MaMa LaRosa FOODS INC.

Old World Tradition with New World Convenience

TUSCAN BLEND DOUGH BALLS



A delicious dough made with olive oil and a hint of garlic and clean ingredients.

- Great for pizzas, breadsticks, bread and rolls
- 4 day cooler shelf life after thawed
- Clean ingredient label with no Benzoyl Peroxide, no Potassium Bromate and no Azodicarbonamide, unlike some competitive products
- Dough Balls that are 10 oz. or larger are individually wrapped



PRODUCT DETAILS

PACK SIZE	MFG CODE
26/13 oz.	F18153-52613
22/16 oz.	F18153-52216
18/19 oz.	F18153-51819
16/23 oz.	F18153-51623
14/26 oz.	F18153-51426

For samples or support, please contact:
Kevin Zevchak kzevchak@mamalarosa.com (616) 581-2107

NUTRITIONAL

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

Nutrient	Values	Unit	%Daily
Calories	120	kcal	
Calories from Fat	5	kcal	
Total Fat	1	g	1%
Saturated Fat	0	g	0%
Trans Fat	0	g	
Cholesterol	0	mg	0%
Sodium	240	mg	10%
Total Carbohydrates	26	g	9%
Dietary Fiber	2	g	7%
Sugars	2	g	
Protein	5	g	
Vitamin A			0%
Vitamin C			0%
Calcium			0%
Iron			8%
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			15%
Riboflavin			8%
Niacin			10%
Folate			15%

Ingredients: Enriched Flour Bleached (Wheat flour, Malted Barley Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Water, Sugar, Salt, Olive Oil, Yeast, Garlic Powder, Enzymes, Ascorbic Acid, L-cysteine.

BAKE TIMES

Brick Oven- 600˚-1000˚F for 2 - 4 minutes
Deck Oven- 500˚F for 10 -12 minutes
Conveyor Pizza Oven- 475˚- 550˚F for 5-7 minutes
Convection Oven- 460˚F for 10 -12 minutes
**Each oven is different so be sure to adjust time & temperature to get your desired color.*

DOUGH BALL SIZING

13 oz. Tuscan Dough Ball = 8-10" pizza
16 oz. Tuscan Dough Ball = 12-14" pizza
19 oz. Tuscan Dough Ball = 14-16" pizza
23 oz. Tuscan Dough Ball = 16-18" pizza
26 oz. Tuscan Dough Ball = 16-18" pizza

MENU IDEAS

- **Pizza**
- **Calzones**
- **Stromboli's**
- **Breadsticks**
- **Cheese breads/ Table Breads**
- **Sandwich Breads/Rolls**



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