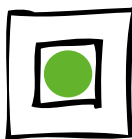


**POINT
OF FOOD**



PIZZA IS OUR BUSINESS.



"XPRESS DOUGH"
FAST DOUGH - FAST PIZZA

Xpress dough

SIZES/ WEIGHTS

200GR, 60/CASE

250GR, 50/CASE

300GR, 40/CASE

340GR, 30/CASE

450GR, 20/CASE

56 CASES PER EUROPALLET

Cooking/baking instructions:

Defrost the dough covered and at room temperature.
The dough can be used after approximately 6 hours.

Ingredients:

Wheat flour, water,.. (Micro-organism of the sourdough (water, yeast and bacterium of the sourdough), rye flour, wheat flour, (stabilizer: E415), rapeseed oil, salt, sugar, yeast, dried yeast

Get in touch!

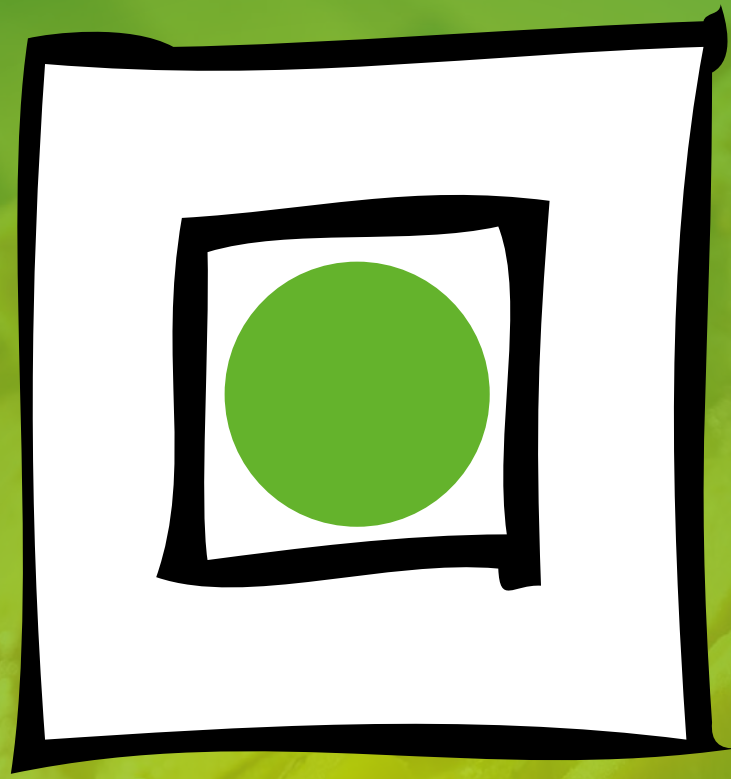
For further inquiries please contact Fran Heeley at our UK sales office with XPT Foodservices Ltd.

SPEED UP AND RELAX - WITH XPRESS DOUGH!

- Xpress dough is relaxed right after thaw out
No more "green" dough
- Stress-free rush handling
- Proofing time reduced to a minimum
- Full taste right from the start thanks to pre-fermentation
- Clean label
- Carefully frosted to maintain full yeast performance
- Various sizes available

Best before: 6 months upon production if stored at - 18 °C





POINT OF FOOD

pizza is our business.

POINT'S CONCEPTS



- FitPizza
- CarePizza
- Pasta Fritti

info@point-of-food.co.uk