



# Doughballs 180g

**UNIT:** 60x180g



## Description

Introducing the new CHEF Assured Dough Balls, a product designed to leverage the efficiency and creativity of professional chefs. Available in three practical sizes - 180g, 270g, and 340g - they provide consistency and versatility and are perfect for a variety of dishes, from pizzas to bread rolls. An ideal solution for busy kitchens.



## Allergen Information



Cereal



Milk



Eggs



Peanuts



Nuts



Crustaceans



Mustard



Fish



Lupin



Sesame



Celery



Soya



Molluscs



SO2

## Specifications

### Nutrition

Typical Values	Per 100g/ml
Energy	901 kJ 213 kcal
Fat	2.5 g
- of which saturates	0.3 g
Carbohydrates	38 g
- of which sugars	0.6 g
Fibre	3.4 g
Protein	8.1 g
Salt	0.6 g

### Allergens

Contains Cereal
Contains Gluten
Contains Milk
Contains Eggs
Contains Peanuts
Contains Nuts
Contains Crustaceans
Contains Mustard
Contains Fish
Contains Lupin
Contains Sesame
Contains Celery
Contains Soya
Contains Molluscs
Contains Sulphur Dioxide

Yes	Suitable for Vegetarians	Yes
-	Suitable for Vegans	Yes
No	Suitable for Sufferers of Lactose Intolerance	
No	Suitable for Coeliacs	
No	Approved for a Halal Diet	No
No	Approved for a Kosher Diet	No
No		
No		
No		
No		
No		
No		
No		
No		

### Dietary Information

### Ingredients

<b>WHEAT </b>Flour (<b>WHEAT </b>Flour, Calcium Carbonate, Niacin, Iron, Thiamin), Water, Rapeseed Oil, Salt, Yeast.

### Directions for Use

To defrost: Take the required amount of doughballs from the freezer and place 2" apart on a tray. To avoid skinning cover with slightly greased film and put in refrigeration overnight. Maximum Storage time in refrigerator (5°C) is 2 days. Best used in 24 hours

### Storage

### Instructions

Keep frozen, store frozen at -18°C or below. Once defrosted do not refreeze.

### Packaging

GTIN:  
Inner GTIN:  
Weight/Volume:  
Packaging Type: Polythene Bag

### Country of Origin

United Kingdom (N/A)

All Allergen and Nutrition information drawn from [www.erudus.com](http://www.erudus.com) on 04/05/2025