

Doughballs 340g

UNIT: 30x340g



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



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	Yes
Contains Gluten	-
Contains Milk	No
Contains Eggs	No
Contains Peanuts	No
Contains Nuts	No
Contains Crustaceans	No
Contains Mustard	No
Contains Fish	No
Contains Lupin	No
Contains Sesame	No
Contains Celery	No
Contains Soya	No
Contains Molluscs	No
Contains Sulphur Dioxide	No

Dietary Information

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

Ingredients

WHEAT Flour (contains Calcium Carbonate, Folic Acid, Iron, Niacin, 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 lightly greased film and put in refrigerator overnight. Maximum storage time in refrigerator (5°C) is 2 days. Best used within 24 hours of defrosting.

Storage Instructions

Keep frozen, store frozen at -18°C or below. Once defrosted do not refreeze. This product is raw dough and must be cooked thoroughly before serving.

Packaging

CTIN:
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 14/03/2026