

Proofed Dough

Handling and Preparation

<p>RECEIVE</p> <p>1</p>	<ul style="list-style-type: none"> • Keep frozen at 0° to -10° until ready to use. • Confirm temperature as it is received. • If product is thawed, or if there is damage to product, record date code and contact supplier. 	<p>-10°</p>
<p>PAN</p> <p>2</p>	<ul style="list-style-type: none"> • Remove paper from frozen dough (do not bake on paper). • Place frozen dough on prepared pan or screen. • Use immediately. • Do not re-freeze. 	
<p>TOP</p> <p>3</p>	<ul style="list-style-type: none"> • Add toppings to frozen dough as specified. • Bake Immediately. 	
<p>BAKE</p> <p>4</p>	<ul style="list-style-type: none"> • Convection Oven: 375°-425° for 16 to 20 Minutes. • Impingement Oven: 400°-450° for 6 to 8 Minutes. • Bake times vary based upon oven types and actual temperatures. • Pizza is done when cheese is melted in the middle and begins to brown near edges. • Check internal temperature - >180 degrees. 	
<p>TIPS</p> <p>5</p>	<ul style="list-style-type: none"> • On occasion, product may bubble. This is a feature of fresh dough. <ul style="list-style-type: none"> • To manage bubbling, docking is acceptable. Use docking tool or fork. • If bubbling greater than the size of a 50 cent piece persists, notate date code and contact supplier. 	
<p>OPTIONAL STEP 2</p> <p>*</p>	<ul style="list-style-type: none"> • To shorten prep time during peak periods, dough can be panned and held overnight in cooler. • To prevent drying, cover dough with plastic wrap. 	<p>24 hrs</p>