

# 580512 - 16" PRESHEETED PIZZA DOUGH



16in proof and bake sheeted pizza dough is an edge-to-edge dough that's pre-cut consistent in size scratch-quality and easy to handle. Simply thaw overnight covered and under refrigeration proof covered at room temperature until doubled in size.



## MARKETING

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## PRODUCT SPECIFICATIONS

Code	Dist Prod Code	GTIN	Calculated Pack
35086	580512	00049800350861	20 x 26 OZ

Brand	Brand Owner	GPC Description
RICH'S	RICH PRODUCTS CORPORATION	Dough Based Products / Meals - Not Ready to Eat - Savoury (Frozen)

Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition
34.425 LBR	32.5 LBR	No	United States	Yes	No

Shipping						
Length	Width	Height	Volume	Tlx/Hi	Shelf Life	Storage Temp From/To
16.25 INH	16.25 INH	6.25 INH	0.9551 FTQ	6x9	180 Days	-10.0 FAH / 0.0 FAH

## ALLERGENS

C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; 30 = 'Free From Not Tested'; 50 = 'Derived from Ingredients'; 60 = 'Not Derived From Ingredients'; NI = 'No Info'

- Milk - MC
- Eggs - MC
- Soy - MC
- Wheat - C
- Sesame - 30
- Peanuts - 30
- Tree Nuts - 30
- Fish - 30
- Shellfish - 30

## HANDLING SUGGESTIONS

Keep Frozen

## MORE INFORMATION

Telephone : Call 1-800-356-7094 or email [helpline@rich.com](mailto:helpline@rich.com)

## SERVING SUGGESTIONS

GREAT VERSATILITY! USE TO MAKE SIGNATURE CRUSTS; CALZONES; BREAD BOWLS; FLAVORED OR MARINATED CRUSTS

## PREPARATION & COOKING SUGGESTIONS

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 ...

# Nutrition Facts

240.0 Servings per container

**Serving Size 1/12 PIZZA CRUST (53 G)**

Amount Per Serving

**Calories 140**

	% Daily Value*
<b>Total Fat</b> 1.5 g	<b>2%</b>
Saturated Fat 0 g	<b>0%</b>
Trans Fat 0 g	
<b>Cholesterol</b> 0 mg	<b>0%</b>
<b>Sodium</b> 290 mg	<b>13%</b>
<b>Total Carbohydrates</b> 28 g	<b>10%</b>
Dietary Fiber 1 g	<b>4%</b>
Total Sugars 1 g	
Includes 1 g Added Sugars	<b>2%</b>

**Protein** 5 g

Vitamin D 0 mcg	0%
Calcium 10 mg	0%
Iron 1.8 mg	10%
Potassium 50 mg	2%

\* The % Daily Values (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

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