



Product Code: 16804

# PIZZA DOUGH BALL MADE WITH 00 STYLE FLOUR, 60 8-OZ

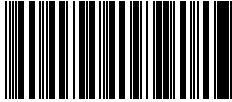
High in moisture, our Dough Balls transform into Neapolitan-style pizzas sure to satisfy even the most discerning consumer. Offering our most authentic pizza making experience, Dough Balls arrive pre-portioned and ready to thaw, proof, stretch, top and bake into gourmet pies.

## SPECIFICATIONS & STORAGE

GTIN:	00049800168046
Kosher Certification:	KOF-K
Kosher Status:	PARVE
Kosher Certificate:	<a href="#">View Certificate</a>
Case Count:	60
Master Pack:	CASE
Net Case Weight:	30 LB
Gross Case Weight:	31.6 LB
Case Cube:	1.045
Pallet Pattern:	10 Ti x 7 Hi (70 Cases/Pallet)
Serving Size:	1/4 PIZZA CRUST (49 G)
Shelf Life from Manufacture:	180 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:	8 OZ
Case Dimensions:	15.81 IN L x 11.56 IN W x 9.88 IN H



### CASE GTIN



00049800168046

## PRODUCT INGREDIENTS

INGREDIENTS FOR U.S. MARKET: ENRICHED UNBLEACHED WHEAT FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID, ENZYME), WATER, YEAST, SALT, SUGAR, ASCORBIC ACID, ENZYMES.

## ALLERGENS

CONTAINS: WHEAT  
MAY CONTAIN MILK, EGGS AND SOY

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 OR SCREEN 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 (MINIMUM DOUGH TEMP. 65°F) (18 °C), 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.

## Nutrition Facts

4 Servings Per Container

Serving Size 1/4 PIZZA CRUST (49 g)

Amount Per Serving

**Calories 120**

	% Daily Value*
<b>Total Fat</b> 0g	<b>0%</b>
Saturated Fat 0g	<b>0%</b>
Trans Fat 0g	
<b>Cholesterol</b> 0mg	<b>0%</b>
<b>Sodium</b> 310mg	<b>13%</b>
<b>Total Carbohydrate</b> 25g	<b>9%</b>
Dietary Fiber 1g	<b>3%</b>
Total Sugars 1g	
Includes 1g Added Sugars	<b>1%</b>
<b>Protein</b> 5g	<b>10%</b>

Vitamin D 0mcg	0%
Calcium 10mg	0%
Iron 1.7mg	10%
Potassium 50mg	2%
Thiamin	20%
Riboflavin	10%
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	216.955
<b>Protein</b>	<b>8.669 G</b>
<b>Carbohydrates</b>	<b>43.818 G</b>
Sugars	1.821 G
Added Sugars	1.186 G
Sugar Alcohol	0 G
<b>Water</b>	<b>44.953 G</b>
<b>Fat</b>	<b>0.852 G</b>
Saturates	0.137 G
Trans Fat	0 G
<b>Cholesterol</b>	<b>0 MG</b>
<b>Fiber</b>	<b>1.6 G</b>
<b>Minerals</b>	
Ash	1.708 G
Calcium	14.086 MG
Iron	3.05 MG
Sodium	538.087 MG
Thiamin	0.437 MG
Riboflavin	0.264 MG
Niacin	3.536 MG
Potassium	90.137 MG
Vitamin D	0 MCG
Folic Acid	91.445 MCG