

RICH'S

®

**OUR CRUST.
YOUR CANVAS.**





DOUGH BALLS

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.



OO 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.



MARGHERITA | TRADITIONAL



CAPRESE | OO STYLE FLOUR



CHEESE & PEPPERONI | ARTISAN



**LET'S
GET STARTED.**



INFINITE POSSIBILITIES.
ONE FAMILY.

Contact your Rich's rep today or visit richsusa.com/pizza

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