



Product Code: 17090

# READY-TO-STRETCH INDIVIDUAL PIZZA DOUGH, 80 6.0-OZ

For those consumers who appreciate fresh baked, carefully crafted pizza, Ready to Stretch is awesomely authentic. Operators can easily hand stretch right from the cooler so the ONLY sacrifice is the guess work.

## SPECIFICATIONS & STORAGE

GTIN:	00049800170902
Kosher Certification:	KOF-K
Kosher Status:	DAIRY
Kosher Certificate:	<a href="#">View Certificate</a>
Case Count:	80
Master Pack:	CASE
Net Case Weight:	30 LB
Gross Case Weight:	31.5 LB
Case Cube:	1.016
Pallet Pattern:	9 Ti x 7 Hi (63 Cases/Pallet)
Serving Size:	1/2 Pizza Crust (74 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:	6 OZ
Case Dimensions:	13.25 IN L x 13.25 IN W x 10.0 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, CONTAINS LESS THAN 2% OF THE FOLLOWING: PALM OIL, SALT, BUTTERMILK, SUGAR, SOYBEAN OIL, LEAVENING (BAKING SODA, SODIUM ALUMINUM PHOSPHATE), CHEDDAR CHEESE (MILK, CHEESE CULTURES, SALT, ENZYMES), PASTEURIZED PART SKIM MILK, WHEY POWDER (A MILK DERIVATIVE), GARLIC POWDER, GUAR GUM, MALTED BARLEY FLOUR, DEXTROSE, XANTHAN GUM, DATEM, SODIUM PHOSPHATE, LACTIC ACID, CHEESE CULTURE, ENZYMES, POWDERED CELLULOSE, ASCORBIC ACID, NATAMYCIN (A NATURAL MOLD INHIBITOR).

## ALLERGENS

CONTAINS: MILK, WHEAT  
MAY CONTAIN EGGS AND SOY

DERIVED FROM BIOENGINEERING

## TIPS & HANDLING

Above English Handling: DOUGH MOVED TO COOLER ON: SEE TOP OF BOX FOR HANDLING INSTRUCTIONS. Delivery & Frozen Storage: • When product is delivered inspect case for visible damage and ensure product remains frozen at 0°F or below. Gently handle cases to ensure there is no breakage. Store cases upright, stacked no more than 2 high to ensure proper air-flow in the freezer. To prevent damage, do not store shipper on side or upside down. • Keep product frozen at 0°F (-18°C) or below until ready to use Thawing: • By the Case: An entire case of dough can be broken out and thawed in the cooler. Thaw time is 24-48 hours. Keep track of thawing time by marking each case with the date before placing in the cooler. Once thawed, the case of dough can remain in the cooler up to 24 hours. To prevent drying, inner bag should remain closed over dough. • On Sheet Pans: (Up to 48 hours in the cooler): Note: To prevent drying, pizza dough must remain completely covered with plastic for thawing. o Line sheet pan with parchment. Using the non-stick paper that separates the dough pieces (provided in the case), place frozen dough piece(s) on parchment. Stack no more than 3 high (18 per full sheet pan) o 12 Inch dough sheets should be layered in a shingled fashion (3-5 per full sheet pan) o Tightly cover pan with plastic and refrigerate overnight (or up to 48 hours) Stretching: • No proofing or other special dough handling skills required! Designed to be

# Nutrition Facts

2 Servings Per Container

Serving Size 1/2 Pizza Crust (74 g)

Amount Per Serving

## Calories

	% Daily Value*
<b>Total Fat</b>	%
Saturated Fat	%
Trans Fat	
<b>Cholesterol</b>	%
<b>Sodium</b>	%
<b>Total Carbohydrate</b>	%
Dietary Fiber	%
Total Sugars	
Includes 1g Added Sugars	2%
<b>Protein</b>	%

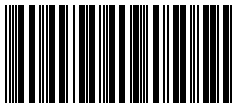
\* The % Daily Value (dv) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

## 100g Nutrition Facts

Calories
<b>Protein</b>
<b>Carbohydrates</b>
Sugars
Sugar Alcohol
<b>Water</b>
<b>Fat</b>
Saturates
Trans Fat
<b>Cholesterol</b>
<b>Fiber</b>
<b>Minerals</b>
Ash
Calcium
Iron
Sodium
Thiamin
Riboflavin
Niacin
Potassium
Vitamin D
Folic Acid



CASE GTIN



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Convection Oven: 375 – 400°F (190-204°C) for 9 – 11 minutes o Deck Oven: 375 – 400°F (190-204°C) for 8 – 11 minutes After baking, allow pizza to set for 3-4 minutes before cutting