



Product Code: 26072

7" REFRIGERATOR-TO-OVEN SHEETED PIZZA DOUGH, 72 CT

Create authentic pizzeria-style pizzas with Rich's 7" Refrigerator-to-Oven Sheeted Pizza Dough. Fully sheeted and pre-portioned, this convenient dough goes straight from the refrigerator to the oven with no proofing required. Enjoy a golden-brown crust with authentic flavor and a crispy-yet-chewy texture while saving valuable prep time.

SPECIFICATIONS & STORAGE

GTIN:	00049800260726
Kosher Certification:	KOF-K
Kosher Status:	DAIRY
Kosher Certificate:	View Certificate
Case Count:	72
Master Pack:	CASE
Net Case Weight:	27 LB
Gross Case Weight:	28.97 LB
Case Cube:	1.015
Pallet Pattern:	6 Ti x 9 Hi (54 Cases/Pallet)
Serving Size:	1/3 pizza crust (49g)
Shelf Life from Manufacture:	120 DAYS
Storage Method:	Keep Frozen
Shelf Life Refrigerated, Prepared:	0 DAYS
Shelf Life Ambient, Prepared:	0 DAYS
Shelf Life Refrigerated, Thawed:	5 DAYS
Shelf Life Ambient, Thawed:	0 DAYS
Master Unit Size:	6 OZ
Case Dimensions:	16.38 IN L x 15.88 IN W x 6.75 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, SOYBEAN OIL, SUGAR, SALT, SKIM MILK, LEAVENING (BAKING SODA, SODIUM ALUMINUM PHOSPHATE), DISTILLED MONOGLYCERIDES, ASCORBIC ACID, ENZYMES.

ALLERGENS

CONTAINS: MILK, WHEAT
MAY CONTAIN EGGS AND SOY

DERIVED FROM BIOENGINEERING

TIPS & HANDLING

1. Keep product frozen at 0°F (-18°C) or below until ready to use. 2. 18-24 hours prior to baking, remove desired number of dough sheets from the freezer. 3. Line a sheet pan with parchment paper. Place 1 dough sheet on parchment (no need to spray parchment, you can use the non-stick paper provided in the case under the first sheet of dough). 4. Stack a second layer of sheeted dough on top. Use non-stick paper provided in the case to separate dough pieces. 4a. Repeat this process for the required number of pizzas, stacking up to 5 high on a single sheet pan. 5. Cover sheet pans with plastic or store on a covered rack (dough must be completely covered to prevent drying). Store in the cooler for at least 18-24 hours, or up to 5 days. Product performs best at refrigerator temperatures between 38°F to 42°F (3 °C to 6 °C). 6. Remove dough from the cooler when ready to bake. Dock the full dough sheet to prevent blistering. 7. Transfer docked dough to sprayed pizza screens. 8. Top pizza as desired. 9. Bake as follows: • IMPINGER/CONVEYOR OVEN 500° - 525°F (260 °C - 274 °C) for 4.5 - 6.5 min • CONVECTION OVEN 375° - 400°F (190 °C - 204 °C) for 9 - 11 min • DECK OVEN 375° - 400°F (190 °C - 204 °C) for 8 - 11 min. • WOOD BURNING OVEN 700° - 900°F (371 °C - 482 °C) for 1 - 3 min., rotating regularly *Ovens vary, so use our suggested guidelines and then optimize time

Nutrition Facts

3 Servings Per Container

Serving Size 1/3 pizza crust (49g)

Amount Per Serving

Calories

140

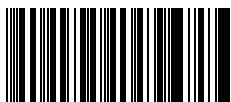
	% Daily Value*
Total Fat 2.5g	3%
Saturated Fat 1.5g	6%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 340mg	15%
Total Carbohydrate 25g	9%
Dietary Fiber 1g	3%
Total Sugars 1g	
Includes 1g Added Sugars	2%
Protein 4g	9%
Vitamin D 0mcg	0%
Calcium 10mg	0%
Iron 1.6mg	8%
Potassium 50mg	2%
Thiamin	20%
Riboflavin	10%
Folate	10%

* 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	245.135
Protein	7.911 G
Carbohydrates	43.537 G
Sugars	1.882 G
Added Sugars	1.432 G
Sugar Alcohol	0 G
Water	41.962 G
Fat	4.502 G
Saturates	2.275 G
Trans Fat	0.042 G
Cholesterol	0.015 MG
Fiber	1.69 G
Minerals	
Ash	2.087 G
Calcium	15.52 MG
Iron	2.837 MG
Sodium	592.966 MG
Thiamin	0.44 MG
Riboflavin	0.271 MG
Niacin	3.784 MG
Potassium	96.725 MG
Vitamin D	0 MCG
Folic Acid	82.633 MCG

CASE GTIN



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