

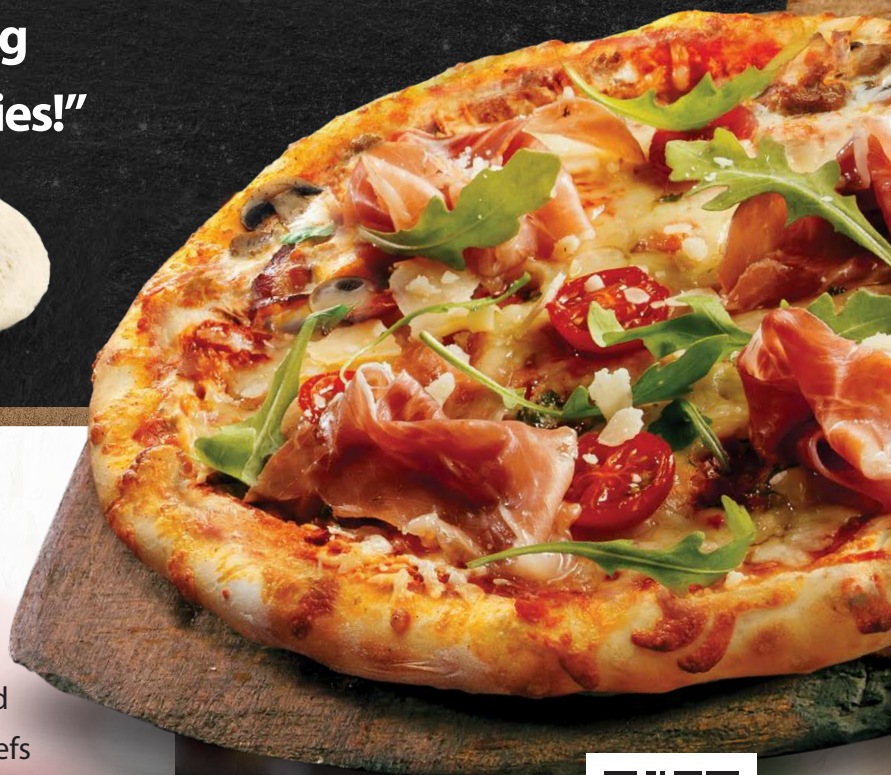


DeLORIO'S®

Delorio *Premio* Pizza Dough



Our answer to the discerning
taste and curiosity of “foodies!”



The key ingredient in this Authentic NY Pizza Dough is type Italian 00, or doppio zero flour. The super finely ground, high-protein flour produces a supple, pleasant dough that yields a crispier crust. By design, this high-end premium dough is the preferred choice of chefs and cannot be outperformed.



Scan and we'll
send you details

SQF Safe Quality Foods ★

Code	Product Description	Case pk	Unit wt	Case wt	Pallet Config	Box Size	Case Cube
00 FLOUR DOUGH BALL							
408PRO*	20 OZ “00” FLOUR DOUGH BALL	24	20 oz	31 lbs	6 x 10	22.688 x 15 x 5.625	1.108
410PRO*	12 OZ “00” FLOUR DOUGH BALL	36	12 oz	28 lbs	8 x 7	16.813 x 12.813 x 8.625	1.075
411PRO*	24 OZ “00” FLOUR DOUGH BALL	22	24 oz	34 lbs	8 x 7	22.688 x 15 x 5.625	1.108
416PRO*	8 OZ “00” FLOUR DOUGH BALL	60	8 oz	31 lbs	8 x 6	16.813 x 12.813 x 7.125	0.888

* MINIMUM ORDER REQUIRED

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