



Product Code: 34606

TRADITIONAL PIZZA DOUGH BALL, 96 5-OZ

Carefully crafted by our pizza experts through meticulous taste-testing (it's a tough job!), Rich's authentic 5-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.

SPECIFICATIONS & STORAGE



GTIN:	00049800346062
Kosher Certification:	KOF-K
Kosher Status:	PARVE
Kosher Certificate:	View Certificate
Case Count:	96
Master Pack:	CASE
Net Case Weight:	30 LB
Gross Case Weight:	31.6 LB
Case Cube:	0.966
Pallet Pattern:	10 Ti x 7 Hi (70 Cases/Pallet)
Serving Size:	1/2 PIZZA CRUST (61 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:	5 OZ
Case Dimensions:	15.81 IN L x 11.56 IN W x 9.12 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, 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 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.

Nutrition Facts

2 Servings Per Container

Serving Size 1/2 PIZZA CRUST (61 g)

Amount Per Serving

Calories 170

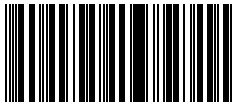
	% Daily Value*
Total Fat 2g	3%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 320mg	14%
Total Carbohydrate 31g	11%
Dietary Fiber 1g	4%
Total Sugars 1g	
Includes 1g Added Sugars	1%
Protein 6g	11%
Vitamin D 0.6mcg	2%
Calcium 10mg	0%
Iron 2mg	10%
Potassium 60mg	2%
Thiamin	25%
Riboflavin	15%
Niacin	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	233.371
Protein	7.792 G
Carbohydrates	43.739 G
Sugars	1.427 G
Added Sugars	1.011 G
Sugar Alcohol	0 G
Water	43.854 G
Fat	3.11 G
Saturates	0.612 G
Trans Fat	0.031 G
Cholesterol	0.001 MG
Fiber	1.601 G
Minerals	
Ash	1.505 G
Calcium	13.772 MG
Iron	2.859 MG
Sodium	446.792 MG
Thiamin	0.448 MG
Riboflavin	0.276 MG
Niacin	3.856 MG
Potassium	86.449 MG
Vitamin D	0 MCG
Folic Acid	84.198 MCG

CASE GTIN



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