

FROZEN OR SCRATCH

Top 10 Reasons to Choose Delorior's Frozen Dough over Scratch Made

Delorio's pre-made dough offers substantial benefits including saving time, ensuring consistent quality, and being user-friendly for staff of all skill levels.

	Time-Saving	Consistency	Labor and Skill Requirements	Inventory Management	Space Efficiency	Cost Management	Flexibility and Convenience	Quality Control	Specialty Dough Options	Reduced Waste
Challenges Making Dough From Scratch	Significant Prep Time - Mixing. - Kneading. - Proofing, and sometimes multiple rises, which can take hours.	Variable Quality, Texture, & Taste - Ingredient variations. - Skilled staff. - Environmental issues (e.g., humidity).	Skilled Staff Required - Dough-making skilled process. - Kneading techniques. - Proofing times.	Stocking Multiple Raw Ingredients - Flour, yeast, water, salt, oil, etc. - Careful management to ensure freshness.	Valuable Dedicated Space - Proofing. - Mixing. - Kneading.	Savings not Significant - Factor in labor. - Potential mistakes. - Inconsistencies. - Overhead costs.	Time-Sensitive Use - Limited shelf life. - Requires careful storage. - Easy spoilage. - Overproofing.	Quality Variability - Prone to errors. - Environmental impact. - Inconsistent results. - Requires monitoring.	Dough Variety Options - Gluten-free complexity. - Whole grain demands. - Specialty expertise. - Ingredient sourcing.	Demand Can Be Easy to Miscalculate - Overproduction. - Underproduction. - Forecasting issues. - Financial losses.
Delorio's Pre-Made Dough	Ready for use - Saving time in preparation. - Focus on business. - Focus on meals.	Consistent, Manufactured Quality Each batch performs the same way.	Less-Experienced Staff Minimal handling.	Simplifies Inventory - Reducing ingredients. - Offers a longer shelf life.	Gaining Space Reduced need for large prep areas.	Purchased in Bulk - Operational Ccosts balance out price. - May result in savings.	Extended Shelf Life - Frozen for flexibility. 90-365 day range. - Use when needed.	Trusted Expertise - Controlled production. 100+ years experience. - Proven consistency. - Quality assured.	Ready-Made Diverse Doughs - Gluten-free. - Plant-based. - Organic.	Portion Control - Precise servings. - Waste reduction. - Efficient usage for cost savings.
Benefit	1 Reduction in labor hours High-volume where every minute counts.	2 Uniform Product Every Time Consistency builds trust and loyalty.	3 Lowering Labor Costs Simplifies the process for less-experienced workers.	4 Easier Inventory Management Reduced Risk of Ingredient spoilage or waste.	5 Free up Workspace Increase production with more space.	6 Easier to Control Production Costs Time and efficiency translate into profits.	7 Better Planning Optimize demand and reduce waste during slow times.	8 Reliable Quality Meets industry standards every time.	9 Easy Menu Expansion Add variety effortlessly; no extra skills needed.	10 Smart Portioning Controls usage and cuts down waste.

PIZZA GUIDE

How much time and experience do you have? We have dedicated ourselves to developing products tailored to meet unique time and experience restraints.



	Dough Ball <i>Raw Dough</i>	Dough Flats <i>Raw Dough</i>	Dough Shells <i>Raw Dough</i>	Par-Baked <i>Par-Baked</i>	Self-Rise <i>Raw Dough</i>	Plant-Based <i>Par-Baked</i>	Gluten-Free <i>Par-Baked</i>	Topped Pizza <i>Take 'N' Bake</i>
	Dough Balls are the closest product to a fresh dough mix & are made to be customized. It makes the most traditional-style pizza.	Dough Flats are partially shaped & ready to stretch, with one side lightly oiled & individually bagged.	Dough Shells are pre-sheeted and ready to thaw, top, and bake.	Par-Baked crusts are already stretched & proofed , ready to thaw, top, & bake.	Self-Rise shells are pre-sheeted & require no proof time . Simply remove from freezer, top, and bake.	Plant-Based crusts are easy to work with and were developed to create more health-conscious menu items. Simply remove from freezer, top, and bake.	Gluten-Free crusts come par-baked and use a "homestyle" recipe to make a thin and light crust that caters to dietary needs without compromising taste.	Take 'N' Bake topped pizzas are a no-prep needed option, ready to bake and serve.
Typical User Preferences	Pizzeria, Restaurant, Retail	Pizzeria, C-Store, Restaurant, In-Store Bakery, Fast Casual	C-Store, Institution, School, Fast Casual, In-Store Bakery, Recreation Centers	C-Store, Institution, School, Fast Casual, In-Store Bakery, Recreation Centers	C-Store, Institution, School, Fast Casual, In-Store Bakery, Recreation Centers	All Operations	All Operations	Retail
Preparation Steps & Experience Level	Traditional Workflow 6-Step Process	Uncomplicated Workflow 5-Step Process	Convenient Workflow 4-Step Process	Time-Saving Workflow 3-Step Process	Time-Saving Workflow 3-Step Process	Time-Saving Workflow 3-Step Process	Time-Saving Workflow 3-Step Process	No Preparation Freezer-to-Oven
Standard Dough Ranges	5" - 20"	7" - 18"	5" - 16", Half & Full Sheet	7" - 18", Half & Full Sheet	7" - 16"	7" - 16"	7" - 16"	8"x 10" Rect. 8"x 11" Round
Range of Dough Weights	4 oz - 30 oz	5 oz - 52 oz	5 oz - 28 oz	6 oz - 28.5 oz	6 oz - 28.5 oz	4 oz - 15 oz	4 oz - 15 oz	11 oz - 25 oz