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LA CUCINA DI ZIA MARIA PIZZA W/YEAST 24#

# Nutrition Facts

servings per container	
<b>Serving size</b>	<b>100g</b>
<b>Amount per serving</b>	
<b>Calories</b>	<b>360</b>
<b>% Daily Value*</b>	
<b>Total Fat</b> 3.5g	<b>5%</b>
Saturated Fat 0.5g	<b>3%</b>
Trans Fat 0g	
<b>Cholesterol</b> 0mg	<b>0%</b>
<b>Sodium</b> 660mg	<b>29%</b>
<b>Total Carbohydrate</b> 70g	<b>25%</b>
Dietary Fiber 2g	<b>9%</b>
Total Sugars 3g	
Includes 2g Added Sugars	<b>4%</b>
<b>Protein</b> 12g	
Vitamin D 0mcg	<b>0%</b>
Calcium 30mg	<b>2%</b>
Iron 4.1mg	<b>25%</b>
Potassium 120mg	<b>2%</b>

\*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2000 calories a day is used for general nutrition advice.

**INGREDIENTS:** ENRICHED BLEACHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), Contains less than 2% of: SOYBEAN OIL, SUGAR, SALT, YEAST, DEXTROSE, WHEY, SODIUM ACID PYROPHOSPHATE, BAKING SODA, YELLOW CORN FLOUR, SOY FLOUR, MONOCALCIUM PHOSPHATE.

CONTAINS ALLERGENS: WHEAT, MILK, SOY  
MAY CONTAIN: EGG

## Product Description

La Cucina Pizza Dough Mix is a homogenous mix intended to be mixed with water and then developed into fresh pizza dough for baking. La Cucina Pizza Dough Mix is not ready to eat, not intended for consumption as is, and must be further processed into a consumable product.

## Features and Benefits

**Yield:** 24 LB Mix Per Bag

**Shelf Life:** 60 Days, Hold in clean, dry environment at temp. no greater than 70 °F and 55% RH

## Physical Properties

**Case Dimensions - Length:** 19.25 " **Width:** 11 " **Height:** 4.5 "

**Case Weights - Gross Weight:** 24.707 lb **Net Weight:** 24 lb

**Pallet Pattern - Tie:** 10 **High:** 10 **Cases Per Pallet:** 100 **Plant:** Portland

## Code Date Example

Explanation: MMM DD YY LLLL P ; Expiration Date = Month / Day / Year; L = Pallet

Number; P = Portland Plant

Example: DEC 12 18 1212 P

## Preparation Instructions

### THIN CRUST MIXING AND ROLLING PROCEDURES

1. Pour contents of bag (24 lbs.) into mixing bowl.
2. Add 10 LB water at 80°F.
3. Mix on slow speed for 6 minutes.
4. Check dough temperature: it should be 80-85°F for best results. Adjust water temperature as necessary.
5. Place dough in poly bag in container and seal.
6. Store at 35-40°F for at least 12 hours and not longer than 48 hours before use.
7. After retarding in the cooler, remove and cut into 4 lb. pieces. Form into rectangle 1 inch thick. Run through dough roller.
8. Weigh 2 lb. of scrap dough. Run through roller.
9. Place rolled scrap on top of fresh dough and fold into thirds.
10. Run dough through dough roller approximately 3 more times and fold into thirds again.
11. Run dough through the dough roller approximately 3 more times and fold into four layers (book fold).
12. Run through the dough roller and reduce thickness to approximately 1/8 inch thick.
13. Using a metal template cut the dough to desired diameter and save the scrap for the next roll.
14. Stack finished crusts (no more than 10 high) between baking sheets or dust with cornmeal to prevent sticking.
15. Refrigerate at 35-40°F until ready for use. Do not exceed 48 hours.

### THICK AND PAN CRUST PIZZA MIXING AND ROLLING PROCEDURES

1. Add 12 lbs. of water at 80°F into mixing bowl.
2. Pour contents of bag (24 lb.) into mixing bowl.
3. Mix on slow speed for 8 minutes.
4. Check dough temperature: it should be 80-85°F for best results. Adjust water temperature as necessary.
5. Form dough balls of desired weights.
6. Put a light coating of vegetable oil on the dough balls. Place into tubs and store under refrigeration (35-40°F) until ready to use (up to 24 hours).
7. Roll to desired diameter for small (10" - 12 oz.), medium (13"- 18 oz.), or large (16"-27 oz.). Thickness should be 3/8". Place in pans ("pan") or on screen ("thick"). Cover and put into proof box set at 95-100°F dry heat for 45 minutes to 1 hour 15 minutes or cover and let rise at room temperature until double in size (1-3 hours).
8. When fully proofed cover and put in refrigeration. Hold no longer than 24 hours.

This product is manufactured in accordance with Food and Drugs: Code of Federal Regulation (CFR) Title 21, Part 117. This product is not ready to eat. It has not been processed through a pathogen reduction step. It is not intended to be consumed as is and must be further processed into a consumable product.

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