



Product Code: 35300

12" X 16" PROOF & BAKE SHEETED PIZZA DOUGH, 22 24- OZ

Feeling stretched? At Rich's, we've got your back – and your back of house. Our edge-to-edge 12" x 16" Proof and Bake Sheeted Pizza Dough is the industry standard for fresh baked pizza crust 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.

SPECIFICATIONS & STORAGE



GTIN:	00049800353008
Kosher Certification:	KOF-K
Kosher Status:	DAIRY
Kosher Certificate:	View Certificate
Case Count:	22
Master Pack:	CASE
Net Case Weight:	33 LB
Gross Case Weight:	34.43 LB
Case Cube:	0.825
Pallet Pattern:	8 Ti x 9 Hi (72 Cases/Pallet)
Serving Size:	1/10 PIZZA CRUST (59 G)
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:	24 OZ
Case Dimensions:	17.25 IN L x 12.25 IN W x 6.75 IN H

CASE GTIN



00049800353008

PRODUCT INGREDIENTS

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

ALLERGENS

CONTAINS: WHEAT
MAY CONTAIN MILK, SOY AND EGGS

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 SHEETED PIZZA DOUGHS FROM THE FREEZER AND ALLOW EACH TO THAW OVERNIGHT ON OILED PIZZA PANS COVERED WITH PLASTIC. AS AN ALTERNATIVE, THAW ON PIZZA PANS AND USE THE SAME DAY AFTER 2 - 3 HOURS THAW TIME AT ROOM TEMPERATURE, 75°F (23°C). MAXIMUM TIME IN RETARDER IS 3 DAYS.
3. REMOVE THAWED SHELLS FROM THE RETARDER (COOLER) AND TRANSFER TO PIZZA PANS. ALLOW DOUGH TO DOUBLE IN SIZE.
4. TO PREVENT PRODUCT FROM DRYING OUT DURING TEMPERING (THAWING), COVER WITH PLASTIC OR BRUSH WITH OIL.
5. CAREFULLY DOCK THE DOUGH TO MINIMIZE BLISTERING AND/OR BUBBLING DURING BAKING. FOR A THICKER CRUST, ALLOW THE PIZZA TO CONTINUE TO RISE UNTIL DESIRED THICKNESS IS OBTAINED.
6. ADD SAUCE, CHEESE AND TOPPINGS.
7. BAKE AS FOLLOWS: DECK OVEN: 500°F (260°C) 8 - 11 MINUTES CONVECTION OVEN: 375°F (190°C) 7 - 10 MINUTES FORCED AIR CONVEYOR: 500°F (260°C) 4.5 - 5.5 MINUTES CONVENTIONAL OVEN: 450°F (230°C) 10 - 12 MINUTES

Nutrition Facts

10 Servings Per Container

Serving Size 1/10 PIZZA CRUST (59 g)

Amount Per Serving

Calories

160

% Daily Value*

Total Fat 1.5g	2%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 330mg	14%
Total Carbohydrate 31g	11%
Dietary Fiber 1g	4%
Total Sugars 1g	
Includes 1g Added Sugars	2%
Protein 6g	11%
Vitamin D 0mcg	0%
Calcium 10mg	0%
Iron 2mg	10%
Potassium 60mg	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	230.791
Protein	8.137 G
Carbohydrates	44.97 G
Sugars	1.883 G
Added Sugars	1.448 G
Sugar Alcohol	0 G
Water	43.184 G
Fat	2.124 G
Saturates	0.323 G
Trans Fat	0.018 G
Cholesterol	0.002 MG
Fiber	1.629 G
Minerals	
Ash	1.585 G
Calcium	13.985 MG
Iron	2.919 MG
Sodium	469.437 MG
Thiamin	0.456 MG
Riboflavin	0.281 MG
Niacin	3.547 MG
Potassium	87.951 MG
Vitamin D	0 MCG
Folic Acid	91.701 MCG