



CERTIFIED
Gluten Free

6 oz Gluten Free Dough Ball

Unique Gluten Free Dough Ball has a taste and texture reminiscent to a traditional dough ball.

- Finished product has a home-style appearance & texture, unlike pre-made shells.
- Made with the finest gluten free ingredients.
- Includes individual pans to prepare and bake in.
- Includes added P.O.S. materials.
- Made with ingredients from suppliers with gluten free control plans.
- Produced in a dedicated gluten free facility.
- All Gluten Free products are regularly third party tested and verified.
- Our gluten free products are supported by the Gluten Free Certification Organization (GFCO) and Celiac Sprue Association (CSA).



Code	Product Description	Case pk	Unit wt	Case wt	Pallet Config	Box Size	Case Cube
GLUTEN FREE DOUGH BALL							
5960	6oz Gluten Free Dough Ball with Pans	12	6 oz	5.8lbs	16 x 10	10 x 10 x 5	0.28
5965	6oz Ancient Grain Gluten Free Dough Ball	12	6 oz	5.8lbs	16 x 10	10 x 10 x 5	0.28



6 oz Gluten Free Dough Ball

Preparation Instructions

- Thaw dough (*Thawed dough has a two day shelf cooler life*)
When dough is thawed here are two options for handling dough:

Oiling in Pan

- Pre-oil the aluminum pan provided and place dough
- Add olive oil to top of dough and push out to the size of the pans

• Note: if the dough becomes sticky, add more oil to hands/dough

- Add desired toppings
- Bake in a pre-heated oven at 450 degrees for 6-9 minutes, or until crust is golden brown and cheese is melted
- *Note: Ovens may vary, adjust time and temperature accordingly.*
- Allow baked pizza to sit 2-3 minutes before cutting
- Baking pan also utilizes as a serving tray

Ingredients:

Rice Flour, Corn Starch, Tapioca Dextrin, Non-Fat Dry Milk, Whole Egg Solids, Sugar, Salt, Xanthan Gum, Baking Powder Non-GMO (Sodium Acid Pyrophosphate, Sodium Bicarbonate, Corn Starch, Monocalcium Phosphate), Soybean Oil, Water, Contains 2% or less of Sugar, and Xanthan Gum.

Contains: Egg and Milk

Parchment & Rice Flour

- Sprinkle rice flour over parchment paper and dough ball
- Spread out dough, leaving a nice edge for a crust, if desired

- Place into pan and continue

• Note: if the dough becomes sticky, add more rice flour to hands



*Nutrition is for the shell only.
Does not include toppings.*

Nutrition Facts

Servings Per Container: 3
Serving Size 2oz (57g)

Amount Per Serving
Calories 120

% Daily Value*

Total Fat 1g	2%
Saturated Fat 0g	0%
Trans Fat 0g	0%
Cholesterol 20mg	7%
Sodium 320mg	13%
Total Carbohydrate 26g	9%
Dietary Fiber 1g	4%
Sugars 2g	
Protein 2g	
Vitamin A	0%
Vitamin C	0%
Calcium	4%
Iron	0%

*The percent daily value tells you how much a nutrient in a serving of food contributes to a daily diet. 2000 calories a day is used for general nutrition advice.

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Making dough for you

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