



products

PIZZA DOUGH BALLS

19 oz Pizza Dough Ball

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



specifications

Product Code	06752	Gross Case Weight	30.227 LB
Units Per Case	24	Net Case Weight	28.5 LB
Unit Weight	28.5	Case Dimensions	15.812 IN (L) x 11.562 IN (W) x 10.187 IN (H)
GTIN Case	00049800067523	Pallet	Tiers: 10 High: 7
GTIN Item		Kosher	PARVE

nutrition

Nutrition Facts		
serving size: 1/9 PIZZA (52 G)		
Amount Per Serving		
Calories:		140.000
Calories from Fat:		15.000
	Per Serving	% Daily Value *
total fat	2.000g	3.00%
saturated fat	0.000g	0.00%
trans fat	0.000g	
cholesterol	0.000mg	0.00%
sodium	250mg	10.00%
carbohydrates	26.000g	9.00%
dietary fiber	1g	4.00%
sugars	1g	
protein	5.000g	

ingredients

INGREDIENTS FOR U.S. MARKET: ENRICHED UNBLEACHED WHEAT FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON AS FERROUS SULFATE, THIAMINE MONONITRATE, ENZYME, RIBOFLAVIN, FOLICACID), WATER, YEAST, SOYBEAN OIL, CONTAINS LESS THAN 2% OF THE FOLLOWING:HIGH FRUCTOSE CORN SYRUP, SALT, SODIUM STEAROYL LACTYLATE, ASCORBIC ACID,ENZYME. MAY CONTAIN MILK, SOY, EGG AND SESAME

allergens

wheat

storage

Shelf life

- **Frozen:** 180 days
- **Refrigerated:** 2 days (tightly covered)
- **Ambient:** 2 hours (tightly covered)








tips & handling

KEEP PRODUCT FROZEN AT 0°F OR BELOW.


1. 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.) SMALL DOUGH BALLS THAW FASTER THAN LARGE ONES.

2. REMOVE DOUGH BALLS FROM THE RETARDER (COOLER) AND DUST EACH WITH FLOUR.
3. TO EASE STRETCHING, ALLOW THE DOUGH TO SIT AT ROOM TEMPERATURE FOR 30 MINUTES OR MORE BEFORE SHAPING.
4. SHAPE THE DOUGH BALL TO FIT THE DESIRED PAN USING A MECHANICAL SHEETER, ROLLING PIN, OR BY HAND.
5. PLACE PIZZA DOUGH ON AN OILED PIZZA PAN AND CAREFULLY DOCK TO MINIMIZE BLISTERING AND OR BUBBLING DURING BAKING.
6. BRUSH CRUST WITH OIL OR COVER WITH PLASTIC AND LET STAND AT ROOM TEMPERATURE FOR APPROXIMATELY 1 - 2 HOURS UNTIL DESIRED THICKNESS IS OBTAINED.
7. ADD SAUCE, CHEESE AND TOPPINGS.
8. BAKING:
DECK OVEN: 500°F FOR 8 - 11 MINUTES
CONVECTION OVEN: 375°F FOR 7 - 10 MINUTES
CONVENTIONAL OVEN: 450°F FOR 12 - 15 MINUTES
FORCED AIR CONVEYOR OVEN: 500°F FOR 4.5 - 5.5 MINUTES OR UNTIL DESIRED CRUST COLOR IS ACHIEVED AND CHEESE IS MELTED.
9. REMOVE PIZZA FROM THE OVEN AND SERVE IMMEDIATELY.



PRODUCT LOCATOR

**Zipcode**

SEARCH ▶