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Dough Balls

KB Pizza dough balls are made from a high gluten flour. The ingredients create a fluffy outer edge, and a moist texture that allows them to be easily stretched into various shapes and sizes.

Dough balls offer quality and consistency without the expense of owning and maintaining dough-mixing equipment. To ensure the best baking results, rotate refrigerated dough balls and maintain an accurate rotation list. The product should be fully thawed in a refrigerator for a minimum of 24 hours before shaping.

Dough balls, after they are fully thawed, can be refrigerated for a maximum of three days. If the product is completely thawed and the yeast has been activated, do not freeze.

Product Weight (in ounces)

6	12	18	24
8	14	20	26
10	16	22	28

Benefits

- No mixing equipment required
- Prep time eliminated
- Pre-sized for portion control
- Some training required
- No inventory of dough ingredients, such as flour, salt and yeast.
- Individually wrapped dough balls
- Simplify your operation without sacrificing quality
- Finished product stays moist under pizza warmer for extended period

