



RICH'S

015361 - Dough 7" Pizza Proof & Bake Sheeted

7 in Proof and Bake Sheeted Pizza Dough is an edge-to-edge dough thats pre-cut, consistent in size, scratch-quality and easy to handle. Simply thaw overnight covered and under refrigeration, proof covered at room temperature until doubled in size, top and bake.



* Benefits

Nutrition Facts

Servings per Container
Serving size

Amount per serving
Calories

	% Daily Value*
Total Fat	%
Saturated Fat	%
Trans Fat	
Cholesterol	%
Sodium	%
Total Carbohydrate	%
Dietary Fiber	%
Total Sugars	
Includes Added Sugar	%
Protein	
Vitamin D	%
Calcium	%
Iron	%
Potassium	%

* 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.

Ingredients

⚠ Allergens

Handling Suggestions

Keep Frozen

Serving Suggestions

GREAT VERSATILITY! USE TO MAKE SIGNATURE CRUSTS, CALZONES, BREAD BOWLS, FLAVORED OR MARINATED CRUSTS.

Prep & Cooking Suggestions

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 TOPPING. 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

📄 Product Specifications

Brand	Manufacturer	Product Category
RICH'S	Rich Products Corporation	Pizza Dough

MFG #	SPC #	GTIN	Pack	Pack Desc.
16387	015361	00049800163874	96	96 / / cs

Gross Weight	Net Weight	Catch Weight	Country of Origin	Kosher	Child Nutrition
34.93lb	33lb	No	USA	Yes	No

Shipping Information

Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
21.38in	14.5in	5.88in	1.05ft3	5x10	180DAYS	-10°F / 0°F



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Nutrition Analysis

Calories		Total Fat		Sodium	
Protein		Trans Fats		Calcium	
Total Carbohydrates...		Saturated Fat		Iron	
Sugars		Added Sugars		Potassium	
Dietary Fiber		Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol			
Vitamin A(U)		Vitamin D		Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12	
Monosodium		Sulphites		Nitrates	

Additional Images

