

Product Code: LF-1862



## 9oz Neapolitan Style pizza dough - FROZEN

### PRODUCT DESCRIPTION

Made by passionate dough experts and refined through extensive testing, our 9oz 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

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

### ALLERGENS

Contains: Wheat

### SPECIFICATIONS & STORAGE

Case Count	60 units
Net Case Weight	15 kg
Pallet Pattern	9 Hi x 5 Ti (45 cases)
Shelf Life from Manufacture	180 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 12/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 @ 500°F(260°C) 6-8 minutes, Convection Oven 375°F (190°C) 7-10 minutes, Conventional Oven 450°F(230°C) 8-10 minutes or until desired crust colour is achieved.

Nutrition Facts	
Valeur nutritive	
Per 1/4 ball (62 g)	
Pour 1/4 boule (62 g)	
<b>Calories 130</b>	<b>% Daily Value*</b>
<b>Fat / Lipides 0.5 g</b>	<b>% valeur quotidienne*</b>
Saturated / saturés 0 g	1 %
+ Trans / trans 0 g	0 %
<b>Carbohydrate / Glucides 27 g</b>	
Fibre / Fibres 1 g	4 %
Sugars / Sucres 0 g	0 %
<b>Protein / Protéines 5 g</b>	
<b>Cholesterol / Cholestérol 0 mg</b>	0 %
<b>Sodium 590 mg</b>	26 %
Potassium 20 mg	1 %
Calcium 10 mg	1 %
Iron / Fer 1.75 mg	10 %
*5% or less is a little, 15% or more is a lot	
*5% ou moins c'est peu, 15% ou plus c'est beaucoup	

