



**RICH'S**  
**004454 - Dough Ball Pizza 19 Oz 06752**

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



\* **Benefits**

**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, SOYBEAN  
OIL, CONTAINS LESS THAN 2% OF THE  
FOLLOWING: HIGH FRUCTOSE CORN  
SYRUP, SALT, SODIUM STEAROYL  
LACTYLATE, ASCORBIC ACID,  
ENZYMES.

**Allergens**

**Contains:**



**May Contain:**



**Nutrition Facts**

**Servings per Container** 216  
**Serving size** 1/9PIZZACRUST(52G) (59.8g)

**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> 26g	<b>9%</b>
Dietary Fiber 1g	<b>4%</b>
Total Sugars 1g	
Includes 1g Added Sugar	<b>2%</b>
<b>Protein</b> 5g	
Vitamin D 0mcg	<b>0%</b>
Calcium 10mg	<b>1%</b>
Iron 1.7mg	<b>9%</b>
Potassium 50mg	<b>1%</b>

\* 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.

**Handling Suggestions**

Keep Frozen

**Serving Suggestions**

VERSATILE -CUSTOMIZE CRUSTS WITH  
THICK, THIN, RAISED EDGE. PERFECT  
FOR USE WITH A VARIETY OF MENU  
OPTIONS - CALZONES, STROMBOLI, ETC.

**Prep & Cooking Suggestions**

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 BULGING 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.

**Product Specifications**

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

MFG #	SPC #	GTIN	Pack	Pack Desc.
06752	004454	00049800067523	24	24 / / cs

Gross Weight	Net Weight	Catch Weight	Country of Origin	Kosher	Child Nutrition
30.23lb	28.5lb	No	USA	Yes	No

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
15.81in	11.56in	10.19in	1.08ft3	10x7	180DAYS	-10°F / 0°F



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Nutrition Analysis - By Serving

Calories	140	Total Fat	2g	Sodium	250mg
Protein	5	Trans Fats	0g	Calcium	10mg
Total Carbohydrates...	26g	Saturated Fat	0g	Iron	1.7mg
Sugars	1g	Added Sugars	1g	Potassium	50mg
Dietary Fiber	1g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	0mg		
Vitamin A(IU)•		Vitamin D	0mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12•	
Monosodium		Sulphites		Nitrates	

Additional Images

