



Product Code: 09718

16" WHOLE GRAIN PROOF & BAKE SHEETED PIZZA DOUGH, 24 20-OZ

Feeling stretched? At Rich's, we've got your back – and your back of house. Our edge-to-edge 16" Whole Grain 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:	00049800097186
Kosher Certification:	KOF-K
Kosher Status:	DAIRY
Kosher Certificate:	View Certificate
Case Count:	24
Master Pack:	CASE
Net Case Weight:	30 LB
Gross Case Weight:	31.9 LB
Case Cube:	0.955
Pallet Pattern:	6 TI x 9 HI (54 Cases/Pallet)
Serving Size:	1/8 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:	20 OZ
Case Dimensions:	16.25 IN L x 16.25 IN W x 6.25 IN H

PRODUCT INGREDIENTS

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, SOYBEAN OIL, OAT FIBER, SALT, POTASSIUM CHLORIDE, ENZYMES, ASCORBIC ACID, WHEAT STARCH, DEXTRIN.

ALLERGENS

CONTAINS: WHEAT
MAY CONTAIN MILK, SOY AND EGGS

DERIVED FROM BIOENGINEERING

TIPS & HANDLING

1. KEEP PRODUCT FROZEN AT 0°F OR BELOW UNTIL READY TO USE. 2. REMOVE DESIRED NUMBER OF SHEETED PIZZA DOUGHS FROM THE FREEZER AND ALLOW EACH TO THAW OVERNIGHT ON OILED PIZZA PANS COVERED WITH PLASTIC. (AS AN ALTERNATIVE, THAW ON PIZZA PANS AND USE THE SAME DAY AFTER 2-3 HOURS THAW TIME AT ROOM TEMPERATURE, 75°F. MAXIMUM TIME IN RETARDER IS 3 DAYS. 3. REMOVE THAWED SHELLS FROM THE RETARDER (COOLER) AND TRANSFER TO PIZZA PANS. ALLOW DOUGH TO DOUBLE IN SIZE. 4. TO PREVENT PRODUCT FROM DRYING OUT DURING TEMPERING (THAWING), COVER WITH PLASTIC OR BRUSH WITH OIL. 5. CAREFULLY DOCK THE DOUGH TO MINIMIZE BLISTERING AND/OR BUBBLING DURING BAKING. FOR A THICKER CRUST, ALLOW THE PIZZA TO CONTINUE TO RISE UNTIL DESIRED THICKNESS IS OBTAINED. 6. ADD SAUCE, CHEESE AND TOPPINGS. 7. BAKE AS FOLLOWS: DECK OVEN: 500°F 8-11

Nutrition Facts

8 Servings Per Container

Serving Size 1/8 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 150mg	6%
Total Carbohydrate 30g	11%
Dietary Fiber 3g	12%
Total Sugars 4g	
Includes 3g Added Sugars	7%
Protein 7g	14%
Vitamin D 0.7mcg	4%
Calcium 10mg	2%
Iron 1.7mg	10%
Potassium 220mg	4%
Thiamin	20%
Riboflavin	8%
Folate	6%

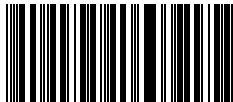
* The % Daily Value (dv) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

100g Nutrition Facts

Calories	227.664
Protein	9.817 G
Carbohydrates	42.913 G
Sugars	5.286 G
Added Sugars	4.815 G
Sugar Alcohol	0 G
Water	43.404 G
Fat	2.356 G
Saturates	0.383 G
Trans Fat	0.016 G
Cholesterol	0 MG
Fiber	4.585 G
Minerals	
Ash	1.51 G
Calcium	17.909 MG
Iron	2.337 MG
Sodium	208.433 MG
Thiamin	0.319 MG
Riboflavin	0.159 MG
Niacin	2.758 MG
Potassium	308.551 MG
Vitamin D	0 MCG
Folic Acid	37.594 MCG



CASE GTIN



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