RICH'S

59882200 - 12" Presheeted Pizza Dough

12in proof and bake sheeted pizza dough is an edge-to-edge dough thats pre-cut consistent in size scratch-quality and easy to handle. Simply thaw overnight covered and under refrigeration proof covered at room temperatureuntil doubled in size.

Benefits

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.

Allergens

Contains:

wheat

May Contain:

eggs milk soy

Nutrition Facts

Servings per Container	**216**
Serving size	**1/6PIZZACRUST(57G) (66.1g)**
Amount per serving	
Calories	**150**
	% Daily Value*
Total Fat 1.5g	**2%**
Saturated Fat 0g	**0%**
Trans Fat 0g	
Cholesterol 0mg	**0%**
Sodium 310mg	**13%**
Total Carbohydrate 30g	**11%**
Dietary Fiber 1g	**4%**
Total Sugars 1g	
Includes 1g Added Sugar	**2%**
Protein 5g	
Vitamin D 0.5mcg	**3%**
Calcium 10mg	**1%**
Iron 1.9mg	**11%**
Potassium 60mg	**1%**

* 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.

Handling Suggestions

Keep Frozen

Serving Suggestions

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

Prep & Cooking Suggestions

1. KEEP PRODUCT FROZEN AT 0F (-18C) 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, 75F (23C)). 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: 500F (260C) 8 - 11 MINUTES CONVECTION OVEN: 375F (190C) 7 - 10 MINUTES FORCED AIR CONVEYOR: 500F (260C) 4.5 - 5.5 MINUTES CONVENTIONAL OVEN: 450F (230C) 10 - 12 MINUTES

Product Specifications

Brand	Manufacturer	Product Category
RICH'S	Rich Products Corporation	Pizza Crust, Baked & Parbaked

MFG #	SPC #	GTIN	Pack	Pack Desc.
35078	59882200	00049800350786	36	36 / 14.0 ONZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
33.12lb	31.5lb	USA	Yes	No

Shipping Information						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
23.75in	12.25in	5.63in	0.95ft3	6x10	180DAYS	-10°F / 0°F

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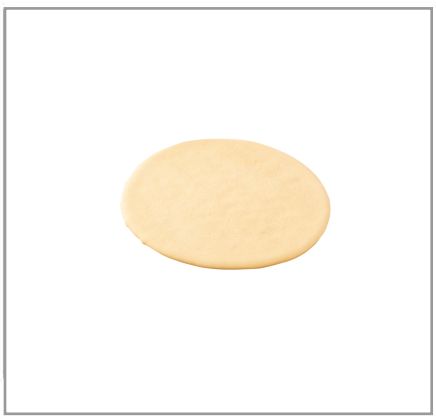
Nutrition Analysis - By Serving

Calories	150	Total Fat	1.5g	Sodium	310mg
Protein	5	Trans Fats	0g	Calcium	10mg
Total Carbohydrates•••	30g	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(IU)•		Vitamin D	0.5mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12•	
Monosodium		Sulphites		Nitrates	

Additional Images



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