



www.bakersqualitypizzacrusts.com

Baker's Quality Pizza Crusts® Dough Balls

Baker's Quality Pizza Crusts® Dough Balls are the perfect application for those who want to form their crust but don't want to mix their own dough. Once proofed, this product is very similar in taste to our Fresh Crust but offers versatility for those who want to form their own raised edge, make a deep dish crust or prepare calzones or stromboli. Dough balls require more handling but they are a less expensive alternative to a sheeted crust.

HANDLING/BAKING INSTRUCTIONS

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.

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.

SHELF LIFE

Frozen – 90 days

Refrigerated – 2 days (Do not refreeze)

DOUGH BALL SIZES AND SPECIFICATIONS

Bakers Quality Pizza Crusts®, Inc. offers many sizes of its dough balls. Please contact us for size and case count details.



www.bakersqualitypizzacrusts.com

DOUGH BALL

Per 100 Grams

NUTRIENT	UNIT
Calories	239.06 kcal
Calories From Fat	27.63 kcal
Total Fat	3.07 g
Saturated Fat	0.85 g
Trans Fat	0.02 g
Polyunsaturated Fat	1.66 g
Monounsaturated Fat	0.54 g
Stearic Acid	0 g
Cholesterol	0 mg
Sodium	474.81 mg
Total Carbohydrate	45.78 g
Dietary Fiber	0.97 g
Insoluble Fiber	0 g
Sugars	2.82 g
Other Carbohydrates	0 g
Protein	7.98 g
Vitamin A	1.35 IU
Vitamin C	0 mg
Vitamin E	0 IU
Vitamin B6	0 mg
Vitamin K	0 mcg
Calcium	10.09 mg
Chloride	0 mg
Copper	0 mg
Iron	0.86 mg
Thiamin	0.1 mg
Riboflavin	0.08 mg
Niacin	1.01 mg
Pantothenic Acid	0 mg
Phosphorus	0 mg
Magnesium	0 mg
Zinc	0 mg
Folate	24.45 mcg
Moisture	41.64 g
Ash	1.53 g
Potassium	67.55 mg
Selenium	0 mcg