

THE DOUGH SHOP

Product Guide

Dough Shop Code	Pack Size	Description
HG09	60 Count	HG Crust
HG10	54 Count	HG Crust
HG11	48 Count	HG Crust
HG12	48 Count	HG Crust
HG14	36 Count	HG Crust
HG15	36 Count	HG Crust
HG16	30 Count	HG Crust
HG18	30 Count	HG Crust
HG20	24 Count	HG Crust
HG23	22 Count	HG Crust
HG24	20 Count	HG Crust
HG26	20 Count	HG Crust
HG27	18 Count	HG Crust
WDHG6	80 Count	Wood Fire Crust
HGWT6	80 Count	Wheat Crust
HGWT11	48 Count	Wheat Crust
HGWT16	30 Count	Wheat Crust
LMHG11	48 Count	HG Low Moisture
LMHG15	36 Count	HG Low Moisture
LMHG19	24 Count	HG Low Moisture
LMHG21	24 Count	HG Low Moisture
HR04	120 Count	HR Crust
HR06	80 Count	HR Crust
HR07	80 Count	HR Crust
HR10	54 Count	HR Crust
HR12	48 Count	HR Crust
HR14	36 Count	HR Crust
HR16	30 Count	HR Crust
HR20	24 Count	HR Crust
HR22	22 Count	HR Crust
HR15B	36 Count	HR Crust In Bags

Dough Shop Code	Pack Size	Description
HR15PAN	36 Count	Pan Crust
HR18PAN	30 Count	Pan Crust
HR27PAN	18 Count	Pan Crust
HR24PAN	20 Count	Pan Crust
TNB13	40 Count	Take N Bake
TNB18.5	27 Count	Take N Bake
TNB22	22 Count	Take N Bake
FOC6	80 Count	Foccacia Crust
FOC12	48 Count	Foccacia Crust
FOC14	36 Count	Foccacia Crust
FOC16	30 Count	Foccacia Crust
FOC20	24 Count	Foccacia Crust
FOC15	36 Count	Foccacia Crust
FOC23	22 Count	Foccacia Crust

HG = High Gluten Flour
 HR = Hotel Restaurant Flour
 HRPAN = Hotel Restaurant Pan Style
 HGWT = High Gluten Wheat Crust
 TNB = Take 'n Bake Crust
 LMHG = Low Moisture High Gluten
 FOC= Foccacia
 WDHG=Wood Fire High Gluten

***All Dough Shop dough balls have a 75 day shelf life.**

Terms Of Sale

9 Case Minimum

7-10 Day Lead Time

All Product is to be picked up at: 12257-B Nicollet Ave. Burnsville, Minnesota 55337