



19802 G.H. Circle - Waller, TX 77484 • (936) 372-5858 • (800) 733-3535 • FAX (936) 372-1341

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PIZZA DOUGH BALL PREPARATION

The Alpha Gold Pizza Dough Balls are the finest pizza dough balls in the market. Your pizza crust will cook uniformly with a beautiful golden color and an outstanding flavor, upon using these dough balls. By using the Alpha Gold Pizza Dough Balls, the pizza crust will cook evenly throughout and rise, giving a French bread effect to the crust.

The following steps must be taken to prepare the frozen Alpha Gold Pizza Dough Balls for use.

It is very important to keep the Alpha Gold Pizza Dough Balls in the freezer at all times prior to being used.

It is very important to remove each Alpha Gold Pizza Dough Ball from its plastic packaging bag before placing the dough balls in the dough proof trays.

STEP 1: Thoroughly brush the bottom of each dough proof tray with 4 oz of Alpha Gold Olive Oil Blend.

STEP 2: Evenly place 6 of the frozen 24 oz Alpha Gold Pizza Dough Balls in 1 dough proof tray. 24 oz dough balls are required for 16" pizzas.

STEP 3: Evenly place 8 of the frozen 16 oz Alpha Gold Pizza Dough Balls in 1 dough proof tray. 16 oz dough balls are required for 12" pizzas.

STEP 4: Evenly place 10 of the frozen 10 oz Alpha Gold Pizza Dough Balls in 1 dough proof tray. 10 oz dough balls are required for 10" pizzas.

STEP 5: Evenly place 12 of the frozen 8 oz Alpha Gold Pizza Dough Balls in 1 dough proof tray. 8 oz dough balls are required for 8" pizzas.

STEP 6: Once the dough balls are placed in the dough proof trays, you must seal the top of each dough proof tray with another dough proof tray. This is done by stacking one tray on top of another. The top proof tray may be sealed with an empty tray or with plastic wrap.

STEP 7: Place the filled dough proof trays in the walk in cooler. The dough must be proofed in the cooler for 24 hours prior to being used. The dough balls must be constantly refrigerated once having been placed in the dough proof trays. This prevents over proofing and ensures ease of handling.



PIZZA DOUGH BALL PREPARATION cont.

STEP 8: The optimum time to use the dough balls is 24 to 48 hours after being properly thawed. The shelf life of each dough ball is 24 to 72 hours from the time the dough has thawed.

STEP 9: In the event that you run short of dough balls and you are in absolute need of more dough balls, the following emergency thawing techniques may be applied.

- A. Follow the previously stated handling procedures in steps 1-5 above.
- B. Leave the filled dough proof trays out of the cooler and at room temperature for a period of 3 hours for proofing.
- C. If more than 1 dough proof tray must be thawed in this manner, then the dough proof trays should be staggered over each other as opposed to being sealed against one another. The staggered trays allow air to circulate around the dough, therefore speeding up the proofing process.
- D. After allowing the dough to proof for 3 hours, seal the dough proof trays so they are air tight and place them in the cooler.
- E. It is important not to leave the filled dough proof trays at room temperature for more than 3 hours.