



Old World Tradition with
New World Convenience

TUSCAN BLEND DOUGH BALLS

A delicious dough made with olive oil and a hint of garlic and clean ingredients.

- Great for pizzas, breadsticks, bread and rolls
- 4 day cooler shelf life after thawed
- Clean ingredient label with no Benzoyl Peroxide, no Potassium Bromate and no Azodicarbonamide, unlike some competitive products
- Dough Balls that are 10 oz. or larger are individually wrapped

PRODUCT DETAILS

PACK SIZE	MFG CODE
26/13 oz.	F18153-52613
22/16 oz.	F18153-52216
18/19 oz.	F18153-51819
16/23 oz.	F18153-51623
14/26 oz.	F18153-51426



For samples or support, please contact:
Kevin Zevchak kzevchak@mamalarosa.com (616) 581-2107



NUTRITIONAL

Serving Size: 1/8 Dough Ball 57g/2 oz.
Serving per Container: 8

Nutrient	Values	Unit	%Daily
Calories	120	kcal	
Calories from Fat	5	kcal	
Total Fat	1	g	1%
Saturated Fat	0	g	0%
Trans Fat	0	g	
Cholesterol	0	mg	0%
Sodium	240	mg	10%
Total Carbohydrates	26	g	9%
Dietary Fiber	2	g	7%
Sugars	2	g	
Protein	5	g	
Vitamin A			0%
Vitamin C			0%
Calcium			0%
Iron			8%
Required when cholesterol or fatty acid is made:			
Polyunsaturated Fat	0	g	
Mono unsaturated Fat	0	g	
Required when an enrichment claim is made:			
Thiamin			15%
Riboflavin			8%
Niacin			10%
Folate			15%

Ingredients: Enriched Flour Bleached (Wheat flour, Malted Barley Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Water, Sugar, Salt, Olive Oil, Yeast, Garlic Powder, Enzymes, Ascorbic Acid, L-cysteine.

BAKE TIMES

Brick Oven- 600°-1000°F for 2 - 4 minutes

Deck Oven- 500°F for 10 -12 minutes

Conveyor Pizza Oven- 475° - 550°F for 5-7 minutes

Convection Oven- 460°F for 10 -12 minutes

**Each oven is different so be sure to adjust time & temperature to get your desired color.*

DOUGH BALL SIZING

13 oz. Tuscan Dough Ball = 8-10" pizza

16 oz. Tuscan Dough Ball = 12-14" pizza

19 oz. Tuscan Dough Ball = 14-16" pizza

23 oz. Tuscan Dough Ball = 16-18" pizza

26 oz. Tuscan Dough Ball = 16-18" pizza

MENU IDEAS

- Pizza
- Calzones
- Stromboli's
- Breadsticks
- Cheese breads/ Table Breads
- Sandwich Breads/Rolls



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