



products

PROOF AND BAKE SHEETED DOUGH

7" Proof & Bake Sheeted Pizza Dough

7IN SHEETED PIZZA DOUGH



specifications

Product Code	16387	Gross Case Weight	34.93 LB
Units Per Case	96	Net Case Weight	33 LB
Unit Weight	33	Case Dimensions	21.375 IN (L) x 14.5 IN (W) x 5.875 IN (H)
GTIN Case	00049800163874	Pallet	Tiers: 5 High: 10
GTIN Item		Kosher	DAIRY

nutrition

Nutrition Facts		
serving size: 1/3 PIZZA CRUST (45 G)		
Amount Per Serving		
Calories:	120.00	
Calories from Fat:	10.00	
	Per Serving	% Daily Value *
total fat	1.00g	2.00%
saturated fat	0.00g	0.00%
trans fat	0.00g	
cholesterol	0.00mg	0.00%
sodium	240mg	10.00%
carbohydrates	23.00g	8.00%
dietary fiber	1g	3.00%
sugars	1g	
protein	4.00g	

ingredients

INGREDIENTS FOR U.S. MARKET: ENRICHED UNBLEACHED WHEAT FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON AS FERROUS SULFATE, THIAMINE MONONITRATE, ENZYME, RI BOFLAVIN, FOLIC ACID), WATER, YEAST, HIGH FRUCTOSE CORN SYRUP, CONTAINS LESS THAN 2% OF THE FOLLOWING: SALT, SOYBEAN OIL, WHEAT GLUTEN, ASCORBIC ACID, ENZYME.

allergens

wheat

storage

- **Frozen:** 150 days
- **Refrigerated:** 2 days (tightly covered)
- **Ambient:** 2 hours (tightly covered)

tips & handling

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 TOPPINGS.
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 LOCATOR

Zipcode

SEARCH ▶