



Case GTIN



12" X 16" MADE WITH WHOLE GRAIN PIZZA DOUGH/51

Product Code: 11108



Product Ingredients

INGREDIENTS FOR U.S. MARKET: WATER, WHOLE WHEAT FLOUR, ENRICHED UNBLEACHED WHEAT FLOUR (WHEAT FLOUR, NIACIN, IRON AS FERROUS SULFATE, THIAMINE MONONITRATE, ENZYME, RIBOFLAVIN, FOLIC ACID), YEAST, WHEAT GLUTEN, DEXTROSE, CONTAINS LESS THAN 2% OF THE FOLLOWING: SUGAR, SOYBEAN OIL, OAT FIBER, SALT, POTASSIUM CHLORIDE, ENZYME, ASCORBIC ACID, WHEAT STARCH, DEXTRIN.

Product Specification

GTIN: 0 00 49800 11108 0	
Kosher Certification: KOF-K	Serving Size: 1/12 PIZZA CRUST (55 G)
Kosher Status: DAIRY	Shelf Life(Frozen): 150 DAY
Case Count: 20	Shelf Life(Refrigerated): 0 DAY
Master Pack: CASE	Shelf Life(Ambient): 0 DAY
Net Case Weight: 33.75 lb.	Master Unit Size: 27
Gross Case Weight: 35.188 lb	Case Dimensions: 17.25IN L x 6.75IN H x 12.25 W
Case Cube: 0.8254	
Pallet Pattern: 8 Ti x 9 Hi (72 Cases/Pallet)	

Product Prep and Cooking Instructions

1. Keep product frozen at 0°F (-18°C) or below until ready to use Note: To prevent drying, pizza dough must be completely covered with plastic when thawing, proofing/tempering 2. Line sheet pan with parchment and spray with pan release or lightly brush with oil. Place frozen dough piece(s) on parchment 3. Using papers that separate the dough pieces (provided in the case), spray both sides of paper and place over dough pieces 4. Stack a second layer of dough. Repeat the process stacking no more than 5 layers high. If more dough is needed, use additional pans 5. Tightly cover pan with plastic and refrigerate overnight (or up to 72 hours) 6. Remove thawed sheeted dough from cooler and temper/proof at room temperature until double in size (minimum of 60 minutes) 7. Optional: Using gloved finger tips or a docker, gently dimple or dock the dough for a thinner crust and to eliminate undesirable bubbles on the baked pizza 8. Transfer dough to oiled pizza pans Note: Oiled pizza screens or perforated pans will allow for a crispier baked crust 9. Top and bake as follows. Ovens vary so use the suggested guidelines and optimize time and temperature your operation: o Impinger/ Conveyor Oven: 500 - 525°F for 4.5 - 6.5 minutes o Convection Oven: 375 - 400°F for 8 - 11 minutes o Deck Oven: 375 - 400°F for 8 - 11 minutes o Conventional Oven: 450°F for 10 - 12 minutes 10. After baking, allow pizza to set for 3-4 minutes before cutting

Nutrition Facts

Serving Size 1/12 PIZZA CRUST (55 G)

Servings Per Container 12

Amount Per Serving

Calories 150 Calories from Fat 15

% Daily Value*

Total Fat 1.5g 2%

Saturated Fat 0g 0%

Trans Fat 0g

Cholestrerol 0mg 0%

Sodium 135mg 6%

Total Carbohydrate 27g 9%

Dietary Fiber 3g 12%

Sugars 3g

Protein 6g 12%

Vitamin A 0% Vitamin C 0%

Calcium 0% Iron 8%

Folate 8% Niacin 8%

Riboflavin 6% Thiamin 10%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300mg	375mg
Dietary Fiber		25g	30g

Calories per gram: Fat 9 Total Carbohydrate 4 Protein 4

100g Nutrition Facts

Energy

Calories 147.6859

Kilojoules 617.9178

Calories From Fat 12.4% 18.3136

Calories From Saturated Fat 3.2508

Protein 6.8763 g

Carbohydrates 25.4668 g

Sugars 5.1242 g

Sugar Alcohol 0.0000 g

Water 39.8974 g

Fat 2.0348 g

Saturates 0.3612 g

Trans Fat 0.0158 g

Polyunsaturates 0.7645 g

Monounsaturates 0.3102 g

Cholesterol 0.0456 mg

Fiber 4.0065 g

Minerals

Ash 1.3931 g

Calcium 15.8722 mg

Iron 1.1351 mg

Sodium 208.3024 mg

Vitamins

Thiamin 0.1369 mg

Riboflavin 0.0579 mg

Niacin 1.3648 mg

Vitamin A 2.1853 iu /0.6562

Vitamin C	0.0000 mg
Folic Acid	11.6337 ug