



250g Dough balls

Weight: 250g

Code: 311-250IDB

Average Size: Length 65mm x Width 65mm x Height 60mm

Units: 45 per carton

GTIN: 10731788842083

Composition: **Wheat Flour** (Contains Vitamins [Thiamine, Folic Acid]), **Water, Canola Oil, Iodized Salt, Dry Yeast, Bread Improver** (Wheat Flour, **Soy Flour**, Flour Treatment Agent (Ascorbic Acid), Enzyme (Amylase)).

Claims: No artificial Colour or flavours

Allergens: Cereals containing gluten (wheat) and soy

Shelf life: 5 months frozen - 4 days after thawed

Freezing instructions: Store at -18 degrees Celsius

Cook Time: 6.5 minutes at 280 degrees Celsius. Cooking times will vary pending on oven and temperature.

Food safety and quality: This product is manufactured to our stringent quality, specifications and control under a SQF program.

Best practice / Proofing notes: From frozen place dough balls in plastic proofing tubs covered for 24 hours in refrigeration. Proofing dough balls longer will improve finished product. No longer than 4 days.
If dough balls are drying out, just spray water on them and they will return to normal in 1 hour. Before service place dough balls in ambient temperature 3 hours prior to stretching. Dough balls can be stretched via hand, rolling pin or dough roller. Place stretched dough onto tray or peel to make pizza and then place in oven.



	Average Quantity per Serving	% Daily Intake (per Serving)	Average Quantity per 100g
Energy	446 (107Cal)	5%	892kJ (213Cal)
Protein	3.1g	6%	6.1g
Fat, Total	1.4g	2%	2.7g
- Saturated	less than 1g	1%	less than 1g
Carbohydrates	19.7g	6%	39.5g
- Sugars	less than 1g	1%	1.1g
Dietary Fibre	less than 1g	3%	2.0g
Sodium	257mg	11%	514mg
Percentage Daily Intakes are based on an average adult diet of 8700 kJ. Your daily intakes may be higher or lower depending on your energy needs.			

