



Nutrition

Serving Size: 4.58 oz (130g / 2 pieces)

Servings per container : 1

Calories: 150

	Amount per serving	% Daily Values
Total Fat	2g	2%
Saturated Fat	0.200g	1%
Trans Fat	0g	
Cholesterol	0mg	0%
Sodium	253mg	18%
Total Carbohydrates	38g	10%
Dietary Fiber	2g	8%
Total Sugars	0.120g	
Includes 0g Added Sugars		0%
Protein	5g	
Vitamin D	0mcg	0%
Calcium	10mg	0%
Iron	0.6mg	4%
Potassium	220mg	4%

The % Daily Value tells you how much a nutrient in a serving of foods contributes to a daily diet. 2,000 calories a day is used for general nutrition advice

Ingredients

FLOUR, WATER, YEAST, LIQUID LEVAIN, OLIVE OIL, SALT, WHOLE SUGAR, LIQUID ICE, POOLISH, EVAPORATED NON FAT MILK, BIGA

CONTAINS Wheat, Gluten

Optimal Grains ® - Frozen Pizza dough, flat raw 11.82 inch. Tube

Created by true artisan craft process. Our dough does not have any additives and/or artificial improvers. We use only natural ingredients, that is what gives to all of our products the best look, flavour and performance when required. Even though our dough is frozen, we take care during all the process to maintain intact all the characteristics that make our products the best on the market.

Product Specification

SKU	701575395750
Pack	1 / 23.45 lb
Brand	Optimal Grains PIZZATTA ®
Gross Weight	23.45 lb.
Net Weight	23.30 lb.
Country of Manufacture	MX
Halal	N
Kosher	N
Vegan	Y
Vegetarian	N
Gluten Free	N
Low Fat	Y
Low Sodium	N
Zero Grams Trans Fat	Y

Shipping Information (case)

Length	12.04 in
Width	12.04 in
Height	10.25 in
Pieces / Case	25
Case Cube	1.210
TixHi	12 x 6
Shelf Life	120 Days Storage
Temp From/To	- 18 °F / -0 .4 °F

Benefits

- On-trend with consumers' love of authentic pizza dough
- Unmatched pizza dough flavor and color
- Versatile as a main dish, starter or appetizer
- Nice 11.82 inches Or 9.05 inches. Diameter for suit any table size
- Bake always at same temperature and time

Serving Suggestions

Follow carefully instructions in order to have a memorable dining experience, good mozzarella , tomato sauce and the rest is your imagination.

Preparation Instructions: for food safety and quality.

Method Type	Time	Temperature
Convection Oven	12-15 minutes	518°- 572°F
Standard Oven	8-10 minutes	518°- 572°F
Arrange dough on sheet pan if required.		