



EASY BY ANY STRETCH.

READY-TO-STRETCH SHEETED PIZZA DOUGH HANDLING GUIDE

PC 17090 READY-TO-STRETCH INDIVIDUAL PIZZA DOUGH

PC 17095 READY-TO-STRETCH LARGE PIZZA DOUGH



1. LET'S GET STARTED. DELIVERY & FROZEN STORAGE.



Inspect the outer cases for damage and ensure product remains frozen at 0°F (-18°C) or below. Handle gently to avoid breakage.



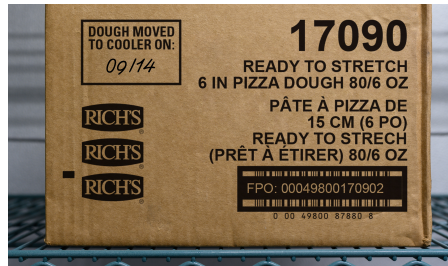
Store cases **upright** in the freezer, stacked no more than two high, to ensure proper air-flow. To prevent damage, do not store shipper on side or upside down.

2. THAW LAW. THAWING YOUR READY-TO-STRETCH DOUGH IN THE COOLER IS RECOMMENDED FOR OPTIMAL PERFORMANCE.

OPTION 1: BY THE CASE



An entire case of Ready-To-Stretch can be moved from the freezer to the cooler for thawing.



Maximum time in the cooler for an entire case is 24-48 hours. Keep track of thawing time by marking each case with the date before placing in the cooler.



To prevent drying during thawing, the inner bag should always remain tightly closed over the dough.

OPTION 2: ON SHEET PANS



Line sheet pans with parchment. Place first layer of frozen dough piece(s) on parchment. Use the non-stick paper provided to separate the pieces.

- Stack Ready-To-Stretch Individual Pizza Dough no more than 3 high (18 per full sheet pan).
- As an option, Ready-To-Stretch Large Pizza Dough can be layered in a shingled fashion (3-5 per full sheet pan).



Tightly cover the pan of frozen dough to prevent drying, and refrigerate overnight (or up to 48 hours).

OPTION 3: UNANTICIPATED DEMAND





Frozen Ready-To-Stretch can be thawed at room temperature for 20 minutes and then stretched.

3. STRETCH IT OUT. HAND STRETCHING YOUR READY-TO-STRETCH DOUGH.



Ready-To-Stretch is designed to be stretched right from the cooler. Stretch dough within 1 hour of removing from the cooler. Hand stretch dough to desired thickness, size and shape and place on oiled pizza screens or pans.
 Note: Oiled pizza screens will allow for a crispier baked crust.

PRODUCT	FROZEN DIAMETER/ UNIT WEIGHT	STRETCHED/ FINISHED DIAMETER		
		THICK	TRADITIONAL	THIN
Ready-To-Stretch Individual Pizza Dough	6"/6oz. 	8"	10"	11"
Ready-To-Stretch Large Pizza Dough	12"/22oz. 	14"	16"	18"

4. TOP AND BAKE. BAKING INSTRUCTIONS.



IMPINGER/CONVEYOR OVEN
 500° - 525°F for 4.5 - 6.5 min.
CONVECTION OVEN
 375° - 400°F for 9 - 11 min.

DECK OVEN
 375° - 400°F for 8 - 11 min.
WOOD BURNING OVEN
 700° - 900°F for 1 - 3 min.,
 rotating regularly

After baking, allow your pizza to set for 3 - 4 minutes before cutting.
 Ovens vary, so use our suggested guidelines and then optimize time and temperature for your operation.

SHOW YOUR PIZZA PERSONALITY.

Try these on-trend recipes with Ready-To-Stretch Sheeted Pizza Dough — or create your own signature pies!



PRODUCT CODE	PRODUCT DESCRIPTION	CASE PACK (OZ)	NET WEIGHT (LBS)	GROSS CASE WEIGHT (LBS)	CASE CUBE (FT ³)	CASE DIMENSIONS (L x W x H)	BLOCK/TIER
17090	Ready-To-Stretch Individual Pizza Dough	80 / 6	30.0	31.5	0.9144	13.25" x 13.25" x 9"	9 x 8
17095	Ready-To-Stretch Large Pizza Dough	20 / 22	27.5	29.275	0.8545	13.5" x 12.5" x 8.75"	9 x 8



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 ONE FAMILY.

Rich Products Corporation | richfoodservice.com
 One Robert Rich Way | Buffalo, NY 14213

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