



191 Howard Street, Suite 312, Franklin PA 16323
Toll Free: 888-522-7878
Fax: 814-437-2397
Phone: 814-432-2464
www.kbpizza.com

Sheeted Dough

KB Pizza Self Rising is a sheeted and proofed self-rising dough. Handled frozen, it requires no proofing or thawing before baking. After removing product from freezer, just apply your favorite ingredients and bake. It's that simple.

Self Rising is ideal for customers who prefer the flavor and texture of fresh dough without the hassle. Guesswork is eliminated. No more questions such as "how many dough portions you need to prep?"

Self Rising sheets are the perfect product for a variety of customers, including:

- Schools/Colleges
- Concessions
- Hotels
- Hospitals/Food Service
- Bowling alleys
- Amusement parks
- Institutions
- B&I Feeders
- Restaurants
- Pizza chains
- Convenience stores
- Supermarkets

Benefits

- Labor saving (no fresh dough skilled personnel required)
- Eliminates prep time, including docking
- No dough equipment needed
- Excellent product consistency
- Virtually no product loss
- Accurate inventory control





We know dough. Since 1919.

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Whole Wheat Frozen Sheeted Dough

K.B. Pizza 51% WW Sheeted Dough is a self-rising product. Handled frozen, it only requires to be thawed before baking. Just apply your favorite ingredients and bake. It's that simple.

Self Rising is ideal for customers who prefer the flavor and texture of fresh dough without the hassle. Guesswork is eliminated. No more questions such as, "How many more dough portions do we need to prep?"

Self Rising sheets are the perfect product for a variety of customers, including:

- Schools/Colleges
- Concessions
- Hotels
- Hospitals/Food Service
- Bowling alleys
- Amusement parks
- Institutions
- B&I Feeders
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