



Product Code: 16459

TRADITIONAL PIZZA DOUGH BALL - 16 OZ

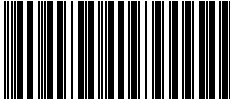
Carefully crafted by our pizza experts through meticulous taste-testing (it's a tough job!), Rich's authentic 16-oz pre-portioned Pizza Dough Balls create the ideal artisan pizza your customers expect. The flavor and texture of a well-made crust, perfectly baked, makes a huge difference to a beautifully balanced pizza.

SPECIFICATIONS & STORAGE

GTIN:	00049800164598
Kosher Certification:	KOF-K
Kosher Status:	PARVE
Case Count:	30
Master Pack:	CASE
Net Case Weight:	13.608 KG
Gross Case Weight:	14.334 KG
Case Cube:	0.030
Pallet Pattern:	10 Ti x 7 Hi (70 Cases/Pallet)
Serving Size:	1/8 pizza crust (49g)
Shelf Life from Manufacture:	180 DAYS
Storage Method:	Keep Frozen
Shelf Life Refrigerated, Prepared:	2 DAYS
Shelf Life Ambient, Prepared:	0 DAYS
Shelf Life Refrigerated, Thawed:	N/A
Shelf Life Ambient, Thawed:	N/A
Master Unit Size:	16 OZ
Case Dimensions:	40.16 CM L x 29.37 CM W x 25.88 CM H



CASE GTIN



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PRODUCT INGREDIENTS

Ingredients: Enriched unbleached wheat flour, Water, Yeast, Soyabean oil, Sugars (glucose-fructose), Salt, Sodium stearoyl-2-lactylate, Ascorbic acid, Enzyme (amylase, pentosanase, glucose oxidase).

ALLERGENS

Contains: Wheat May contain milk, soya and eggs

TIPS & HANDLING

- KEEP PRODUCT FROZEN AT 0°F (-18°C) OR BELOW UNTIL READY TO USE.
- REMOVE DESIRED NUMBER OF DOUGH BALLS FROM THE FREEZER AND ALLOW EACH TO THAW OVERNIGHT IN RETARDER (COOLER) ON OILED PANS COVERED WITH PLASTIC TO PREVENT DRYING. (AS AN ALTERNATIVE, USE THE SAME DAY AFTER 1-4 HOURS THAW TIME AT ROOM TEMPERATURE, 75°F (24°C)) SMALL DOUGH BALLS THAW FASTER THAN LARGE ONES.
- REMOVE DOUGH BALLS FROM THE RETARDER (COOLER) AND DUST EACH WITH FLOUR.
- TO EASE STRETCHING, ALLOW THE DOUGH TO SIT AT ROOM TEMPERATURE FOR 30 MINUTES OR MORE BEFORE SHAPING.
- SHAPE THE DOUGH BALL TO FIT THE DESIRED PAN USING A MECHANICAL SHEETER, ROLLING PIN, OR BY HAND.
- PLACE PIZZA DOUGH ON AN OILED PIZZA PAN AND CAREFULLY DOCK TO MINIMIZE BLISTERING AND/OR BUBBLING DURING BAKING.
- BRUSH CRUST WITH OIL OR COVER WITH PLASTIC AND LET STAND AT ROOM TEMPERATURE FOR APPROXIMATELY 1 - 2 HOURS UNTIL DESIRED THICKNESS IS OBTAINED.
- ADD SAUCE, CHEESE AND TOPPINGS.
- BAKING: DECK OVEN 500°F (260°C): 8- 11 MINUTES CONVECTION OVEN 375°F (190°C): 7 - 10 MINUTES CONVENTIONAL OVEN 450°F (230°C): 12 - 15 MINUTES FORCED AIR CONVEYOR OVEN 500°F (260°C): 4.5 - 5.5 MINUTES OR UNTIL DESIRED CRUST COLOR IS ACHIEVED AND CHEESE IS MELTED.
- REMOVE PIZZA FROM THE OVEN AND SERVE IMMEDIATELY.

Nutrition Facts Valeur nutritive

Per 1/8 pizza crust (49g)
pour 1/8 pizza crust (49g)

Calories 130	% Daily Value*/ % valeur quotidienne
Fat/Lipides 2g	2%
Saturated/saturés 0.3g	2%
+ Trans/trans 0g	
Carbohydrate/Glucides 25g	
Fiber/Fibres 1g	3%
Sugars/Sucres 1g	1%
Protein/Protéines 4g	
Cholesterol/Cholestérol 0mg	
Sodium 230mg	10%
Potassium 50mg	1%
Iron 1.5mg	9%
Calcium 10mg	0%

*5% or less is a little, 15% or more is a lot
*5% ou moins c'est est peu, 15% ou plus c'est beaucoup

100g Nutrition Facts

Calories	234.189
Calories From Fat / Calories sous forme de lipides	27.923
Calories From Saturated Fat / Calories sous forme de gras saturés	5.276
Protein / Protéines	7.802 G
Carbohydrates / Glucides	43.764 G
Sugars / Glucidique	1.498 G
Sugar Alcohol / Alcool Glucidique	0 G
Water/Eau	43.911 G
Fat / Lipides	3.103 G
Saturates / Saturés	0.586 G
Trans Fat / Acide gras trans	0.031 G
Cholesterol / Cholestérol	0.001 MG
Fiber / Fibres	1.603 G
Minerals	
Ash / Cendre	1.419 G
Calcium / Calcium	13.68 MG
Iron / Fer	2.862 MG
Sodium / Sodium	411.993 MG
Thiamin / Thiamine	0.448 MG
Riboflavin / Riboflavine	0.276 MG
Niacin / Niacine	3.86 MG
Potassium	86.59 MG
Vitamin C / Vitamine C	0 MG
Folic Acid / Acide folique	84.299 MCG