

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

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



		<b>Nutrition Fa</b>	cts
Servings per Contain Serving size 1/9PIZZACRU			
		Amount per serving Calories	140
		% Da	ily Value*
		Total Fat 2g	2%
		Saturated Fat 0g	0%
		Trans Fat 0g	
		Cholesterol Omg	0%
<b>★</b> Benefits		Sodium 250mg	11%
-		Total Carbohydrate 26g	9%
		Dietary Fiber 1g	4%
		Total Sugars 1g	
		Includes 1g Added Sugar	2%
Ingredients	Allergens	Protein 5g	
		Vitamin D 0mcg	0%
INGREDIENTS FOR U.S MARKET: ENRICHED UNBLEACHED WHEAT	Contains:	Calcium 10mg	1%
FLOUR (WHEAT FLOUR, NIACIN, IRON	wheat	Iron 1.7mg	9%
AS FERROUS SULFATE, THIAMINE MONONITRATE, ENZYME, RIBOFLAVIN,	May Contain:	Potassium 50mg	1%
FOLIC ACID), WATER, YEAST, SOYBEAN OIL, CONTAINS LESS THAN 2% OF THE FOLLOWING: HIGH FRUCTOSE CORN SYRUP, SALT, SODIUM STEAROYL LACTYLATE, ASCORBIC ACID, ENZYMES.	🕜 eggs 🚹 milk 👒 soy	* The % Daily Value (DV) tells you how much a serving of food contributes to a daily diet. 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

I. KEEP PRODUCT FROZENAT OF (-1 KC) OR BELOW UNTIL RE-KDY TO USE 2. REMOVE DESIRED NUMBER OF DOUGH BALLS FROM THE RFREZER AND ALLOW EACH TO THAW OVERNIGHT IN REFARDED COOLED NO ICED PANS CORERED WITH HARTSTIC TO PREVENT DYINNI, GAS AN ALTERNATIVE, USE THE SAME DAY AFTER 14 HOURS THAW TIME AT ROOM TEMPERATURE, 25 ( 24C, 55AL), DOUGH BALLS THAW FASTER HOURS, 4.10 CRS THAW TIME AT ROOM TEMPERATURE, 25 ( 24C, 55AL), DOUGH BALLS THAW FASTER NEGRAVICAL SPECTRANE, DAY ON THE ONLY THE TO STAT FROM TEMPERATURE FOR SMINITES ON MORE BEFORE SHAPING, S. SHAPE THE DOUGH BALL TO FIT THE DESIRED PAN USING A MICHAEL STERTCHING, ALLOW THE DOUGH HALL TO FIT THE DESIRED PAN USING A MICHAEL STERTCHING, ALLOW THE DOUGH HALL TO FIT THE DESIRED PAN USING A MICHAEL STERTCHING, ALLOW THE DOUGH HALL TO FIT THE DESIRED PAN USING A MICHAEL STERTCHING, ALLOW THE DOUGH HALL TO FIT THE DESIRED PAN USING A MICHAEL STERTCHING, ALLOW THE DOUGH HALL TO FIT THE DESIRED PAN USING A MICHAEL STERTCHING, ALLOW THE DOUGH HALL TO FIT THE DESIRED PAN USING A MICHAEL STERTCHING, ALLOW THE MICHAEL STERNA DATA ROOM TEMPERATURE FOR APPROXIMATELY 1- JCHOLG SMINUMUL DOUGH THE SC STER SCI (14C) DUTIES TO THAN DE RUSH CRUST WITH OLL OR COVER WITH HASTIC AND LET STIND AT ROOM TEMPERATURE FOR APPROXIMATELY 1- JCHOLG SMINUMUL DOUGH THE SCI (25C) (24C) 4-5.5 MINUTES CONVECTION OVEN. 3757 (190C) 7-10 MINUTES CONVECTION WITH SCI (200C) 4-5.5 MINUTES OR UNITUES OR UTILS DESIRED TRUES ACHIEVES AND CHEESE IS MELTED. 10. REMOVE PIZZA FROM THE OVEN AND SERVE MINUTES OR UNITE SCI DIES ACHIEVES AND CHEESE IS MELTED. DOUGH SERVE MINUTES OR INTUES OR UNITE SCI DIES MELTED. 10. REMOVE PIZZA FROM THE OVEN AND SERVE MINDURED ACHIEVED AND CHEESE IS MELTED. 10. REMOVE PIZZA FROM THE OVEN AND SERVE

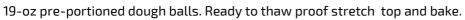
# Product Specifications

Bra	nd	Manufacturer				Product Category			
RICH	l'S	Rich	Rich Products Corporation				Pizza Dough		
MFG #	ŧ	SPC #	GTIN		P	ack	Pack Desc.		
06752	2	004454	000498	300067	00067523 24		24	24//cs	
Gross We	ight N	et Weight	Catch Weigh	it Cour	ntry of O	rigin	Koshei	r Child Nutrition	
30.231	b	28.5lb	No		USA		Yes	No	
Shipping Information									
Length	Width	n Heigh	t Volume	TIxHI	Shelf I	Life	Storag	e Temp From/To	
15.81in	11.56i	n 10.19i	n 1.08ft3	10x7	180D/	AYS	/S -10°F / 0°F		





# псн<sup>.</sup>s 004454 - **Dough Ball Pizza 19 Oz 06752**





Nutrition Analysis - By Serving

Calories	140	Total Fat	2g	Sodium	250mg
Protein	5	Trans Fats	Og	Calcium	10mg
Total Carbohydrates…	26g	Saturated Fat	Og	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-1 2•	
Monosodium		Sulphites		Nitrates	

O Additional Images

