



RICH'S

007676 - Dough Ball 23 Oz

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



\* Benefits

# Nutrition Facts

Servings per Container 240  
Serving size 1/10PIZZACRUST(56G) (65.2g)

Amount per serving  
**Calories 150**

	% Daily Value*
<b>Total Fat</b> 2g	<b>3%</b>
Saturated Fat 0g	<b>0%</b>
Trans Fat 0g	
<b>Cholesterol</b> 0mg	<b>0%</b>
<b>Sodium</b> 270mg	<b>12%</b>
<b>Total Carbohydrate</b> 29g	<b>11%</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 1.9mg	<b>11%</b>
Potassium 60mg	<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.

## Ingredients

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:**



## 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 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 4 HOURS THAW TIME AT ROOM TEMPERATURE. 75 F) 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 AND CAREFULLY DOCK TO MINIMIZE BUSTERING 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 UNTIL DESIRED THICKNESS IS OBTAINED. 8. ADD SAUCE, CHEESE AND TOPPING. 9. BAKING: DECK OVEN 500 F 8 - 11 MINUTES CONVECTION OVEN 375 F 7 - 10 MINUTES CONVENTIONAL OVEN 450 F 12 - 15 MINUTES FORCED AIR CONVEYOR OVEN 500 F 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.
06138	007676	00049800061385	24	24 / / cs

Gross Weight	Net Weight	Catch Weight	Country of Origin	Kosher	Child Nutrition
36.32lb	34.5lb	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	10x6	180DAYS	-10°F / 0°F



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### Nutrition Analysis - By Serving

Calories	150	Total Fat	2g	Sodium	270mg
Protein	5	Trans Fats	0g	Calcium	10mg
Total Carbohydrates...	29g	Saturated Fat	0g	Iron	1.9mg
Sugars	1g	Added Sugars	1g	Potassium	60mg
Dietary Fiber	1g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	0mg		
Vitamin A(U)		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	

### Additional Images

