

Rich Products is passionate about Pizza!

At Rich's®, our team of pizza experts is passionate about solutions that work for foodservice. Our commitment to pizza has helped us become the leading national supplier of frozen doughs and crusts - offering a full line of high-quality, operator-friendly products that consumers love.

You can't serve a quality pizza without a quality crust. With Rich's®, you'll find the full range of doughs, crusts, and flatbreads that ensure every operation serves great-tasting pizza every time.



Pizza Dough Balls | For more than 25 years Rich's® has been the preferred choice for classic American-style pizza dough balls. Delivered in eight pre-portioned sizes/weights, these dough balls are all about convenience, quality and versatility. Ideal for foodservice operations with labor to manage dough and perfect for creating customized crusts: thick, thin or raised edge.

Quick Handling Guide: (Store in closed plastic bags to prevent drying)

Frozen	Refrigerated	Ambient	Thawing	Docking	Kosher Dairy Flexible
150 Days	72 Hours	Not Recommended	Yes*	Yes	Yes*

Product Code	Product Description	Case Pack	Unit Weight	Product Code	Product Description	Case Pack	Unit Weight
34606	5 oz. Pizza Dough Ball	96	5.0 oz.	06752	19 oz. Pizza Dough Ball	24	19.0 oz.
16432	9 oz. Pizza Dough Ball	48	9.0 oz.	06138	23 oz. Pizza Dough Ball	24	23.0 oz.
16440	13 oz. Pizza Dough Ball	36	13.0 oz.	06760	26 oz. Pizza Dough Ball	20	26.0 oz.
16459	16 oz. Pizza Dough Ball	30	16.0 oz.	08598	26 oz. Pizza Dough Ball - Club Store Pack	20	26.0 oz.



Proof & Bake Sheeted Pizza Dough | Rich's® Proof & Bake Sheeted Pizza Dough is the industry standard for fresh baked pizza without all the scaling, dividing, rounding, and stretching required with dough balls. Just thaw overnight, bring to room temperature and top any way you like. Ideal for consistently great pizza, as well as a variety of unique menu applications like Calzones, stromboli and bread sticks.

Quick Handling Guide: (Store in closed plastic bags to prevent drying)

Frozen	Refrigerated	Ambient	Thawing	Docking	Kosher Dairy Flexible
180 Days	72 Hours	Not Recommended	Yes*	Yes	Yes*

Product Code	Product Description	Case Pack	Unit Weight	Product Code	Product Description	Case Pack	Unit Weight
71327	6" Sheeted Dough	96	5.0 oz.				
16387	7" Sheeted Dough	96	5.5 oz.				
35060	10" Sheeted Dough	50	10.0 oz.				
35078	12" Sheeted Dough	36	14.0 oz.				
34630	14" Sheeted Dough	28	19.0 oz.				
16416	14" Sheeted Dough Thick	24	26.0 oz.				
35086	16" Sheeted Dough	20	26.0 oz.				
34932	12" x 6" Sheeted Dough	60	7.5 oz.				
35300	12" x 16" Sheeted Dough	22	24.0 oz.				

* For best quality, thaw overnight in cooler.

^ Easily customizable for menu variety (e.g., Calzones, stromboli, etc.)

Rich's® Pizza Doughs & Crusts
Which Product is Right for You?

More ← Versatility

Dough Balls Proof & Bake sheeted Pizza Dough Fresh 'N Ready® Oven Rising Sheeted Pizza Dough Par-Baked Pizza Crusts Gluten-Free Par-Baked Pizza Crusts Baked Flatbread & Focaccia

Ease of Use → More

the most trusted line of high-quality, operator-friendly products.



Fresh 'N Ready® Oven Rising Sheeted Pizza Dough | Unlike other Freezer-to-Oven products that are processed and rise in the plant, Rich's® Fresh 'N Ready® is a unique sheeted pizza dough that rises and develops its characteristics in the oven while it bakes. Because it is a raw dough, Fresh 'N Ready® delivers the eating qualities of a fresh dough pizza with no traditional handling required. Enjoy the operational flexibility this product offers, including staging at room temperature, in the cooler, top and bake right from the freezer, or thaw and use as a dough for menu variations!

Quick Handling Guide: (Store in closed plastic bags to prevent drying)

Frozen	Refrigerated	Ambient	Thawing	Docking	Kosher Dairy Flexible
120 Days	24 Hours	Up to 2 Hours	Not Required	Not Required	Yes*

Product Code	Product Description	Case Pack	Unit Weight	Product Code	Product Description	Case Pack	Unit Weight
07386	7" Oven Rising Sheeted Dough	72	6.6 oz.				
06642	10" Oven Rising Sheeted Dough	50	12.0 oz.				
07366	12" Oven Rising Sheeted Dough	24	16.6 oz.				
07367	14" Oven Rising Sheeted Dough	20	22.7 oz.				
03604	16" Oven Rising Sheeted Dough	20	29.5 oz.				
08848	12" x 15" Oven Rising Sheeted Dough	20	29.2 oz.				



Par-Baked Pizza Crusts | Rich's® Par-Baked Pizza Crusts are perfect for busy kitchens that take pride in serving delicious pizza on a flavorful crust - even without the expertise or time to manage dough. A tasteful combination of the finest ingredients and unique baking technology, Rich's® Par-Baked Pizza Crusts are available in the most popular sizes and shapes. Just top, bake and serve.

Quick Handling Guide: (Store in closed plastic bags to prevent drying)

Frozen	Refrigerated	Ambient	Thawing	Docking	Kosher Dairy Flexible
270 Days	8 Days	Up to 3 Days	Not Required	Not Required	No

Product Code	Product Description	Case Pack	Unit Weight	Product Code	Product Description	Case Pack	Unit Weight
84929	7" Traditional Par-Baked Crust	72	3.5 oz.	19457	12" x 16" Raised Edge Par-Baked Crust	14	20.0 oz.
84902	12" Traditional Par-Baked Crust	20	10.0 oz.	27467	8" Hand Tossed Par-Baked Crust	48	6.0 oz.
84890	14" Traditional Par-Baked Crust	20	14.0 oz.				
84881	16" Traditional Par-Baked Crust	16	18.0 oz.				
84865	12" x 16" Traditional Par-Baked Crust	16	17.0 oz.				
84988	10" Thin Par-Baked Crust	40	5.5 oz.				
84970	12" Thin Par-Baked Crust	24	8.0 oz.				
84961	14" Thin Par-Baked Crust	24	11.0 oz.				
84953	16" Thin Par-Baked Crust	20	14.0 oz.				
19406	7" Raised Edge Par-Baked Crust	48	4.7 oz.				
19414	10" Raised Edge Par-Baked Crust	20	9.0 oz.				
19422	12" Raised Edge Par-Baked Crust	20	13.5 oz.				
19449	14" Raised Edge Par-Baked Crust	12	19.0 oz.				
19465	16" Raised Edge Par-Baked Crust	10	22.5 oz.				

** Product has a 180 day frozen shelf life. Not Kosher Dairy.



Gluten-Free Par-Baked Pizza Crusts | Satisfy all your customers and capture the growing market looking for Gluten-Free foods based on traditional dishes. Rich's® Gluten-Free Par-Baked Pizza Crusts are a great tasting and dependable alternative to traditional pizza crusts. Packaged in an oven-safe disposable pan to minimize the chance of cross contamination, these crusts are ready to top, bake and serve.

Quick Handling Guide: (Store in closed plastic bags to prevent drying)

Frozen	Refrigerated	Ambient	Thawing	Docking	Kosher Dairy Flexible
270 Days	8 Days	Up to 3 Days	Not Required	Not Required	No

Product Code	Product Description	Case Pack	Unit Weight	Product Code	Product Description	Case Pack	Unit Weight
07010	10.5" Gluten-Free Par-Baked Crust	24	7.75 oz	08955	7.25" Gluten-Free Par-Baked Crust	24	5.0 oz.



Baked Flatbread & Focaccia | Flatbreads are more than just a hot trend among consumers - they're flat out better when it comes to delivering profitability across every menu and day part. Rich's® Baked Flatbreads feature specialized ingredients and our gentle baking process. Each variety has raised toasted bubbles on top with medium brown grill marks on the bottom for an authentic appearance. Simply thaw and prepare any way you like: sandwiches, pizza, appetizers, even dessert.

Quick Handling Guide: (Store in closed plastic bags to prevent drying)

Frozen	Refrigerated	Ambient	Thawing	Docking	Kosher Dairy Flexible
180 Days	8 Days	Up to 3 Days	Not Required	Not Required	No

Product Code	Product Description	Case Pack	Unit Weight	Product Code	Product Description	Case Pack	Unit Weight
01946	6.5" x 6.5" Plain Flatbread	120	3.3 oz.	00825	12" x 12" Whole Grain Extra Thin Flatbread	50	5.3 oz.
01945	6.5" x 6.5" Herbed Flatbread	120	3.3 oz.				
01104	6.5" x 7.0" Chipotle Flatbread	120	3.9 oz.	00809	10" Oven Fired Flatilla	120	2.8 oz.
04649	9.0" x 9.0" White Wheat Flatbread	80	6.0 oz.				
02946	14" x 14" Plain Flatbread	40	12.0 oz.				
06423	12" x 12" Plain Extra Thin Flatbread	50	5.3 oz.	27501	6.0" Focaccia Round	80	4.0 oz.
				19393	12" x 16" Thick Focaccia	8	38.0 oz.

handling tips



Brick Oven Pizza Featuring 7" Fresh 'N Ready Oven Rising Sheeted Dough

tap into the national craving for pizza.



Rich's® pizza solutions that work for foodservice. Pizza dough and crusts that perform consistently, require less labor and always make customers hungry for more.



Portobello Goat Cheese Pizza Featuring 16" Fresh 'N Ready Oven Rising Sheeted Dough

All Rich's® Pizza Doughs and Crusts:

- Keep frozen until ready to use
- To prevent drying, pizza dough must be completely covered when thawing, proofing, or tempering
- Do not refreeze thawed dough - Refrigerate and use first the next day
- For crisper crust, bake pizzas on a pizza screen or pan sprayed with oil
- Ovens vary so use the suggested guidelines and optimize oven time and temperature for your operation
- After baking, allow pizza to set for 3-4 minutes before cutting

Product Specific Rich's® Pizza Doughs and Crusts:



Pizza Dough Ball Handling:

- Place dough balls on lined sheet pan, sprayed with pan release or lightly brushed with oil
- Cover and refrigerate overnight
- Temper dough balls at room temperature for 60-90 minutes before stretching
- Shape dough balls to fit desired pan using a mechanical sheeter, rolling pin or by hand (dust with flour first)
- Dock the dough and carefully place on a pizza screen or pan sprayed with oil. Top and bake



Proof & Bake Sheeted Pizza Dough Handling:

- Place sheeted dough on lined sheet pan, sprayed with pan release or lightly brushed with oil
- Layer desired number of dough sheets on pan, using papers sprayed with pan release provided in the case between each layer
- Stack should be no more than 5 high
- Cover and refrigerate overnight (minimum of 12-18 hours)
- Temper sheeted dough at room temperature for 60-90 minutes or until double in size
- Dock the dough and carefully place on a pizza screen or pan sprayed with oil. Top and bake



Fresh 'N Ready® Oven Rising Sheeted Pizza Dough Handling:

- Place frozen dough, breadcrumb side down, on a pizza screen or pan sprayed with oil. Top and bake
- **Note:** Dough designed to be used directly from the freezer, but can be staged at room temperature (maximum of 2 hours) or held under refrigeration overnight

See richsfoodservice.com for step-by-step pizza dough and crust handling instructions.

Bake as follows:	Conveyor/Impinger Oven	Convection Oven	Deck Oven
Pizza Dough Balls	500 - 525°F	375 - 400°F	375 - 400°F
Proof & Bake Sheeted Pizza Dough	4.5 - 6.5 minutes	9 - 11 minutes	8 - 11 minutes
Fresh 'N Ready® Oven Rising Sheeted Pizza Dough			
Par-Baked Pizza Crusts / Extra Thin Pizza Crust	500°F	375°F	500°F
Focaccia	3 - 5 minutes	6 - 9 minutes	7 - 10 minutes
Gluten-Free Par-Baked Pizza Crusts	500°F	425°F	375 - 400°F
	3 - 5 minutes	7 - 10 minutes	5 - 7 minutes
	Microwave	Deck/Rack/Convection/Impinger	
Flatbread	Medium to warm 10-15 seconds	350°F 2-3 minutes or until surface is slightly brown and toasted	



Vegetarian Pizza Featuring Wheat Sheeted Dough

Pizza solutions from the pizza experts!

pizza dough & crust guide.

For detailed product information, please visit richsfoodservice.com

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