



# EASY BY ANY STRETCH.

**GO FROM COOLER TO FRESH BAKED  
WITH NEW READY-TO-STRETCH  
SHEETED PIZZA DOUGH.**

## **READY? STRETCH. DOUGH!**

Your consumers expect more from their pizza. Authentic ingredients. Custom crafted pies. And an elevated experience.

At the same time, turnover and training challenges mean anyone-can-do-it, versatile products are even more valuable.

Feeling stretched? Rich's new Ready-To-Stretch Pizza Dough is the solution that puts the power of premium pizza in your hands.

**TRUTH WITHOUT PROOF.** With Ready-To-Stretch, we've done the proofing for you. Take your dough out of the cooler, stretch it to your signature shape and stick it right into the oven. No guessing, less work.



**AS UNIQUE AS YOU.** Hand-crafted dough lets your chefs put a little bit of themselves in their pizza. With Ready-To-Stretch, every rustic pie shows your consumers you've made this authentic, fresh baked pizza just for them.



# STRETCH YOUR IMAGINATION.

When your pizza dough is this easy to handle, this on-trend and this much fun, you have time to focus on unique, signature creations for your consumers.

## EASY TO CUSTOMIZE

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



### MAXIMUM EASE, MINIMAL WASTE

- Easy to Handle Right from the Cooler
- No Proofing Guesswork = Reduced Waste
- Available in 2 Formats: Regular and Cauliflower and in 2 Sizes: Individual 6"/6oz and Large 12"/22oz



### CONSISTENT IN ANY OVEN

Impinger, Convection, Deck and Wood Burning



### ALWAYS AUTHENTIC

Perfect Pizza Bite, Yeasty Aroma, Wide & Random Cell Structure



### REAL PIZZA. REAL VEGGIES. REAL EASY.

Satisfy the Demand for Plant-Based with Ready-To-Stretch Cauliflower

- Traditional Pizza Eating Experience
- Made with >20% Cauliflower
- 25% of Americans say they would eat even more pizza if there were healthier, innovative options<sup>2</sup>



**44% OF CONSUMERS CHOOSE WHERE THEY GET THEIR PIZZA BY "THE BEST CRUST."<sup>1</sup>**

PRODUCT CODE	PRODUCT DESCRIPTION	CASE PACK (OZ)	SHELF LIFE
17090	Ready-To-Stretch Individual Pizza Dough	80 / 6	120 Days Frozen; 2 Days Refrigerated; 0 Days Ambient
17095	Ready-To-Stretch Large Pizza Dough	20 / 22	120 Days Frozen; 2 Days Refrigerated; 0 Days Ambient

FOR MORE INFORMATION VISIT [RICHSFOODSERVICE.COM/READYTOSTRETCHPIZZADOUGH](https://richsfoodservice.com/readytostretchpizzadough)

1 - TECHNOMIC, 2018 2 - DATASSENTIAL PIZZA KEYNOTE, TASTEMASTERS



INFINITE POSSIBILITIES.  
ONE FAMILY.

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Contact your Rich's rep today.  
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