



Product Code: 16804

8 OZ PIZZA DOUGH BALL MADE WITH 00 STYLE FLOUR

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.

SPECIFICATIONS & STORAGE

GTIN:	00049800168046
Kosher Certification:	KOF-K
Kosher Status:	PARVE
Case Count:	60
Master Pack:	CASE
Net Case Weight:	30 LB
Gross Case Weight:	31.6 LB
Case Cube:	1.045
Pallet Pattern:	10 Ti x 7 Hi (70 Cases/Pallet)
Serving Size:	1/4 PIZZA CRUST (49 G)

Storage Method:	Keep Frozen
Shelf Life Refrigerated, Prepared:	0 DAYS
Shelf Life Ambient, Prepared:	0 DAYS
Master Unit Size:	8 OZ
Case Dimensions:	15.81 IN L x 11.56 IN W x 9.88 IN H

PRODUCT INGREDIENTS

INGREDIENTS FOR U.S MARKET: ENRICHED UNBLEACHED WHEAT FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID, ENZYME), WATER, YEAST, SALT, SUGAR, ASCORBIC ACID, ENZYME.

ALLERGENS

CONTAINS: WHEAT MAY CONTAIN MILK, EGGS, SOY AND SESAME DERIVED FROM BIOENGINEERING

TIPS & HANDLING

1. KEEP PRODUCT FROZEN AT 0°F (-18°C) OR BELOW UNTIL READY TO USE. 2. 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.) 3. REMOVE DOUGH BALLS FROM THE RETARDER (COOLER) AND DUST EACH WITH FLOUR. 4. TO EASE STRETCHING, ALLOW THE DOUGH TO SIT AT ROOM TEMPERATURE FOR 30 MINUTES OR MORE BEFORE SHAPING. 5. SHAPE THE DOUGH BALL TO FIT THE DESIRED PAN USING A MECHANICAL SHEETER, ROLLING PIN, OR BY HAND. 6. PLACE PIZZA DOUGH ON AN OILED PIZZA PAN OR SCREEN AND CAREFULLY DOCK TO MINIMIZE BLISTERING AND/OR BUBBLING DURING BAKING. 7. 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. 8. ADD SAUCE, CHEESE AND TOPPINGS. 9. 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. 10. REMOVE PIZZA FROM THE OVEN AND SERVE IMMEDIATELY.

Nutrition Facts

4 Servings Per Container

Serving Size 1/4 PIZZA CRUST (49 g)

Amount Per Serving

Calories

120

	% Daily Value*
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 310mg	13%
Total Carbohydrate 25g	9%
Dietary Fiber 1g	3%
Total Sugars 1g	
Includes 1g Added Sugars	1%
Protein 5g	10%
Vitamin D 0.4mcg	2%
Calcium 10mg	0%
Iron 1.7mg	10%
Potassium 50mg	2%
Thiamin	20%
Riboflavin	10%
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	216.955
Calories From Fat	7.664
Calories From Saturated Fat	1.231
Protein	8.669 G
Carbohydrates	43.818 G
Sugars	1.824 G
Added Sugars	1.186 G
Sugar Alcohol	0 G
Water	44.953 G
Fat	0.852 G
Saturates	0.137 G
Trans Fat	0 G
Cholesterol	0 MG
Fiber	1.6 G
Minerals	
Ash	1.708 G
Calcium	14.095 MG
Iron	3.052 MG
Sodium	538.075 MG
Thiamin	0.437 MG
Riboflavin	0.264 MG
Niacin	3.536 MG
Potassium	90.152 MG
Vitamin A	0 IU
Vitamin C	0 MG
Vitamin D	0.708 MCG
Folic Acid	91.445 MCG

CASE GTIN



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