

Saved in School menu
Fairfield
Pizza dough

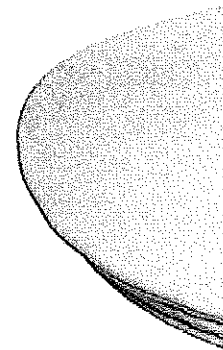


products

PROOF AND BAKE SHEET

16" Whole Grain Sheeted Pizza Dough

16" whole grain proof and bake sheeted pizza dough is an edge-to-edge dough that's pre-cut, consistent in size, scratch-quality, easy to handle and made with 51% whole grains. Simply thaw overnight covered and under refrigeration, proof covered at room temperature until doubled in size, top and bake. For a child nutrition bid specification, please contact our Helpline at 1-800-356-7094 or email helpline@rich.com.



specifications

Product Code	<u>09718</u>	Gross Case Weight	34.93 LB
Units Per Case	24	Net Case Weight	33 LB
Unit Weight	22	Case Dimensions	16.25 IN (L) x 1
GTIN Case	00049800097186	Pallet	Tiers: 6 High: 9
GTIN Item		Kosher	DAIRY

nutrition

Nutrition Facts	
serving size: 1/10 PIZZA CRUST (54 G)	
amount per serving	
calories	140
calories from fat	10
total fat	1.5g
saturated fat	0g

ingredients

INGREDIENTS FOR U.S. MARKET: WATER, WHOLE GRAIN UNBLEACHED WHEAT FLOUR (WHEAT FLOUR, NIACIN, IRON AS FERROUS SULFATE, THIAMINE MONONITRATE, FOLIC ACID), YEAST, SUGAR, CONTAINS LESS THAN 1% SOYBEAN OIL, SALT, WHEAT GLUTEN, POTASSIUM ACETATE ENZYME. MAY CONTAIN MILK, SOY, EGG AND WHEAT

allergens

wheat

trans fat	0g
cholesterol	0mg
sodium	200mg
total carbohydrates	27g
dietary fiber	3g
sugars	2g
protein	5g

storage

Shelf Life

- Frozen: 150 days
- Refrigerated: 2 days (tightly covered)
- Ambient: 2 hours (tightly covered)

tips & handling

1. KEEP PRODUCT FROZEN AT 0 F (-18 C) OR REMOVE DESIRED NUMBER OF SHEETED PIZZA ALLOW EACH TO THAW OVERNIGHT ON OILED PLASTIC. (AS AN ALTERNATIVE, THAW ON PIZZA AFTER 2-3 HOURS THAW TIME AT ROOM TEMPERATURE IN RETARDER IS 3 DAYS. 3. REMOVE THAWED (COOLER) AND TRANSFER TO PIZZA PANS. ALSO TO PREVENT PRODUCT FROM DRYING OUT DO COVER WITH PLASTIC OR BRUSH WITH OIL. 5. MINIMIZE BLISTERING AND/OR BUBBLING DURING ALLOW THE PIZZA TO CONTINUE TO RISE UNTIL 6. ADD SAUCE, CHEESE AND TOPPINGS. 7. BAKE (260 C) 8 - 11 MINUTES CONVECTION OVEN: 375 AIR CONVEYOR: 500 F (260 C) 3.5 - 5.5 MINUTE 10 - 12 MINUTES MODE D'EMPLOI: 1. GARDER LE PIZZA EN CRO-ÊTE DU CONGÉLATEUR ET LAISSER LA PIZZA NUIRE SUR DES PLAQUES PIZZA HUILIÉES RECOUVRÉES DE PLASTIQUE. (COMME SOLUTION ALTERNATIVE UTILISER DES PLAQUES PIZZA ET UTILISER LE MÊME JOUR APRÈS LA TEMPÉRATURE DE LA PÂTE, 75 F (23 C)). LE TEMPS DE FERMENTATION FROIDE EST DE 3 JOURS. 3. EN CHAMBRE DE FERMENTATION FROIDE (CHAMBRE DES PLAQUES PIZZA. LAISSER LA PÂTE DOUBLER LE PRODUIT DE SUIVRE DURANT LE TEMPÉRAGE (DÉCOUVRIR LA PÂTE AVEC UN FIL DE PLASTIQUE OU BROSSER D'HUILE. AFIN DE MINIMISER LA FORMATION DE BOURSES DURANT LA CUISSON. POUR UNE CRO-ÊTE PLUS MOUVEUSE CONTINUER LE LEVAGE JUSQU'À L'OBTENTION DE LA SAUCE, LE FROMAGE ET LA GARNITURE. 7. CUISSON: 500 F (260 C) PENDANT 8 À 11 MINUTES FOUR À AIR CIRCULANT PENDANT 7 À 10 MINUTES FOUR CHALEUR PRODIGE PENDANT 7 À 10 MINUTES FOUR CONVENTIONNEL: 450 F (230 C)