



THE ★ GREAT ★ AMERICAN

Frozen Dough Balls & Sheeted Products

Dough Balls

Consistency: Superior quality dough yields dependable results, consistent flavor and texture time after time for a “fresh-made” taste: true match for scratch.

Labor Savings: No scaling, mixing, dividing, rounding. Pre-portioned dough reduces preparation time and labor.

Inventory Control: Fewer ingredients to purchase and store. Thaw only as needed: extended frozen shelf life of 90 days.

Versatility: Allows for customization of crust... thick, thin, raised-edge, etc. Can be used to prepare anything from a traditional pizza crust to breadsticks, calzones, stromboli, and fried doughs.

Handling Instructions: Dough Balls (Shelf life: 90 days, frozen)

1. Keep product frozen at 0° (-18° C) or below until ready to use.
2. Remove the desired number of dough balls from the freezer and allow each to thaw overnight at 40-45° F in cooler on oiled pans covered with plastic to prevent drying. As an alternative, use the same day after minimum 4 hours thaw time at room temperature, 75°F (23°C). Small dough balls thaw faster than large ones.
3. Remove dough balls from the cooler and dust each with flour.
4. To ease stretching, allow the dough to sit at room temperature for 30 minutes or more before shaping.
5. Shape the dough ball to fit the desired pan using a mechanical sheeter or by hand.
6. Place pizza dough on an oiled pizza pan and carefully dock to minimize blistering and/or bubbling during baking.
7. Brush crust with oil or cover with plastic and let it stand at room temperature for approximately 1-2 hours or until desired thickness is obtained.
8. Add sauce, cheese and toppings.

Sheeted Doughs

Consistency: Consistent size, thickness, durability.

Labor Savings: No scaling, mixing, dividing, rounding, rolling or stretching is required: makes preparation and clean-up a snap. Shorter preparation time for quicker response to demand.

Convenient: None of the mess of scratch preparation. Ready to use: just proof, top and bake.

Less Equipment: No mixer, sheeter or dough press necessary: lower equipment and operating costs.

Versatility: Create signature edges quickly and easily. Can easily be used to create bread bowls, calzones, stromboli or quiche.

Handling Instructions: Sheeted Doughs (Shelf life: 56 days, frozen)

1. Keep product frozen at 0°F (-18°C) or below until ready to use.
2. Remove desired number of sheets from the freezer to thaw overnight at 40-45°F in cooler on oiled pans covered with plastic to prevent drying. Maximum time in cooler is three days. As an alternative, thaw on pizza pans and use the same day after 2-3 hours thaw time at room temperature, 75°F (23°C).
3. Remove thawed shells from the cooler and transfer to pizza pans. Allow dough to double in size.
4. To prevent product from drying out during thawing, cover with plastic or brush with oil.
5. Carefully dock the dough to minimize blistering and/or bubbling during baking. For a thicker crust, allow the dough to continue to rise until the desired thickness is obtained.
6. Add sauce, cheese and toppings.





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Frozen Sheeted Products (56 day shelf life)

Great American

Hearty and chewy crust, perfect for hand tossed style pizza

Great American Gourmet

Crisp and crunchy crust gives way to a tender interior. Hints of garlic and malt set this one apart from the rest

Great American Whole Wheat

A 50/50 blend of high gluten flour with whole wheat and bran flakes make for a hearty and healthful alternative to white flour

Great American Multigrain

A blend of 12 whole grains give this dough a healthy visual appeal. Delicate crumb structure is punctuated by the fresh crunch of whole grains

Diameter (in.)	Unit Weight (oz.)	Units per case	Case Weight (lbs.)	Batch Size Minimum Order (cases)
5.5	6	96	36.0	22
7	9	50	28.1	28
8	13	36	29.3	27
10	18	24	27.0	30
12	23	20	28.8	28
14	36	14	31.5	25
16	40	16	40.0	22

Frozen Sheeted Products (56 day shelf life)

Great American Thin Crust

Crisp and crackery, an authentic thin crust with pronounced fermentation profile

Diameter (in.)	Unit Weight (oz.)	Units per case	Case Weight (lbs.)	Batch Size Min. Order (cases)
5.5	2	108	13.5	59
7	3.5	124	27.1	30
8	4	88	22	36
10	6	68	25.5	31
12	9	44	24.7	32
14	12	40	30	27

Frozen Sheeted Products (56 day shelf life)

Great American Deep Dish

A light and fluffy cell structure with a delicate bite, yet sturdy enough for the most demanding toppings

Diameter (in.)	Unit Weight (oz.)	Units per case	Case Weight (lbs.)	Batch Size Min. Order (cases)
5.5	5	66	20.6	39
7	8	68	34	24
8	10	52	32.5	25
10	16	38	38	21
12	20	24	30	27
14	28	22	38.5	21
16	36	16	36	22

Frozen Dough Balls (90 day shelf life)

Dough Balls

A versatile, durable, quality frozen dough product in a variety of Great American formulas

Piece Weight (oz.)	Units per case	Case Weight (lbs.)	Minimum Order (cases)
6	64	24	25
8	52	26	23
10	48	30	20
12	30	22.5	27
14	28	24.5	24
16	28	28	21
18	24	27	22
20	22	27.5	22
22	20	27.5	22
24	18	27	22
26	18	29.25	21
28	16	28	21
30	16	30	20



Phone 800.826.1200
Outside U.S. 425.462.1300
Fax 425.455.5541

Pizza Blends Inc.
400 112th Ave NE, Suite 140
Bellevue, WA 98004

Frozen Dough Facility
404 S. Kitley Avenue
Indianapolis, IN 46219