



24oz New York Style Pizza Dough - FROZEN

PRODUCT DESCRIPTION

Made by passionate dough experts and refined through extensive testing, our 24oz pre-rounded artisanal Pizza Dough Ball is designed for those who appreciate a truly great sourdough flavour. It bakes to perfection – light, airy, and full of flavor – creating the ideal foundation for an authentic, handcrafted pizza experience.

PRODUCT INGREDIENTS

Unbleached flour, filtered water, whole wheat flour, sea salt, yeast.

ALLERGENS

Contains: Wheat

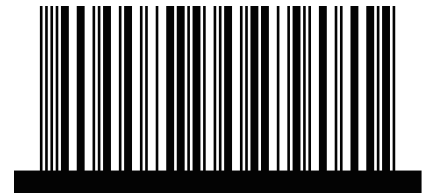
SPECIFICATIONS & STORAGE

Case Count	24 units
Net Case Weight	16 kg
Pallet Pattern	9 Hi x 5 Ti (40 cases)
Shelf Life from Manufacture	270 DAYS
Storage Method	Keep Frozen

HANDLING

1. Store product at -18°C or below until ready for use.
2. Remove required number of dough balls from freezer and place into tight fitting dough trays, no more than 6/tray.
3. Thaw 48-72hrs at 3° to 5°C(37° to 41°F)
4. For easier stretching, leave dough covered at room temperature (75°F or 24°C) for 30min or more.
5. BAKING RECOMMENDATIONS: Deck Oven @ 550°F(290°C) 7-8 minutes, Convection Oven 500°F (260°C) 6-8 minutes, Conventional Oven 500°F(260°C) 10-15 minutes or until desired crust colour is achieved (pizza stone is highly recommended for both convection and conventional ovens).

Nutrition Facts	
Valeur nutritive	
Per 1/10 ball (68 g)	
Pour 1/10 boule (68 g)	
Calories 150	% Daily Value*
	% valeur quotidienne*
Fat / Lipides 0 g	0 %
Saturated / saturés 0 g	0 %
+ Trans / trans 0 g	
Carbohydrate / Glucides 32 g	
Fibre / Fibres 1 g	4 %
Sugars / Sucres 0 g	0 %
Protein / Protéines 4 g	
Cholesterol / Cholestérol 0 mg	0 %
Sodium 650 mg	28 %
Potassium 50 mg	1 %
Calcium 10 mg	1 %
Iron / Fer 2 mg	11 %
*5% or less is a little, 15% or more is a lot	
*5% ou moins c'est peu, 15% ou plus c'est beaucoup	



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