



Product Code: 16804

# 8 OZ PIZZA DOUGH BALL MADE WITH 00 STYLE FLOUR

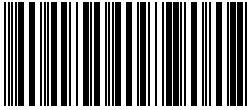
High in moisture, our Dough Balls transform into Neapolitan-style pizzas sure to satisfy even the most discerning consumer. Offering our most authentic pizza making experience, Dough Balls arrive pre-portioned and ready to thaw, proof, stretch, top and bake into gourmet pies.

## SPECIFICATIONS & STORAGE

|                                    |                                     |
|------------------------------------|-------------------------------------|
| GTIN:                              | 00049800168046                      |
| Kosher Certification:              | KOF-K                               |
| Kosher Status:                     | PARVE                               |
| 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, ENZYME.

## ALLERGENS

CONTAINS: WHEAT MAY CONTAIN MILK, EGGS, SOY AND SESAME 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 TOPPING. 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              | 0%             |
| 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              | 3%             |
| Total Sugars 1g               |                |
| Includes 1g Added Sugars      | 1%             |
| <b>Protein</b> 5g             | <b>10%</b>     |
| Vitamin D 0.4mcg              | 2%             |
| 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         |
| Calories From Fat           | 7.664           |
| Calories From Saturated Fat | 1.231           |
| <b>Protein</b>              | <b>8.669 G</b>  |
| <b>Carbohydrates</b>        | <b>43.818 G</b> |
| Sugars                      | 1.824 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                     | 14.095 MG       |
| Iron                        | 3.052 MG        |
| Sodium                      | 538.075 MG      |
| Thiamin                     | 0.437 MG        |
| Riboflavin                  | 0.264 MG        |
| Niacin                      | 3.536 MG        |
| Potassium                   | 90.152 MG       |
| Vitamin A                   | 0 IU            |
| Vitamin C                   | 0 MG            |
| Vitamin D                   | 0.708 MCG       |
| Folic Acid                  | 91.445 MCG      |