MaMa LaRosa FOODS INC.

Old World Tradition with
New World Convenience



NEAPOLITAN DOUGH BALLS

MaMa LaRosa Neapolitan dough works great in all oven types. Now you can offer your customers a brick oven style pizza, with or without the brick oven!

- Uses 00 (Double Zero) high quality, extra-fine refined flour
- Perfect for thin and crispy pizzas and flatbreads
- 4 day cooler shelf life
- Dough performs best at room temperature
- Made using clean, classic ingredients - wheat flour, water, salt, sugar and yeast
- Dough Balls that are 10 oz. or larger are individually wrapped



PRODUCT DETAILS

PACK SIZE	MFG CODE
36/10 oz.	**F18153-36106**

For more information visit: www.mamalarosa.com

NUTRITIONAL

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

Nutrient	Values	Unit	%Daily
Calories	120	kcal	
Calories from Fat	0	kcal	
Total Fat	0	g	0%
Saturated Fat	0	g	0%
Trans Fat	0	g	
Cholesterol	0	mg	0%
Sodium	300	mg	12%
Total Carbohydrates	26	g	9%
Dietary Fiber	1	g	4%
Sugars	Less than 1	g	
Protein	4	g	
Vitamin A			0%
Vitamin C			0%
Calcium			0%
Iron			2%
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			2%
Riboflavin			2%
Niacin			2%
Folate			0%

MENU IDEAS

- **Woodfired Style Pizza**
- **Traditional Thin & Crispy Style Pizza**
- **Specialty Pizzas with Non- Traditional Unique Ingredients**

BAKE TIMES

Brick Oven- 600˚-1000˚ for 1-3 minutes
Deck Oven- 500˚ for 8 -10 minutes
Conveyor Pizza Oven- 500˚- 520˚ for 5-7 minutes
Convection Oven- 460˚ for 8 -10 min
**Each oven is different so be sure to adjust time & temperature to get your desired color.*

DOUGH BALL SIZING

10 oz. Neapolitan Dough Ball = 8-12" pizza



For samples or support, please contact:
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