

# Doughballs 180g

**UNIT:** 60x180g



### Description

Introducing the new CHEF Approved 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





























## Specifications

Nutrition		Allergens		Dietary Information	
Typical Values	Per 100g/ml	Contains Cereal	Yes	Suitable for Vegetarians	Yes
Energy	901 kJ	Contains Gluten	-	Suitable for Vegans	Yes
	213 kcal	Contains Milk	No	Suitable for Sufferers of Lactose	
Fat	2.5 g	Contains Eggs	No	Intolerance	
- of which saturates	0.3 g	Contains Peanuts	No	Suitable for Coeliacs	
Carbohydrates	38 g	Contains Nuts	No	Approved for a Halal Diet	No
- of which sugars	0.6 g	Contains Crustaceans	No	Approved for a Kosher Diet	No
Fibre	3.4 g	Contains Mustard	No		
Protein	8.1 g	Contains Fish	No		
Salt	0.6 g	Contains Lupin	No		
		Contains Sesame	No		
		Contains Celery	No		
		Contains Soya	No		
		Contains Molluscs	No		
		Contains Sulphur Dioxide	No		

#### Ingredients

<b>WHEAT </b>Flour (<b>WHEAT </b>Flour, Rapeseed Oil, Salt, Yeast.

#### Directions for Use

To defrost: Take the required amount of doughballs from the freezer and Calcium Carbonate, Niacin, Iron, Thiamin), Water, 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 on 07/12/2025