



# LETIZZA

## PIZZA BASES

# FROZEN DOUGH BALLS

A GREAT PIZZA STARTS WITH A GREAT DOUGH

#### JUST THAW & SHAPE THEN TOP & BAKE!

- ✓ Convenient - thaw, shape, top & bake
- ✓ Consistent quality & texture
- ✓ Labour saving & cost effective
- ✓ Versatile and easy to use!
- ✓ Authentic Italian recipe

#### INGREDIENTS:

Wheat Flour (Wheat flour, Vitamins (Thiamin, Folic Acid), Water, Yeast (Bakers yeast, water), Iodised Salt, Olive Oil and Canola Oil, Sugar, Preservatives (282).



#### COOKING TIME:

3 minutes at 300°C.  
\*Quicker at higher temperatures.

#### COOKING METHODS:

Conveyor ovens, Gas/ Electric deck ovens, Wood-fired ovens, Combi ovens.

#### SHELF LIFE:

12 months frozen (-18C)  
or refrigerated for 1 day.

#### THAWING TIME:

##### DEFROSTING PROCESS 1:

Frozen Dough Balls will take approximately 8 hours to defrost and proof at room temperature, leave the dough balls out on the bench with a hand towel over them to escalate the proofing process.

##### DEFROSTING PROCESS 2:

Frozen Dough Balls will take 48 hours to defrost once placed in the refrigerator, with an additional 2-3 hours at room temperature prior to service.

| PRODUCT CODE | WEIGHT (G) | QTY PER CARTON |
|--------------|------------|----------------|
| DB 200g      | 200g       | 72 (12x6)      |
| DB 250g      | 250g       | 60 (10x6)      |
| DB 300g      | 300g       | 48 (8x6)       |
| DB 350g      | 350g       | 48 (8x6)       |

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