



Product Code: 11108

# 12" X 16" WHOLE GRAIN PROOF & BAKE SHEETED PIZZA DOUGH, 20 27-OZ

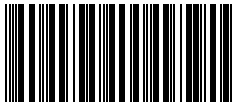
Feeling stretched? At Rich's, we've got your back – and your back of house. Our edge-to-edge 12" X 16" Whole Grain Proof and Bake Sheeted Pizza Dough is the industry standard for fresh baked pizza crust without all the scaling, dividing, rounding, and stretching required with Dough Balls. To create a scratch-quality pie, just thaw overnight, bring to room temperature, and top any way you like.

## SPECIFICATIONS & STORAGE

|                                    |                                     |
|------------------------------------|-------------------------------------|
| GTIN:                              | 00049800111080                      |
| Kosher Certification:              | KOF-K                               |
| Kosher Status:                     | DAIRY                               |
| Kosher Certificate:                | <a href="#">View Certificate</a>    |
| Case Count:                        | 20                                  |
| Master Pack:                       | CASE                                |
| Net Case Weight:                   | 33.75 LB                            |
| Gross Case Weight:                 | 35.188 LB                           |
| Case Cube:                         | 0.825                               |
| Pallet Pattern:                    | 8 Ti x 9 Hi (72 Cases/Pallet)       |
| Serving Size:                      | 1/12 PIZZA CRUST (55 G)             |
| 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:   | N/A                                 |
| Shelf Life Ambient, Thawed:        | N/A                                 |
| Master Unit Size:                  | 27 OZ                               |
| Case Dimensions:                   | 17.25 IN L x 12.25 IN W x 6.75 IN H |



## CASE GTIN



00049800111080

## 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, 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 (-18°C) or below until ready to use Note: To prevent drying, pizza dough must be completely covered with plastic when thawing, proofing/tempering
2. Line sheet pan with parchment and spray with pan release or lightly brush with oil. Place frozen dough piece(s) on parchment
3. Using papers that separate the dough pieces (provided in the case), spray both sides of paper and place over dough pieces
4. Stack a second layer of dough. Repeat the process stacking no more than 5 layers high. If more dough is needed, use additional pans
5. Tightly cover pan with plastic and refrigerate overnight (or up to 72 hours)
6. Remove thawed sheeted dough from cooler and temper/proof at room temperature until double in size (minimum of 60 minutes)
7. Optional: Using gloved finger tips or a docker, gently dimple or dock the dough for a thinner crust and to eliminate undesirable bubbles on the baked pizza
8. Transfer dough to oiled pizza pans Note: Oiled pizza screens or perforated pans will allow for a crispier baked crust
9. Top and bake as follows. Ovens vary so use the suggested guidelines and optimize time and temperature your operation: o Impinger/Conveyor

## Nutrition Facts

12 Servings Per Container  
Serving Size 1/12 PIZZA CRUST (55 g)

| Amount Per Serving            |  |                       |
|-------------------------------|--|-----------------------|
| <b>Calories</b>               |  | <b>150</b>            |
|                               |  | <b>% Daily Value*</b> |
| <b>Total Fat</b> 1.5g         |  | <b>2%</b>             |
| Saturated Fat 0g              |  | <b>0%</b>             |
| Trans Fat 0g                  |  |                       |
| <b>Cholesterol</b> 0mg        |  | <b>0%</b>             |
| <b>Sodium</b> 135mg           |  | <b>6%</b>             |
| <b>Total Carbohydrate</b> 27g |  | <b>10%</b>            |
| Dietary Fiber 3g              |  | <b>10%</b>            |
| Total Sugars 3g               |  |                       |
| Includes 3g Added Sugars      |  | <b>6%</b>             |
| <b>Protein</b> 6g             |  | <b>13%</b>            |
| Vitamin D 0mcg                |  | 0%                    |
| Calcium 10mg                  |  | 0%                    |
| Iron 1.5mg                    |  | 8%                    |
| Potassium 200mg               |  | 4%                    |
| Thiamin                       |  | 15%                   |
| 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             | <b>227.664</b>    |
| <b>Protein</b>       | <b>9.817 G</b>    |
| <b>Carbohydrates</b> | <b>42.913 G</b>   |
| Sugars               | <b>5.286 G</b>    |
| Added Sugars         | <b>4.815 G</b>    |
| Sugar Alcohol        | <b>0 G</b>        |
| <b>Water</b>         | <b>43.404 G</b>   |
| <b>Fat</b>           | <b>2.356 G</b>    |
| Saturates            | <b>0.383 G</b>    |
| Trans Fat            | <b>0.016 G</b>    |
| <b>Cholesterol</b>   | <b>0 MG</b>       |
| <b>Fiber</b>         | <b>4.585 G</b>    |
| <b>Minerals</b>      |                   |
| Ash                  | <b>1.51 G</b>     |
| Calcium              | <b>17.909 MG</b>  |
| Iron                 | <b>2.337 MG</b>   |
| Sodium               | <b>208.433 MG</b> |
| Thiamin              | <b>0.319 MG</b>   |
| Riboflavin           | <b>0.159 MG</b>   |
| Niacin               | <b>2.758 MG</b>   |
| Potassium            | <b>308.551 MG</b> |
| Vitamin D            | <b>0 MCG</b>      |
| Folic Acid           | <b>37.594 MCG</b> |