



▲ DOUGH BALLS

Similar to our Fresh Frozen, the Dough Balls come frozen and are proofed in your kitchen. Versatile and flavorful, use our dough balls to make anything from stuffed crust pizza to calzones and breadsticks.

SHELF LIFE

Frozen : 90 Days

Refrigerated : 2 Days (Do Not Refreeze)

ITEM NUMBERS

7 OZ : 13107/50

8 OZ : 13108/50

10 OZ : 13110/30

12 OZ : 13112/32

16 OZ : 13116/26

19 OZ : 13119/22

23 OZ : 13123/20

ITEM NUMBER / CASE

HANDLING & BAKING INSTRUCTIONS

STORAGE & THAWING

Keep frozen until one day prior to use. Place desired number of dough balls on a lightly oiled sheet pan or dough ball tray, spray or brush lightly with oil and cover with plastic film to prevent drying. Place in cooler for up to 2 days. Upon thawing and at least 1 hour prior to use (2 hours for larger dough balls), remove dough balls from cooler, keep covered and allow to rise to room temperature before forming. They should be soft and pillowy. Refrigerate once proofed.

BAKING

Shape dough with sheeter, dough press, rolling pin or by hand and place on a peel dusted with cornmeal, a screen or an oiled pan. In addition, a rolled edge can be formed if desired. To reduce bubbling in the oven, dock the crust with a hand docker before topping it.

Dough will perform best in a deck oven or a conveyor oven, both set at a temperature between 450° and 500°. Temperatures are guidelines and will vary depending on the performance of each oven and the product being made.

INGREDIENT STATEMENT

Flour (Bleached Wheat Flour, Potassium, Bromate, Enzyme), Water, Cottonseed Oil, Dextrose, Salt (Salt, Yellow Prussiate of Soda), Yeast