



## THE RIGHT CHOICE FOR YOU:

- If you have skilled staff familiar with a multi-step pizza making process.
- If your operation has the time and cooler space to accommodate overnight thawing.
- If your consumers value the quality of authentic pizza with made-from-scratch flavor.



REQUIRES BASIC DOUGH HANDLING



THAWING REQUIRED



PROOFING REQUIRED



AMBIENT TIME (DOUGH): UP TO 2 HOURS



HIGHLY DEVELOPED TEXTURE

## **GRAND GOURMET.**

High in moisture, our Dough Balls transform into Neapolitan-style pizzas sure to satisfy even the most discerning consumer. Offering our most authentic pizza making experience, Dough Balls arrive pre-portioned and ready to thaw, proof, stretch, top and bake into gourmet pies.



### TRADITIONAL DOUGH BALL

Available in a number of versatile sizes.



#### **00 STYLE DOUGH BALL**

Made with "OO" flour milled according to exact standards.





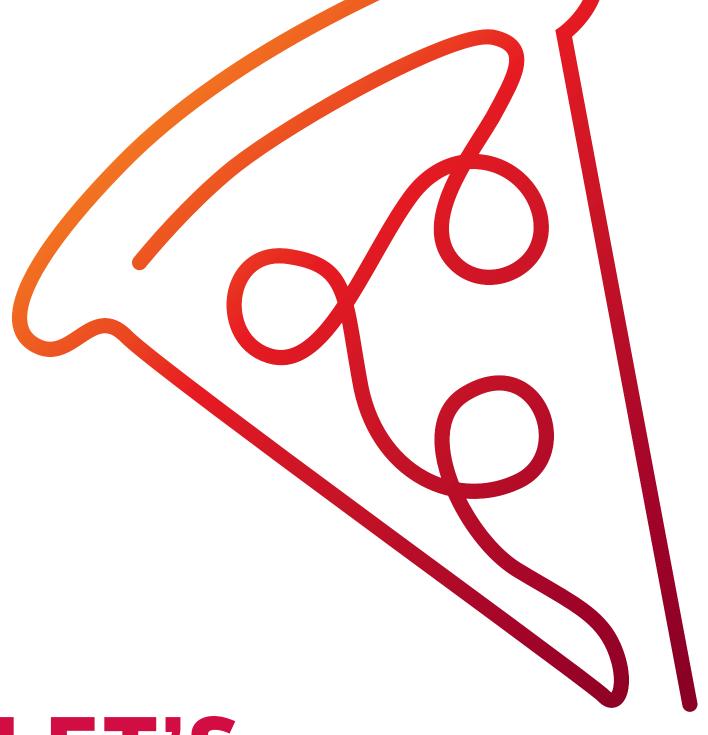


#### **ARTISAN STYLE DOUGH BALL (IW)**

EZ Peel plastic pouch seals in the natural fermentation, producing an authentic, high-quality Italian-inspired crust.



For a complete list of products and specifications, see page 30.



# LET'S GET STARTED.