



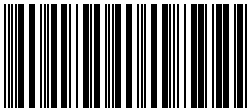
Product Code: 06760

# TRADITIONAL PIZZA DOUGH BALL

26-oz pre-portioned dough balls. Ready to thaw proof stretch top and bake.



### CASE GTIN



00049800067608

### SPECIFICATIONS & STORAGE

GTIN:	00049800067608
Kosher Certification:	KOF-K
Kosher Status:	PARVE
Case Count:	20
Master Pack:	CASE
Net Case Weight:	32.5 LB
Gross Case Weight:	34.288 LB
Case Cube:	1.078
Pallet Pattern:	10 Ti x 6 Hi (60 Cases/Pallet)
Serving Size:	1/12 PIZZA CRUST (53 G)
Shelf Life from Manufacture:	180 DAYS
Storage Method:	Keep Frozen
Shelf Life Refrigerated, Prepared:	0 DAYS
Shelf Life Ambient, Prepared:	0 DAYS
Master Unit Size:	26 OZ
Case Dimensions:	15.81 IN L x 11.56 IN W x 10.19 IN H

### PRODUCT INGREDIENTS

INGREDIENTS FOR U.S. MARKET: ENRICHED UNBLEACHED WHEAT FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON AS FERROUS SULFATE, THIAMINE MONONITRATE, ENZYME, RIBOFLAVIN, FOLIC ACID), WATER, YEAST, SOYBEAN OIL, CONTAINS LESS THAN 2% OF THE FOLLOWING: HIGH FRUCTOSE CORN SYRUP, SALT, SODIUM STEAROYL LACTYLATE, ASCORBIC ACID, ENZYME.

### ALLERGENS

MAY CONTAIN MILK, SOY, EGG AND SESAME

### 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 OR SCREEN 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 (MINIMUM DOUGH TEMP. 65 F (18 C)) 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

12 Servings Per Container  
Serving Size 1/12 PIZZA CRUST (53 g)

Amount Per Serving  
**Calories** **140**

	% Daily Value*
<b>Total Fat</b> 2g	<b>2%</b>
Saturated Fat 0g	<b>0%</b>
Trans Fat 0g	
<b>Cholesterol</b> 0mg	<b>0%</b>
<b>Sodium</b> 250mg	<b>11%</b>
<b>Total Carbohydrate</b> 27g	<b>10%</b>
Dietary Fiber 1g	<b>4%</b>
Total Sugars 1g	
Includes 1g Added Sugars	<b>1%</b>
<b>Protein</b> 5g	<b>10%</b>

Vitamin D 0.5mcg	2%
Calcium 10mg	0%
Iron 1.8mg	10%
Potassium 50mg	2%
Thiamin	25%
Riboflavin	15%
Folate	15%

\* The % Daily Value (dv) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

### 100g Nutrition Facts

Calories	<b>233.856</b>
Calories From Fat	<b>28.422</b>
Calories From Saturated Fat	<b>5.794</b>
<b>Protein</b>	<b>7.796 G</b>
<b>Carbohydrates</b>	<b>43.748 G</b>
Sugars	<b>1.485 G</b>
Added Sugars	<b>0.994 G</b>
Sugar Alcohol	<b>0 G</b>
<b>Water</b>	<b>43.876 G</b>
<b>Fat</b>	<b>3.158 G</b>
Saturates	<b>0.644 G</b>
Trans Fat	<b>0.031 G</b>
<b>Cholesterol</b>	<b>0.001 MG</b>
<b>Fiber</b>	<b>1.602 G</b>
<b>Minerals</b>	
Ash	<b>1.421 G</b>
Calcium	<b>13.74 MG</b>
Iron	<b>2.859 MG</b>
Sodium	<b>414.927 MG</b>
Thiamin	<b>0.448 MG</b>
Riboflavin	<b>0.276 MG</b>
Niacin	<b>3.857 MG</b>
Potassium	<b>86.515 MG</b>
Vitamin A	<b>0.467 IU</b>
Vitamin C	<b>0 MG</b>
Vitamin D	<b>0.801 MCG</b>
Folic Acid	<b>84.231 MCG</b>