

Fairway Assured Dough Balls 12" Thin 340g - Information

Doughballs Our pre-made doughballs are frozen individually. Simply thaw and serve. Traditionally used for pizzas and ideal for deep pan and thin crust, our doughballs can also be used in the kitchen to make garlic bread, tear 'n' share, calzones, mini doughballs, traybakes, bread-sticks and even foccacia. Our doughballs are extremely versatile and come in a range of sizes: 180g, 270g, 340g & 500g. Flexible and tasty, Kara's doughballs offer a solution for every hour of the day to meet all your customers' needs. Doughballs 180g (9" Thin) Doughballs 270g (9" Deep) Doughballs 340g (12" Thin) Doughballs 500g (12" Deep)

TFS Product Code: 029145
Suppliers Product Code:
Information Last Updated: 22/02/2024
Date Produced: 10/09/2025



Allergy Information

Key: **Contains** **May Contain**



Sesame



Gluten



Crustaceans



Eggs



Lupin



Nuts



Milk



Celery



Sulphur Dioxide



Soya



Cereal



Peanuts



Fish



Molluscs



Mustard

Nutritional Information

Serving Unit:	100g or 100ml
Energy (kcal)	213.00
Energy (kJ)	901.00
Protein (g)	8.10
Carb (g)	38.00
Of Which Sugars (g)	0.60
Fat (g)	2.50
Of Which Saturates (g)	0.30
Fibre (g)	3.40
Salt (g)	0.60

Dietary Information

Key: **Suitable for**

Please Note: This information has been supplied by manufacturers and other third parties to Thompsons Food Service Ltd. Whilst we take steps to ensure the information is correct and regularly updated, we give no warranty and no guarantee to the accuracy of this information. Product information is subject to change; please always read product labels carefully in addition to this document for accuracy. Please also consider changes to ingredients when products have been substituted.

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Ingredients

WHEAT Flour (**WHEAT** Flour, Calcium Carbonate, Niacin, Iron, Thiamin), Water, Rapeseed Oil, Salt, Yeast.

Handling Information

Directions for Use

Keep frozen. Store at -18°C or below. To defrost take the required amount of doughballs from the freezer and place 2" apart on a tray. To avoid skinning cover with lightly greased film and put in refrigerator overnight. Maximum storage time in refrigerator (5°C) is 2 days after defrost. Best used within 24 hours. Once defrosted do not refreeze.

Storage Instructions

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