



Product Code: 00577

5" WHOLE GRAIN RICH PROOF & BAKE SHEETED PIZZA DOUGH, 150 2.5-OZ

Feeling stretched? At Rich's, we've got your back –and your back of house. Our edge-to-edge 5" Whole Grain Rich Proof and Bake Sheeted Pizza Dough is the industry standard for fresh baked pizza crust without all the scaling, dividing, rounding, and stretching required with Dough Balls. To create a scratch-quality pie, just thaw overnight, bring to room temperature, and top any way you like.

SPECIFICATIONS & STORAGE

GTIN:	00049800005778
Kosher Certification:	KOF-K
Kosher Status:	DAIRY
Kosher Certificate:	View Certificate
Case Count:	150
Master Pack:	CASE
Net Case Weight:	23.438 LB
Gross Case Weight:	24.972 LB
Case Cube:	1.078
Pallet Pattern:	10 Ti x 7 Hi (70 Cases/Pallet)
Serving Size:	1 PIZZA CRUST (61 G)
Shelf Life from Manufacture:	150 DAYS
Storage Method:	Keep Frozen
Shelf Life Refrigerated, Prepared:	2 DAYS
Shelf Life Ambient, Prepared:	0 DAYS
Shelf Life Refrigerated, Thawed:	N/A
Shelf Life Ambient, Thawed:	N/A
Master Unit Size:	2.5 OZ
Case Dimensions:	15.81 IN L x 11.56 IN W x 10.19 IN H

PRODUCT INGREDIENTS

INGREDIENTS FOR U.S. MARKET: WATER, WHOLE WHEAT FLOUR, ENRICHED UNBLEACHED WHEAT FLOUR (WHEAT FLOUR, NIACIN, IRON AS FERROUS SULFATE, THIAMINE MONONITRATE, ENZYME, RIBOFLAVIN, FOLIC ACID), YEAST, WHEAT GLUTEN, DEXTROSE, CONTAINS LESS THAN 2% OF THE FOLLOWING: SUGAR, OAT FIBER, SOYBEAN OIL, SALT, POTASSIUM CHLORIDE, ENZYMES, ASCORBIC ACID, WHEAT STARCH.

ALLERGENS

CONTAINS: WHEAT
MAY CONTAIN MILK, SOY AND EGGS

DERIVED FROM BIOENGINEERING

TIPS & HANDLING

1. STORE FROZEN DOUGH AT 0 TO -10°F (-17 A -23°C) UNTIL READY TO PAN. 2. REMOVE FROZEN CALZONE PIECE FROM THE CASE AND PLACE ON PARCHMENT LINED SHEET PANS. 3. COVER THE PAN OF FROZEN DOUGH WITH A SHEET OF PLASTIC SPRAYED WITH PAN RELEASE OIL AND THAW IN THE COOLER AT 38 -40°F (3-4°C) OVERNIGHT. 4. THE NEXT DAY, REMOVE COVERED PAN OF DOUGH FROM THE COOLER AND SET AT ROOM TEMPERATURE FOR 45 MINUTES TO WARM. 5. USE A ROLLING PIN TO ROLL AND FLATTEN THE WARMED DOUGH INTO A CIRCLE ABOUT 5 INCHES ACROSS. 6. PLACE 2 OZ. OF YOUR CHOICE OF CHEESE & MEAT FILLING IN THE CENTER OF EACH DOUGH CIRCLE. YOU MAY ADD 1 OZ. OF VEGETABLE AS WELL. 7. BRUSH THE EDGES OF THE DOUGH WITH WATER. FOLD THE EDGES OVER THE FILLING FORMING A HALF CIRCLE AND CRIMP EDGES TO SEAL. 8. BRUSH THE TOP OF THE CALZONE WITH OLIVE OIL AND SPRINKLE WITH ITALIAN SEASONING. PLACE ON LINED SHEET PAN OR OILED PIZZA SCREEN. 9. PLACE THE FILLED DOUGHS IN A PREHEATED 325°F (163° C) CONVECTION OVEN. 10. BAKE FOR 12 -15

Nutrition Facts

1 Servings Per Container

Serving Size 1 PIZZA CRUST (61 g)

Amount Per Serving

Calories

160

	% Daily Value*
Total Fat 1.5g	2%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 140mg	6%
Total Carbohydrate 30g	11%
Dietary Fiber 3g	11%
Total Sugars 4g	
Includes 3g Added Sugars	7%
Protein 7g	14%
Vitamin D 0mcg	0%
Calcium 10mg	0%
Iron 1.7mg	10%
Potassium 210mg	4%
Thiamin	20%
Riboflavin	8%
Folate	6%

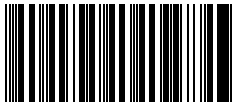
* The % Daily Value (dv) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

100g Nutrition Facts

Calories	226.501
Protein	9.765 G
Carbohydrates	42.901 G
Sugars	5.166 G
Added Sugars	4.698 G
Sugar Alcohol	0 G
Water	43.607 G
Fat	2.244 G
Saturates	0.365 G
Trans Fat	0.014 G
Cholesterol	0 MG
Fiber	4.538 G
Minerals	
Ash	1.484 G
Calcium	17.825 MG
Iron	2.346 MG
Sodium	203.781 MG
Thiamin	0.321 MG
Riboflavin	0.16 MG
Niacin	2.77 MG
Potassium	302.634 MG
Vitamin D	0 MCG
Folic Acid	38.346 MCG



CASE GTIN



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