Two Sicily's® Proofed Pizza Dough



Made-From-Scratch Quality. Top and Bake Simplicity!

Two Sicily's® is Naturally Proofed!

- Save time and labor by eliminating the proofing process. Simply top and bake!
- Improve consumer satisfaction by delivering the same results every time.
- · Eliminate product waste due to missed demand.

~ The Art of Proofing and Fresh Dough ~

- Proofing (yeast leavening) is the key to dough's fresh taste, texture, appearance and aroma.
- Proofing is a baker's craft that is achieved through optimized time, temperature and humidity.
- Typical sheeted dough requires up to 24 hours of proof time adding unnecessary cost in time, labor, equipment, and lost sales.
- Drayton's proprietary mixing, sheeting, proofing and freezing systems take the guess-work out of this critical baking process.

COMPARISON	Two Sicily's [®] Proofed	Other Dough
PROOFED NATURALLY	Yes	4-24 hr. proof
"CLEAN" LABEL	Yes	Variable
SCRATCH QUALITY	Yes	Yes
CONSISTENCY	High	Variable
ON DEMAND PREP	Yes	No
SHRINK/LOSS	Minimal	Yes
SPECIAL EQUIPMENT	No	Yes
TRAINING	Minimal	Yes
CORN MEAL BOTTOM	Yes	No





Two Sicily's Proofed Items						
ITEM	CODE	СТ	OZ	т/н		
16" Proofed Dough	68626	18	26	6/7		
16" Rolled Edge Proofed Dough	68627	12	30	6/7		
7" Proofed Dough	68629	72	5	5/10		
12X16" Proofed Dough	68631	18	24	8/7		

Handling and Preparation

Keep frozen until ready to use. Do not re-freeze.

- 1. Pan. Place on prepared pan or screen. Do not bake on paper.
- 2. Top.
- Bake. Remove from oven when cheese begins to brown and internal temperature reaches >180°.
 - Convection: 375-425° for 16-20 minutes.
 - Impinger: 450-500° for 6-7 minutes.

Optional. For next day prep, cover un-topped dough and hold refrigerated up to 24 hours.

Ingredients

Enriched flour (wheat flour, malted barley flour, niacin, iron, thiamine mononitrate, riboflavin, folic acid), water, yeast.

Contains 2% or less of each: ascorbic acid, soybean oil, salt, sugar, palm oil, soy lecithin, natural butter flavor, datem, wheat gluten, dextrose, guar gum, malted wheat flour, sodium acid pyrophosphate, bakery enzyme, degermed yellow cornmeal.

Nutrition Facts

Serving Size (100g)

Calories 240	Calories	from Fat 30
		% Daily Value*
Total Fat 3.5g		5%
Saturated Fat 1.5g		8%
Trans Fat 0g		
Cholesterol 0mg		0%
Sodium 410mg		17%
Total Carbohydrate 45g		15%
Dietary Fiber 2	2g	8%
Sugars 2g		

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Calcium 2%	•	Iron 15%
*Percent Daily Values	are	based on a 2,000 calor

*Percent Daily Values are based on a 2,000 calor diet. Your daily values may be higher or lower depending on your calorie needs: Calories: 2,000 2,500

 otal Fat holesterol
 Less than less t

ries per gram:
Fat 9 • Carbohydrate 4 • Protein