



Case GTIN



0 0 0 4 9 8 0 0 7 1 0 6 7 2

PIZZA BUN DISK DOUGH

Product Code: 71067



Product 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: SOYBEAN OIL, SALT, SUGAR, SODIUM STEAROYL LACTYLATE, DATEM, ASCORBIC ACID, ENZYME.

Product Specification

GTIN: 0 00 49800 71067 2	
Kosher Certification: KOF-K	Serving Size: 1 PIZZA CRUST (61 G)
Kosher Status: PARVE	Shelf Life(Frozen): 210 DAY
Case Count: 180	Shelf Life(Refrigerated): 0 DAY
Master Pack: CASE	Shelf Life(Ambient): 0 DAY
Net Case Weight: 28.125 lb.	Master Unit Size: 2.5
Gross Case Weight: 30.006 lb	Case Dimensions: 15.25IN L x 9.125IN H x 10.25 W
Case Cube: 0.8254	
Pallet Pattern: 10 Ti x 6 Hi (60 Cases/Pallet)	

Product Prep and Cooking Instructions

1. KEEP PRODUCT FROZEN AT 0 F (-18 C) OR BELOW UNTIL READY TO USE. 2. REMOVE DESIRED NUMBER OF PIZZA BUN DISK 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 3DAYS. 3. REMOVE THAWED DISKS 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: 500 F (260 C) 8 - 11 MINUTES CONVECTION OVEN: 375 F (190 C) 7 - 10 MINUTES FORCED AIR CONVEYOR: 500 F (260 C) 4.5 - 5.5 MINUTES CONVENTIONAL OVEN: 450 F (230 C) 10 - 12 MINUTES

Nutrition Facts

Serving Size 1 PIZZA CRUST (61 G)

Servings Per Container 1

Amount Per Serving

Calories 160 Calories from Fat 20

		% Daily Value*
Total Fat	2g	3%
Saturated Fat	0g	0%
Trans Fat	0g	
Cholesterol	0mg	0%
Sodium	380mg	16%
Total Carbohydrate	31g	10%
Dietary Fiber	1g	5%
Sugars	1g	
Protein	6g	11%
Vitamin A	0%	Vitamin C 0%
Calcium	0%	Iron 10%
Folate	25 %	Niacin 10 %
Riboflavin	10 %	Thiamin 15 %

*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	228.9382
Kilojoules	957.8774
Calories From Fat 10.9%	24.9512
Calories From Saturated Fat	5.787
Protein	7.8917 g
Carbohydrates	43.1050 g
Sugars	2.0826 g
Sugar Alcohol	0.0000 g
Water	44.5220 g
Fat	2.7724 g
Saturates	0.6430 g
Trans Fat	0.0169 g
Polyunsaturates	0.9388 g
Monounsaturates	0.3930 g
Cholesterol	0.0000 mg
Fiber	1.6029 g
Minerals	
Ash	1.7089 g
Calcium	16.3508 mg
Iron	2.6357 mg
Sodium	531.7381 mg
Vitamins	
Thiamin	0.3491 mg
Riboflavin	0.2328 mg
Niacin	3.0841 mg
Vitamin A	0.0000 iu / 0.0000

Vitamin C	0.0000 mg
Folic Acid	129.2047 ug