Pizza Dough Balls 16z

<image/> <section-header></section-header>	Dilgard Item # 06527 Vendor Item # 25338-269
INGREDIENTS	
enriched wheat flour (wheat flour, malted barley flour, niacin, iron, thiamine mononitrate,	Serving Suggestions:
Storage/Shelf Life	Sugarstinus
OPTIMAL SHELF LIFE 180 DAYS STORED AT 0'F	
Packaging Oty	Perfect as pizza or slice for
Packaging Qty	breadsticks!
1, 20 ct	
Piece Count	
20 per case	
Product Benefits	
• Delivers consistent made-from-scratch flavor and quality while reducing labor.	
Offers maximum creativity and application flexibility.	
 Carefully selected ingredients help balance flavor, cost, and texture without sacrificing quality 	
Saomong quality	
Preparation	
1. Store frozen until ready to use. 2. Thaw dough on clean, oiled pan, cover	
to prevent crushing. Refrigerate overnight. 3. Same day use - Thaw	
covered at room temperature 3-4 hrs. (Time will vary by size of dough ball). 4. Allow dough to reach room temperature (60 - 70 F) 5. Stretch/Roll	
to desired size, place on lightly oiled pan. Dock to prevent bubbles. 6. Top	
with sauce, cheese, Bonici toppings, bake, Set aside 1 minute, cut and	THE PIEZA BRAMU
serve	