Product Code: 26578

16" REFRIGERATOR TO OVEN SHEETED PIZZA DOUGH, 20 CT

Rich's fully sheeted 16" Refrigerator To Oven Sheeted Pizza Dough empowers pizza makers to serve delicious pies that meet consumer expectations — without the time and guesswork required for proofing. Just thaw overnight and top any way you like! It's a smarter solution that saves time, reduces labor, and creates consistency on the menu.



CASE GTIN

00049800265783

SPECIFICATIONS & STORAGE

GTIN:	00049800265783
Kosher Certification:	KOF-K
Kosher Status:	DAIRY
Kosher Certificate:	View Certificate
Case Count:	20
Master Pack:	CASE
Net Case Weight:	34.375 LB
Gross Case Weight:	36.719 LB
Case Cube:	1.298
Pallet Pattern:	6 Ti x 7 Hi (42 Cases/Pallet)
Serving Size:	1/12 pizza crust (60g)
Shelf Life from Manufacture:	135 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:	27.5 OZ
Case Dimensions:	17.12 IN L x 16.38 IN W x 8.0 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, SOYBEAN OIL, SALT, SUGAR, 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. Place 1 dough sheet on a sheet pan. Include the non-stick parchment provided in the case under that sheet of dough (no need to oil or spray the parchment). 3a. Repeat this process for the required number of pizzas, stacking up to 5 high on a single sheet pan. 4. Cover sheet pans with plastic. Dough must be completely covered to prevent drying. Store in the refrigerator for at least 18-24 hours, or up to 120 hours (5 days). 5. After dough has thawed, dock the dough if desired prior to baking. Carefully docking dough helps to minimize bubbling. 6. Transfer dough to oiled pizza screens or pans. 7. Top pizza as desired. 8. Bake as follows: IMPINGER/CONVEYOR OVEN: 500°-525°F (260-274°C) for 4.5-6.5 min CONVECTION OVEN: 375°-400°F (191-204°C) for 9-11 min DECK OVEN: 375°-400°F (204°C) for 8-11 min. WOOD BURNING OVEN: 700°-900°F (371-482°C) for 1-3 min., rotating regularly *Ovens vary, so use our suggested guidelines and then optimize time and temperature for your operation. 9. Allow pizza to cool for 3-4 minutes before cutting and serving.

Nutrition Facts

12 Servings Per Container
Serving Size 1/12 pizza crust (60g)

Amount Per Serving
Calories **160**

	% Daily Value*
Total Fat 3g	**4%**
Saturated Fat 1.5g	**7%**
Trans Fat 0g	
Cholesterol 0mg	**0%**
Sodium 410mg	**18%**
Total Carbohydrate 28g	**10%**
Dietary Fiber 1g	**4%**
Total Sugars 1g	
Includes 1g Added Sugars	**2%**
Protein 5g	**10%**
Vitamin D 0mcg	0%
Calcium 10mg	0%
Iron 1.8mg	10%
Potassium 60mg	2%
Thiamin	25%
Riboflavin	15%
Folate	15%

* 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	**244.877**
Protein	**7.903 G**
Carbohydrates	**43.492 G**
Sugars	**1.88 G**
Added Sugars	**1.431 G**
Sugar Alcohol	**0 G**
Water	**41.918 G**
Fat	**4.497 G**
Saturates	**2.273 G**
Trans Fat	**0.042 G**
Cholesterol	**0.015 MG**
Fiber	**1.688 G**
Minerals	
Ash	**2.19 G**
Calcium	**15.524 MG**
Iron	**2.834 MG**
Sodium	**633.73 MG**
Thiamin	**0.439 MG**
Riboflavin	**0.271 MG**
Niacin	**3.414 MG**
Potassium	**96.625 MG**
Vitamin D	**0 MCG**
Folic Acid	**88.268 MCG**

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