



products

FRESH 'N READY OVEN RISING SHEETED PIZZA DOUGH

7" Fresh 'N Ready® Oven Rising Sheeted Pizza Dough

7" pre-cut sheeted, freezer-to-oven dough that is designed to rise and develop its airy texture, artisan flavor and perfect chew in the operator’s oven. Use product right from the freezer, add toppings and bake. For a child nutrition bid specification, please contact our Helpline at 1-800-356-7094 or email helpline@rich.com.



specifications

Product Code	07386	Gross Case Weight	31.597 LB
Units Per Case	72	Net Case Weight	29.7 LB
Unit Weight	29.7	Case Dimensions	16 IN (L) x 15.25 IN (W) x 6 IN (H)
GTIN Case	00049800073869	Pallet	Tiers: 6 High: 8
GTIN Item		Kosher	DAIRY

nutrition

Nutrition Facts		
serving size: 1/3 PIZZA CRUST (54 G)		
Amount Per Serving		
Calories: 150.00		
Calories from Fat: 25.00		
	Per Serving	% Daily Value *
total fat	2.50g	4.00%
saturated fat	1.50g	7.00%
trans fat	0.00g	
cholesterol	0.00mg	0.00%
sodium	320mg	15.00%
carbohydrates	26.00g	9.00%
dietary fiber	1g	5.00%
sugars	1g	
protein	5.00g	

ingredients

INGREDIENTS FOR U.S. MARKET: ENRICHED UNBLEACHED WHEAT FLOUR (WHEAT FLOUR, NIACIN, IRON AS FERROUS SULFATE, THIAMINE MONONITRATE, ENZYME, RIBOFLAVIN, FOLIC ACID), WATER, YEAST, CONTAINS LESS THAN 2% OF THE FOLLOWING: SUGAR, SOYBEAN OIL, HYDROGENATED SOYBEAN OIL, LEAVENING (BAKING SODA, SODIUM ALUMINUM PHOSPHATE), SALT, BUTTERMILK, WHEAT GLUTEN, LOW-MOISTURE PART-SKIM MOZZARELLA CHEESE (PASTEURIZED PART SKIM MILK, CHEESE CULTURE, SALT, CALCIUM CHLORIDE, ENZYME), CHEDDAR CHEESE (MILK, CHEESE CULTURES, SALT, ENZYMES), WHEY POWDER (A MILK DERIVATIVE), GUAR GUM, XANTHAN GUM, GARLIC POWDER, DATEM, MALTED BARLEY FLOUR, DEXTROSE, ENZYME, ASCORBIC ACID, SODIUM PHOSPHATE, LACTIC ACID.

allergens

Wheat

storage

- **Frozen:** 120 days
- **Refrigerated:** Overnight (tightly covered)
- **Ambient:** 2 hours (tightly covered)

KEEP FROZEN AT 0°F OR BELOW.

1. WHEN READY TO USE, REMOVE DESIRED NUMBER OF UNITS FROM CASE AND THEN RESEAL CASE AND RETURN TO FREEZER.
2. FREEZER TO OVEN: ADD SAUCE, CHEESE AND TOPPINGS.
3. BAKE UNTIL CHEESE MELTS AND CRUST TURNS GOLDEN BROWN.
CONVECTION OVEN: 375°F (190°C) FOR 9 - 11 MINUTES.
CONVEYOR OVEN: 500-550°F (260-290°C) FOR 4.5 - 6.5 MINUTES.
4. REMOVE PIZZA FROM OVEN. ALLOW TO SET FOR ONE MINUTE. SERVE WHILE HOT.
5. THAWED: COVER AND THAW (UP TO 2 HOURS AT ROOM TEMPERATURE 75°F OR 23°C). ADD SAUCE, CHEESE AND TOPPINGS.
6. BAKE UNTIL CHEESE MELTS AND CRUST TURNS GOLDEN BROWN.
CONVECTION OVEN: 375°F (190°C) FOR 8 - 10 MINUTES.
CONVEYOR OVEN: 500°F (260°C) FOR 4 - 5 MINUTES.
7. REMOVE PIZZA FROM OVEN. ALLOW TO SET FOR ONE MINUTE. SERVE WHILE HOT.



PRODUCT LOCATOR

Zipcode



SEARCH ►