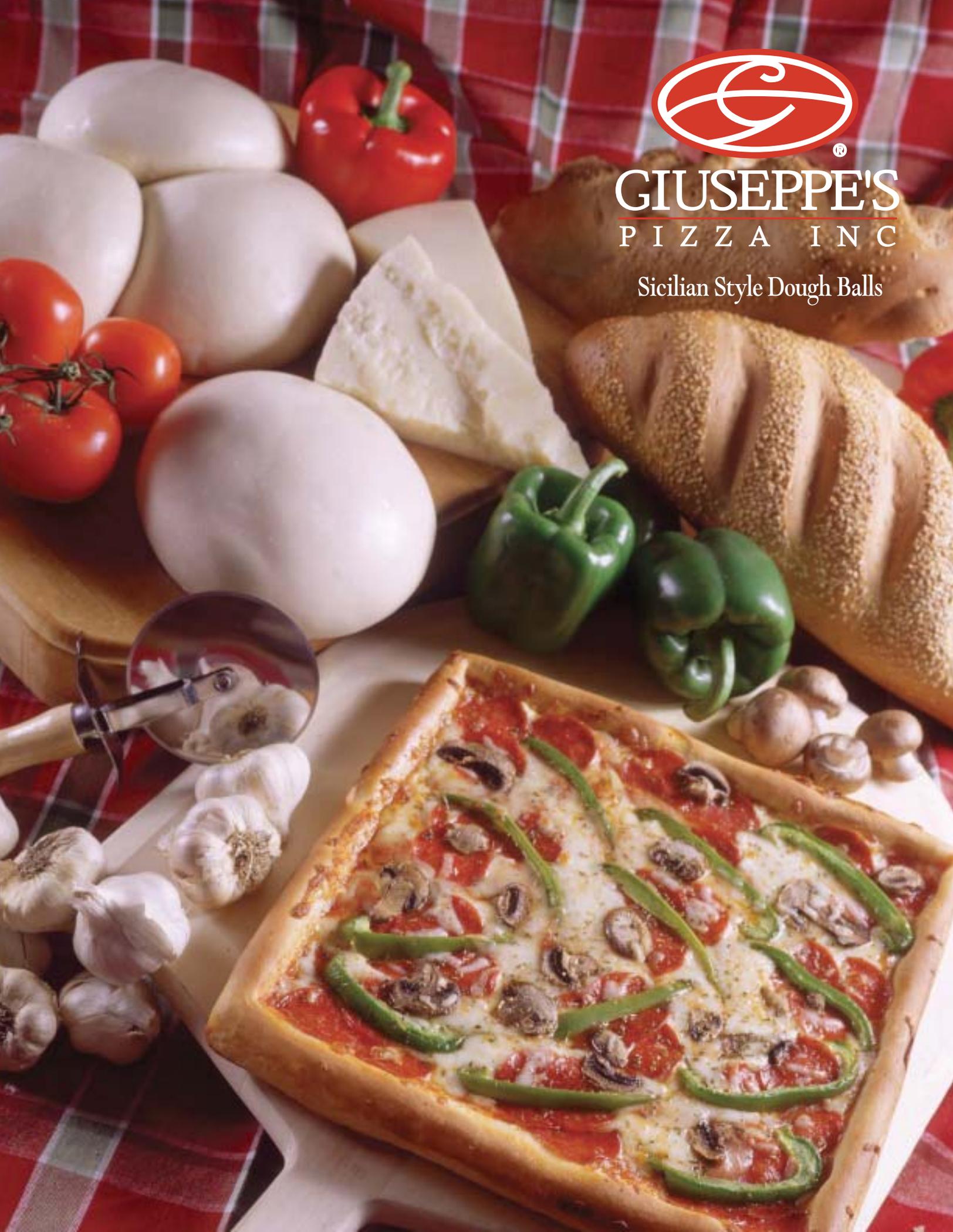




GIUSEPPE'S
PIZZA INC

Sicilian Style Dough Balls



The Giuseppe's Advantage

For over 30 years, customers have enjoyed Giuseppe's handmade Sicilian-style pizza Giuseppe's Sicilian-Style Dough Balls are no different. The fresh, natural ingredients and outstanding taste are just a few of the benefits to your customers. Other advantages for you include:

- No early morning mixing or cutting
- Eliminate inventory of dough ingredients
- No need to purchase expensive mixing equipment
- Dough can bake in any size or type of oven
- Control over consistent quality
- Minimal skilled labor required
- Virtually no product loss

Product Information

- Giuseppe's homemade dough is custom made for each order with top-quality, all-natural ingredients.
- Giuseppe's provides homemade, great-tasting dough while eliminating the product inconsistency and time-consuming production hassles of making the dough on-site.
- Giuseppe's dough balls range from 4oz to 30oz, and are designed with the specific needs of the end user in mind. Pizzas, rolls, calzones and stromboli are among several possible applications with the various dough sizes.
- Giuseppe's homemade dough balls save you shelf space by eliminating the need to stock big bags of flour, salt, yeast and sugar.
- As with all Giuseppe's products, our dough balls are supported by a full-time staff of employees able to aid in hands-on training and provide answers to all questions.
- With a staff of over 80 years combined experience, Giuseppe's dough is carefully made with superior taste and consistency in mind.

Product Handling

Upon receiving dough balls, place box directly in freezer, or proceed with following steps:

1. Take out desired amount of dough balls from box. Place dough balls on floured sheet pans or in full stackable proofing boxes. (Dough Balls should be far enough apart so they can thaw and rise without sticking together).
2. For best results place dough balls in a cooler for a minimum of 6-8 hours or overnight. If proof boxes or cabinets are not available, cover dough with plastic.
* Dough may also thaw out of cooler at room temperature. Thawing times will vary depending on temperature of room. (1-3 hours) When thawing dough in this manner, make sure dough is covered so it won't dry out.
3. When taking the dough out of cooler, place it in a warm place to allow the dough to relax, reach room temperature and begin to rise. (If not in a box, cover the dough with plastic so it does not dry out).
4. If necessary, sprinkle flour on the dough balls to avoid stickiness.
5. Allow enough time for the dough balls to relax and reach room temperature. (*approximately 1-2 hours*)
6. Sheet or form the dough as needed
7. Dock the dough if necessary
8. If using a pan, put a thin coating of oil on pan before placing the dough in pan
9. Allow at least one hour in a warm space for the dough to rise
10. Cook as needed or refrigerate in pan for later use

For more information on this product contact your local sales representative or call 440-944-9300.



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