Product Code: 25889

00 STYLE FLOUR INDIVIDUALLY WRAPPED DOUGH BALL, 42 CT

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





UPC

0 49800 25889 1

CASE GTIN

10049800258898

SPECIFICATIONS & STORAGE

GTIN:	10049800258898
Kosher Certification:	KOF-K
Kosher Status:	PARVE
Kosher Certificate:	View Certificate
Case Count:	42
Master Pack:	CASE
Net Case Weight:	27.563 LB
Gross Case Weight:	28.863 LB
Case Cube:	1.064
Pallet Pattern:	10 Ti x 5 Hi (50 Cases/Pallet)
Serving Size:	1/5 pizza crust (51g)
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:	5 DAYS
Shelf Life Ambient, Thawed:	0 DAYS
Master Unit Size:	10.5 OZ
Case Dimensions:	15.94 IN L x 11.69 IN W x 9.88 IN H
Item Dimensions:	8.0 IN L x 7.5 IN W x 1.5 IN H

PRODUCT INGREDIENTS

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

HANDLING INSTRUCTIONS: KEEP PRODUCT FROZEN AT 0°F OR BELOW UNTIL READY TO USE. PROOFING: REMOVE DESIRED NUMBER OF WRAPPED DOUGH BALLS FROM FREEZER. DO NOT REMOVE DOUGH BALLS FROM INDIVIDUAL BAGS. 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 5 DAYS IN COOLER, IF REMAIN SEALED IN ORIGINAL PACKAGING. PREPPING: 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. REMOVE DOUGH BALLS FROM INDIVIDUAL BAG. PLACE DOUGH BALL ON FLOUR-DUSTED WORK SURFACE AND DUST TOP WITH ADDITIONAL FLOUR. DUST HANDS WITH FLOUR AND STRETCH THE DOUGH BALL BY PULLING FROM THE MIDDLE OUT TO THE EDGE. PLACE PIZZA DOUGH ON A PIZZA PAN OR SCREEN (SPRAYED WITH PAN SPRAY), AND FINISH STRETCHING TO FIT PAN/SCREEN. ADD SAUCE, CHEESE, AND ADDITIONAL TOPPINGS. FOR SPECIFIC OVEN TIME AND TEMPERATURES PLEASE REFER TO THE QR CODE ON THE INNER BAG.

Nutrition Facts

5 Servings Per Container
Serving Size 1/5 pizza crust (51g)

Amount Per Serving
Calories **130**

	% Daily Value*
Total Fat 0.5g	**1%**
Saturated Fat 0g	**0%**
Trans Fat 0g	
Cholesterol 0mg	**0%**
Sodium 320mg	**14%**
Total Carbohydrate 26g	**9%**
Dietary Fiber 1g	**3%**
Total Sugars 1g	
Includes 1g Added Sugars	**1%**
Protein 5g	**10%**
Vitamin D 0mcg	0%
Calcium 10mg	0%
Iron 1.8mg	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	217.079
Protein	**8.672 G**
Carbohydrates	**43.844 G**
Sugars	1.822 G
Added Sugars	1.188 G
Sugar Alcohol	0 G
Water	**44.922 G**
Fat	**0.852 G**
Saturates	0.137 G
Trans Fat	0 G
Cholesterol	**0 MG**
Fiber	**1.599 G**
Minerals	
Ash	1.71 G
Calcium	14.338 MG
Iron	3.053 MG
Sodium	538.604 MG
Thiamin	0.437 MG
Riboflavin	0.264 MG
Niacin	3.538 MG
Potassium	90.058 MG
Vitamin D	0 MCG
Folic Acid	91.505 MCG

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