



Product Code: 16459

TRADITIONAL PIZZA DOUGH BALL, 30 16-OZ

Carefully crafted by our pizza experts through meticulous taste-testing (it's a tough job!), Rich's authentic 16-oz pre-portioned Pizza Dough Balls create the ideal artisan pizza your customers expect. The flavor and texture of a well-made crust, perfectly baked, makes a huge difference to a beautifully balanced pizza.

Nutrition Facts

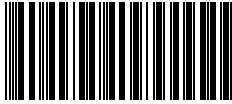
8 Servings Per Container

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



00049800164598

SPECIFICATIONS & STORAGE

GTIN:	00049800164598
Kosher Certification:	KOF-K
Kosher Status:	PARVE
Kosher Certificate:	View Certificate
Case Count:	30
Master Pack:	CASE
Net Case Weight:	30 LB
Gross Case Weight:	31.6 LB
Case Cube:	1.078
Pallet Pattern:	10 Ti x 7 Hi (70 Cases/Pallet)
Serving Size:	
Shelf Life from Manufacture:	180 DAYS
Storage Method:	Keep Frozen
Shelf Life Refrigerated, Prepared:	2 DAYS
Shelf Life Ambient, Prepared:	0 DAYS
Shelf Life Refrigerated, Thawed:	N/A
Shelf Life Ambient, Thawed:	N/A
Master Unit Size:	16 OZ
Case Dimensions:	15.81 IN L x 11.56 IN W x 10.19 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, SOYBEAN OIL, CONTAINS LESS THAN 2% OF THE FOLLOWING: HIGH FRUCTOSE CORN SYRUP, SALT, SODIUM STEAROYL LACTYLATE, 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 DOUGH BALLS FROM THE FREEZER AND ALLOW EACH TO THAW OVERNIGHT IN RETARDER (COOLER) ON OILED PANS COVERED WITH PLASTIC TO PREVENT DRYING. (AS AN ALTERNATIVE, USE THE SAME DAY AFTER 1-4 HOURS THAW TIME AT ROOM TEMPERATURE, 75°F (24°C)) SMALL DOUGH BALLS THAW FASTER THAN LARGE ONES. 3. REMOVE DOUGH BALLS FROM THE RETARDER (COOLER) AND DUST EACH WITH FLOUR. 4. TO EASE STRETCHING, ALLOW THE DOUGH TO SIT AT ROOM TEMPERATURE FOR 30 MINUTES OR MORE BEFORE SHAPING. 5. SHAPE THE DOUGH BALL TO FIT THE DESIRED PAN USING A MECHANICAL SHEETER, ROLLING PIN, OR BY HAND. 6. PLACE PIZZA DOUGH ON AN OILED PIZZA PAN AND CAREFULLY DOCK TO MINIMIZE BLISTERING AND/OR BUBBLING DURING BAKING. 7. BRUSH CRUST WITH OIL OR COVER WITH PLASTIC AND LET STAND AT ROOM TEMPERATURE FOR APPROXIMATELY 1-2 HOURS UNTIL DESIRED THICKNESS IS OBTAINED. 8. ADD SAUCE, CHEESE AND TOPPINGS. 9. BAKING: DECK OVEN 500°F (260°C): 8-11 MINUTES CONVECTION OVEN 375°F (190°C): 7-10 MINUTES CONVENTIONAL OVEN 450°F (230°C): 12-15 MINUTES FORCED AIR CONVEYOR OVEN 500°F (260°C): 4.5-5.5 MINUTES OR UNTIL DESIRED CRUST COLOR IS ACHIEVED AND CHEESE IS MELTED. 10. REMOVE PIZZA FROM THE OVEN AND SERVE IMMEDIATELY.