



**OUR CRUST.
YOUR CANVAS.**



PROOF AND BAKE SHEETED PIZZA DOUGH

THE RIGHT CHOICE FOR YOU:

- If you want fresh, authentic-tasting pizza and have the time and cooler space to accommodate overnight thawing.
- If your staff is familiar with a simple, multi-step pizza making process.
- If you menu pizzas, but want to offer other fresh baked, dough-related items such as calzones, stromboli, breadsticks and more.



**REQUIRES BASIC
DOUGH HANDLING**



**THAWING
REQUIRED**



**PROOFING
REQUIRED**



**AMBIENT TIME (DOUGH):
2 HOURS**



**HIGHLY
DEVELOPED
TEXTURE**

AWESOMELY AUTHENTIC.

Our edge-to-edge Proof and Bake Sheeted Pizza Dough is the industry standard for fresh baked pizza without all the scaling, dividing, rounding and stretching required with Dough Balls. To create a scratch-quality pie, just thaw overnight, bring to room temperature and top any way you like.



PROOF AND BAKE SHEETED PIZZA DOUGH

Available in consistent sizes, from individual pizzas up to 16" family size — plus a 12" x 16" rectangular dough for Sicilian-inspired pies.



WHOLE GRAIN PROOF AND BAKE SHEETED PIZZA DOUGH

For a wholesome infusion, try Wheat or Whole Grain versions.



GREEK | ORIGINAL



CHEESE & PEPPERONI | WHOLE GRAIN



**LET'S
GET STARTED.**



INFINITE POSSIBILITIES.
ONE FAMILY.

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

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