



Product Code: 23468

ROMAN STYLE PIZZA DOUGH BALL, 24 23-OZ

Rich's 23-oz. pre-portioned Roman Style Pizza Dough Balls were carefully developed to create an authentic Roman Style Pizza, one of the "great classics" of Italian Street Food. Uniquely formulated high-hydration dough made with double zero '00' style flour is typically baked in a rectangular pan and cut into smaller squares or rectangles for serving, forming a delectable crust that's crispy on the outside and soft, light and airy on the inside.

Nutrition Facts

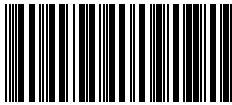
12 Servings Per Container

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



00049800234680

SPECIFICATIONS & STORAGE

GTIN:	00049800234680
Kosher Certification:	KOF-K
Kosher Status:	PARVE
Kosher Certificate:	View Certificate
Case Count:	24
Master Pack:	CASE
Net Case Weight:	34.5 LB
Gross Case Weight:	35.8 LB
Case Cube:	1.078
Pallet Pattern:	10 Ti x 6 Hi (60 Cases/Pallet)
Serving Size:	
Shelf Life from Manufacture:	150 DAYS
Storage Method:	Keep Frozen
Shelf Life Refrigerated, Prepared:	0 DAYS
Shelf Life Ambient, Prepared:	0 DAYS
Shelf Life Refrigerated, Thawed:	7 DAYS
Shelf Life Ambient, Thawed:	0 DAYS
Master Unit Size:	23 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, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID, ENZYME), WATER, YEAST. CONTAINS LESS THAN 2% OF THE FOLLOWING: WHOLE WHEAT FLOUR, SALT, EXTRA VIRGIN OLIVE OIL, ASCORBIC ACID, ENZYMES.

ALLERGENS

CONTAINS: WHEAT
MAY CONTAIN MILK, SOY AND EGGS

TIPS & HANDLING

1. KEEP PRODUCT FROZEN AT 0°F OR BELOW UNTIL READY TO USE. 2. REMOVE DESIRED NUMBER OF DOUGH BALLS FROM THE FREEZER. BEGIN THE THAWING PROCESS A MINIMUM OF 48 HOURS BEFORE USE FOR OPTIMAL DOUGH AGE. ALLOW TO THAW IN RETARDER (COOLER) ON OILED PANS, ON PANS WITH SPRAYED PARCHMENT COVERED WITH PLASTIC TO PREVENT DRYING, OR IN DOUGH BINS WITH LIDS. 3. REMOVE DOUGH BALLS FROM THE RETARDER (COOLER) AND DUST EACH WITH FLOUR. 4. TO EASE STRETCHING, COVER FLOURED DOUGH BALLS WITH PLASTIC AND ALLOW THE DOUGH TO SIT AT ROOM TEMPERATURE FOR 30 MINUTES OR MORE BEFORE SHAPING. 5. ONCE THE DOUGH HAS SAT AT AMBIENT TEMPERATURE FOR 30-60 MINUTES, THE TARGET FOR OPTIMAL PERFORMANCE IS AT LEAST 45-50°F. 6. SHAPE THE DOUGH BALL TO FIT THE DESIRED PAN. TYPICALLY, HAND STRETCHED FOR ROMAN STYLE, BUT COULD ALSO BE STRETCHED USING A MECHANICAL SHEETER OR ROLLING PIN. 7. PLACE SHEETED DOUGH ON A COVERED RACK FOR AT LEAST 30 MINS. *IMPORTANT: IF YOU ARE BEHIND, IT IS BETTER TO SHEET COLD DOUGH BALLS AND MAKE SURE THEY REST 30 MINUTES AFTER SHEETING! 8. ADD SAUCE, CHEESE AND TOPPING. 9. BAKING: DECK OVEN: 550-600°F, 8-11 MINUTES • CONVECTION OVEN: 375°F, 7-10 MINUTES • CONVENTIONAL OVEN: 450°F, 12-15 MINUTES • IMPINGER OVEN: 500°F, 4.5-5.5 MINUTES OR UNTIL DESIRED.