. 3. Place dough balls , flat side up, on a sheet pan and put on a rack in the cooler to thaw/proof overnight (at least 24 hours). - Dough balls good for up to 3 days in cooler, if remain sealed in original packaging. 4. When ready to use, remove dough balls from cooler. If less than 24 hours in cooler, let sit at room temperature for 1 - 2 hours to finish proofing. If greater than 24 hours, dough balls can be stretched cold. - Dough balls are completely proofed when package is fully expanded. 5. Remove dough balls from plastic pouches using the EZ Peel flap, flat side up. 6. Place dough ball on flour-dusted work surface and dust top with additional flour. 7. Dust hands with flour and stretch the dough ball by pulling from the middle out to the edge. 8. Place pizza dough on a pizza pan or screen (sprayed with pan spray), and finish stretching to fit pan/screen. 9. Add sauce, cheese, and additional toppings. 10. BAKE AS MENTIONED BELOW, OR UNTIL DESIRED CRUST COLOR IS ACHIEVED AND CHEESE IS MELTED. - FORCED AIR CONVEYOR OVEN: 450 °F (230 °C) FOR 5 MINUTES - DECK OVEN: 500 °F (260 °C) FOR 8 - 11 MINUTES - CONVECTION OVEN: 425 °F (220 °C) FOR 11 - 14 MINUTES - CONVENTIONAL OVEN: 425 °F (220 °C) OR 20 - 25 MINUTES (MIDDLE RACK) 11. Remove pizza from oven, and let sit at room temperature for 3 - 5 minutes before slicing and serving.

Nutrition Facts

5 Servings Per Container

Serving Size 1/5 PIZZA CRUST (59 g)

Amount Per Serving

Calories **150**

	% Daily Value*
Total Fat 2g	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 6g	11%
Vitamin D 0.7mcg	4%
Calcium 10mg	0%
Iron 1.8mg	10%
Potassium 50mg	2%
Thiamin	20%
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	223.349
Calories From Fat	24.816
Calories From Saturated Fat	3.968
Protein	8.173 G
Carbohydrates	41.7 G
Sugars	1.897 G
Added Sugars	1.494 G
Sugar Alcohol	0 G
Water	45.895 G
Fat	2.757 G
Saturates	0.441 G
Trans Fat	0.018 G
Cholesterol	0 MG
Fiber	1.576 G
Minerals	
Ash	1.475 G
Calcium	13.392 MG
Iron	2.687 MG
Sodium	431.068 MG
Thiamin	0.395 MG
Riboflavin	0.25 MG
Niacin	3.416 MG
Potassium	79.724 MG
Vitamin A	0 IU
Vitamin C	0 MG
Vitamin D	1.032 MCG
Folic Acid	75.163 MCG