

EST.



1998

**BAKER'S<sup>®</sup>**

PIZZA

**QUALITY**

CRUSTS

**IT STARTS WITH THE CRUST**



## ▲ PARBAKE

Yeast Leavened and Batch Proofed, our unique process creates a thin, crispy crust that allows for easy handling and immediate service. No fillers and a clean label give this crust an original, authentic taste.

### RECIPES

White, White Whole Wheat, Beer Infused

### SHELF LIFE

Frozen : 90 Days

Refrigerated : 5 Days (Do Not Refreeze)

## HANDLING & BAKING INSTRUCTIONS

### STORAGE & THAWING

Keep frozen, but thaw at least one hour prior to use. Thaw the crusts in a plastic bag so they don't dry out. In a case of crusts, there is waxed paper between every 10 crusts so that a portion of a case can easily be removed for thawing. Once thawed, store the crusts at 34° - 45° and use from the refrigerator. There is no need for proofing and parbakes can be held under refrigeration for 4-5 days. To prevent breakage, avoid dropping the case of crusts on the floor or shelf.

### BAKING

When ready to prepare a pizza, remove one crust from the pack, place it on a screen or pizza peel and make the pizza. The crust will bake best in either a slate deck oven or a conveyor oven, both set at a temperature between 450° and 550°. Temperatures are guidelines and will vary depending on the performance of each oven. Your pizza is fully cooked when the toppings are done and the crust is a golden brown on the bottom.

# SELF-RISE

This rising crust is cooked from frozen, taking the guesswork out of pizza. A subtle sweetness lends itself to traditional and unique ingredients alike. Ideal for Delis, Take & Bake concepts or frozen pizzas.

## RECIPES

White, White Whole Wheat, Beer Infused

## SHELF LIFE

Frozen : 90 Days

Refrigerated : 5 Days (Do Not Refreeze)

## HANDLING & BAKING INSTRUCTIONS

### STORAGE & THAWING

Keep frozen until ready to use. Individual crusts should be cooked from frozen. If thawing is necessary, store under 34°-45° refrigeration and use from the refrigerator. Crusts should be used within 4 days of being thawed.

### BAKING

When ready to prepare a pizza, remove one crust, place it on a screen or pizza peel and make the pizza. If thawed, the crust may be docked to prevent any bubbling during the cooking process. The crust will bake best in either a slate deck oven or a conveyor oven, both set at a temperature between 450° and 550°. Temperatures are guidelines and will vary depending on the performance of each oven.

### TAKE & BAKE

If this crust will be used in a "Take & Bake" application, place the thawed crust in a bake-able pizza tray sprayed with food release, top and wrap. The baking instructions are the same as above.

### CHICAGO STYLE

For a Chicago style pan pizza, place the thawed crust into a well oiled, heavy gauge pizza pan. The diameter of the crust should exceed that of the pan so the crust will lie up against the vertical edge of the pan. Apply the sauce, cheese and toppings and cook the pizza until the bottom of the crust is golden and the interior of the pizza is finished cooking.



CLASSIC ITEM



## ▲ FRESH FROZEN

Our most traditional crust and hometown favorite. This yeast leavened crust has a distinctive flavor that lends well to many applications. Delivered frozen, proofing is completed in your own kitchen allowing for a homemade feel.

### RECIPES

White

### SHELF LIFE

Frozen : 45 Days

Refrigerated : 24 Hours Proofed (Do Not Refreeze)

## HANDLING & BAKING INSTRUCTIONS

### STORAGE & THAWING

Keep frozen until ready to proof. To prevent breakage, avoid dropping the case of crusts on the floor or shelf. In a case, there are two bags of ten crusts each so that one bag at a time can be thawed. Preferably, thaw from frozen overnight in the refrigerator at 34°-45°, then proof at room temperature in the plastic bag for a minimum of 2 hours or until double in thickness and pillowy. The product is now ready to use and will provide the best results if used within 24 hours. If all crusts are not immediately used place them, still bagged, under 34°-45° refrigeration.

### BAKING

When ready to prepare a pizza, remove one crust from the pack with the waxed sheet under it and dock the crust with a dough docking roller. Docking the crust well helps to prevent bubbling while baking. Place the crust, dock side down, on a screen or corn meal dusted pizza peel, pull off the waxed paper and make the pizza. The crust will bake best in either a slate deck oven or a conveyor oven, both set at a temperature between 450° and 550°. Temperatures are guidelines and will vary depending on the performance of each oven. Your pizza is fully cooked when the toppings are done and the crust is a golden brown on the bottom.

# ▽ PRESSED

## FLAT PRESSED

Flat Pressed crusts are flaky and crispy, consistent in size and priced competitively for frozen pizza manufacturers or budget conscious consumers.

## HANDLING & BAKING INSTRUCTIONS

### STORAGE & THAWING

Keep frozen, but thaw at least one hour prior to use. Thaw the crusts in a plastic bag so they don't dry out. Once thawed, store the crusts at 34°-45° and use from the refrigerator. There is no need for proofing and crusts can be held under refrigeration for 2 days. To prevent breakage, avoid dropping the case of crusts on the floor or shelf.

### BAKING

When ready to prepare a pizza, remove one crust from the pack, place it on a screen or pizza peel and make the pizza. The crust will bake best in either a slate deck oven or a conveyor oven, both set at a temperature between 450° and 550°. Temperatures are guidelines and will vary depending on the performance of each oven. Your pizza is fully cooked when the toppings are done and the crust is a golden brown on the bottom.

## RAISED EDGE PRESSED

Thicker than Flat Pressed with a raised edge for portion control and maintaining toppings.

## HANDLING & BAKING INSTRUCTIONS

### STORAGE & THAWING

Keep frozen until ready to use. Individual crusts can be cooked from frozen but a higher rise is achieved if the crust is allowed to thaw. If thawing is necessary, store under 34°-45° refrigeration and use from the refrigerator. Crusts should be used within 2 days of being thawed.

### BAKING

When ready to prepare a pizza, remove one crust, place it on a screen or pizza peel and make the pizza. The crust will bake best in either a slate deck oven or a conveyor oven, both set at a temperature between 450° and 550°. Temperatures are guidelines and will vary depending on the performance of each oven.

## RECIPES

White Only. Not Customizable

## SHELF LIFE

Frozen : 180 Days

Refrigerated : 2 Days (Do Not Refreeze)



CLASSIC ITEM



## ▲ DOUGH BALLS

Similar to our Fresh Frozen, the Dough Balls come frozen and are proofed in your Kitchen. Versatile and flavorful, use our dough balls to make anything from stuffed crust pizza to calzones and breadsticks.

### RECIPES

White, Whole Wheat, Beer Infused

### SHELF LIFE

Frozen : 90 Days

Refrigerated : 2 Days (Do Not Refreeze)

## HANDLING & BAKING INSTRUCTIONS

### STORAGE & THAWING

Keep frozen until one day prior to use. Place desired number of dough balls on a lightly oiled sheet pan or dough ball tray, spray or brush lightly with oil and cover with plastic film to prevent drying. Place in cooler for up to 2 days under 34°-45° refrigeration. Upon thawing and at least 1 hour prior to use (2 hours for larger dough balls), remove dough balls from cooler, keep covered and allow to rise to room temperature before forming. They should be soft and pillowy. Refrigerate once proofed.

### BAKING

Shape dough with sheeter, dough press, rolling pin or by hand and place on a peel dusted with cornmeal, a screen or an oiled pan. In addition, a rolled edge can be formed if desired. To reduce bubbling in the oven, dock the crust with a hand docker before topping it.

Dough will perform best in a deck oven or a conveyor oven, both set at a temperature between 450° and 550°. Temperatures are guidelines and will vary depending on the performance of each oven and the product being made.



— **BAKER'S QUALITY<sup>®</sup>** —

# **SIGNATURE SERIES**

*Signature*

# ▶ FLATBREADS *Signature*



## PARBAKE FLATBREADS

Thin and crispy flatbreads are the perfect addition to your tasting menu. Available in a wide variety of flavors to complement unique toppings.

## FOCACCIA FLATBREADS

Traditional Italian focaccia flatbreads are thick and airy. Consider this an upscale pizza crust or alternative to garlic bread.

## SHELF LIFE

Frozen: 90 Days

Refrigerated: 5 Days (Do Not Refreeze)

## FLAVORS

White : Traditional

Chipotle : Spirited combination of roasted peppers

Herbs de Provence : Versatile European blend of spices

Beer Infused : Dark beer and roasted grain



# ▶ BEER INFUSED CRUST *Signature*



Use our beer or yours in this fully customizable crust. Beer and dark roasted grain give these crusts a unique flavor that you won't find anywhere else. Available in Parbake, Self-Rise, High-Rise, Dough Balls and Flatbreads.

\*Lakefront Eastside Dark Beer is used in the Baker's Quality® Stocked items.





# ▼ HIGH-RISE *Signature*

A rustic style crust that lends itself perfectly to deep dish or traditional pan pizza. Our thickest crust, it has a soft, airy texture that won't overwhelm its toppings.

## RECIPES

White, Beer Infused

## SHELF LIFE

Frozen : 60 Days

Refrigerated : 5 Days (Do Not Refreeze)

## HANDLING & BAKING INSTRUCTIONS

### STORAGE & THAWING

Keep frozen until ready to use. Individual crusts can be cooked from frozen but a higher rise is achieved if the crust is allowed to thaw. If thawing is necessary, store under 34°-45° refrigeration and use from the refrigerator. Crusts should be used within 4 days of being thawed.

### BAKING

When ready to prepare a pizza, remove one crust, place it on a screen or pizza peel and make the pizza. The crust may be docked to prevent any bubbling during the cooking process. The crust will bake best in either a slate deck oven or a conveyor oven, both set at a temperature between 450° and 550°. Temperatures are guidelines and will vary depending on the performance of each oven.

### TAKE & BAKE

If this crust will be used in a "Take & Bake" application, place the thawed crust in a bake-able pizza tray sprayed with food release, top and wrap. The baking instructions are the same as above.

### CHICAGO STYLE

For a Chicago style pan pizza, place the thawed crust into a well oiled, heavy gauge pizza pan. The diameter of the crust should exceed that of the pan so the crust will lie up against the vertical edge of the pan. Apply the sauce, cheese and toppings and cook the pizza until the bottom of the crust is golden and the interior of the pizza is finished cooking.





# CUSTOM PRODUCTS

At Baker's Quality® we specialize in small batch, custom products with a homemade feel. Our knowledgeable development team has the experience to produce your recipe or create a unique recipe that you can make your own.

**Who can we help?** Multi-unit restaurateurs who need consistency across all locations. Single units who don't have the time or equipment to make their own dough. Distributors looking for their own, unique, private label product. Schools or hospitals with specific dietary requirements.

**What do we do?** Recipe Duplication, Recipe Creation, Private Labeling, Custom Sizes.

**What are our requirements?** 1000 lbs. minimum order (mixed sizes) for the custom recipes.



# FINISHING TOUCHES

## PIZZA SAUCE

Formulated for a fresh tomato taste with a noticeable level of spice, a certain degree of heat and finishing sweet. Our pizza sauce is the perfect complement to our flavorful crusts.

### SHELF LIFE

Refrigerated : Shelf stable for 1 year. Refrigerate once opened. (Do Not Freeze)

## PIZZA & STROMBOLI SEASONING

Add the Pizza and Stromboli Seasoning to everything on your menu! Sprinkle it on top of your pizza or add it to sauce for an extra flavor explosion.

### SHELF LIFE

1 Year Under Cool, Dry Conditions

## GARLIC SPREAD

Our garlic spread can be used in a variety of applications to give your dishes superb flavor and a beautiful golden brown color right out of the oven. Brush it on pizza, breadsticks, calzones, burger buns and pasta to make your customers' taste buds pop!

### SHELF LIFE

Refrigerated : 180 Days (Do Not Freeze, Will Separate If Not Kept Under Refrigeration)

## PIZZA CRUSTS

	PARBAKE	FRESH FROZEN	SELF-RISE DIE CUT	SELF-RISE RAISED EDGE	BEER CRUST PARBAKE	BEER CRUST HIGH-RISE	HIGH-RISE
<b>7"</b>	12107	11107	14607	31007			
<b>8"</b>	12108	11108	14608				
<b>9"</b>	12109	11109	14609				
<b>10"</b>	12110	11110	14610		12910	72910	72110
<b>11"</b>	12111						
<b>12"</b>	12112	11112	14612	31012	12912	72912	72112
<b>13"</b>	12113						
<b>14"</b>	12114	11114	14614	31014	12914	72914	72114
<b>15"</b>	12115						
<b>16"</b>	12116	11116	14616	31016	12916	72916	72116
<b>17"</b>	12117						
<b>18"</b>	12118	11118	14618				
<b>19"</b>	12119						
<b>12X16"</b>	12126	11126	14626		12926	72926	72126
<b>SHELF</b>	90 DAYS	45 DAYS	90 DAYS	180 DAYS	90 DAYS	60 DAYS	60 DAYS

## FLATBREADS

	FLATBREAD PAR CHIPOTLE	FLATBREAD FOCACCIA CHIPOTLE	FLATBREAD PAR HERBED	FLATBREAD FOCACCIA HERBED	FLATBREAD PAR BEER	FLATBREAD FOCACCIA BEER	FLATBREAD PAR WHITE	FLATBREAD FOCACCIA WHITE
<b>6X15"</b>	22656	21656	22756	21756	22956	21956	22156	21156
<b>7X12"</b>	22672	21672	22772	21772	22972	21972	22172	21172
<b>5½X12"</b>	22652	21652	22752	21752	22952	21952	22152	21152
<b>7X11"</b>	22671	21671	22771	21771	22971	21971	22171	21171
<b>SHELF</b>	90 DAYS	90 DAYS	90 DAYS	90 DAYS	90 DAYS	90 DAYS	90 DAYS	90 DAYS

## FINISHING TOUCHES

	PIZZA SAUCE	SEASONING	GARLIC SPREAD
<b>4/1 GAL</b>			41004
<b>2/2.5 GAL</b>			42002
<b>5 GAL</b>			45001
<b>4/10# BAGS</b>	65001		
<b>12/150Z SHAKERS</b>		61012	
<b>SHELF</b>	1 YEAR	1 YEAR	180 DAYS

## DOUGH BALLS

<b>7 OZ</b>	13107	<b>14 OZ</b>	13114
<b>8 OZ</b>	13108	<b>16 OZ</b>	13116
<b>9 OZ</b>	13109	<b>19 OZ</b>	13119
<b>10 OZ</b>	13110	<b>23 OZ</b>	13123
<b>12 OZ</b>	13112	<b>26 OZ</b>	13126
<b>SHELF</b>	90 DAYS		

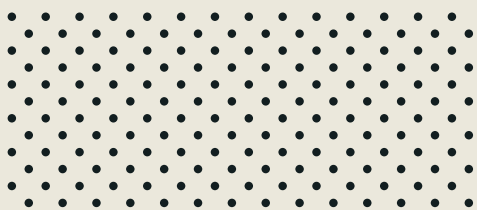


# ABOUT US

## OUR PIZZA CRUSTS

Baker's Quality Pizza Crusts<sup>®</sup>, Inc. delivers homemade pizza crusts and dough from our kitchen to yours. With the highest-quality ingredients tailored to your needs, your customers can enjoy the experience of a hand-crafted pizza with minimal effort from you. There's no special training or dough-making equipment required.

Choose from **Fresh (Sheeted), Parbake, Self-Rising, Raised Edge** and **Die Cut Pressed Crusts**, as well as **Dough Balls**. Available in a range of sizes and always shipped frozen to preserve freshness. Choose our products, allow us to duplicate your recipe or have us create a custom recipe just for you!



## OUR STORY

Baker's Quality Pizza Crusts<sup>®</sup>, Inc. is a third generation family-owned business, located in the Milwaukee, WI area. Started as a central commissary in the early 1970's, we supplied our own group of locally owned, franchised pizza restaurants. As the demand for premium crusts grew, so did Baker's Quality<sup>®</sup>. We've since found our niche in custom, hand-crafted pizza crusts, and we take pride in sourcing many Wisconsin-made products in our crusts and packaging.

## OUR COMMITMENT

With our dedication to quality products and overall experience comes our commitment to food safety and outstanding customer service. For food safety, we follow FSMA procedures and are annually audited by the American Institute of Baking to ensure standards are being met. We carefully manage growth so that we can continue manual operations at key points of production, resulting in an exceptional product.

Baker's Quality<sup>®</sup> also promises hands-on customer service, ensuring that you're able to take what we give you and create menu items so scrumptious that your customers will assume the pizza crust is made in-house. Whether it's a personal consultation over the phone or an in-person training session, we go the extra mile to help you make the most of our products. Your success is our success!

# PIZZA TOPPING PORTION GUIDE

PIZZA SIZE IN	8			10			12			14			16			18		
TOPPING	L	M	H	L	M	H	L	M	H	L	M	H	L	M	H	L	M	H
PIZZA SAUCE oz	1.25	2	2.75	2	3	3.5	3	4	5	3.75	5.75	7.5	4.75	7	9	6	8.25	10.25
CHEESE oz	1.5	2	2.75	2.5	3.25	4.5	4	6	7.5	5.75	7	9.25	7.25	10.5	14	7.5	12	15.5
PEPPERONI SLICES	5	8	12	8	16	20	16	20	28	20	28	40	24	40	48	32	48	64
PEPPERONI oz	0.33	0.5	0.75	0.5	1	1.25	1	1.25	1.75	1.25	1.75	2.5	1.5	2.5	3	2	3	4
COOKED SAUSAGE oz	1.25	2	2.5	2	3	4	3	4.5	5.75	4	6	8	5.25	7.75	10.5	6.5	10	13.25
RAW SAUSAGE oz	1.5	2.5	3.25	2.5	4	5.25	4	6	7.5	2.25	8	10.5	7	10.5	14	8.5	13.25	17.5
COOKED BEEF oz	1.25	2	2.5	2	3	4	3	4.5	5.75	4	6	8	5.25	7.75	10.5	6.5	10	13.25
RAW BEEF oz	1.75	2.75	3.5	2.75	4	5.5	4	6	7.75	5.5	8	10.5	7	10.5	14	8.75	13.5	17.75
BACON TOPPING oz	0.5	1	1.5	1	1.5	2.25	1.5	2.5	3.5	1.75	3.5	4.25	2.25	4.25	6.25	3.25	6	7.5
CANADIAN-STYLE BACON oz	0.33	0.5	0.75	0.5	1	1.25	1	1.25	1.75	1.25	1.75	2.5	1.5	2.5	3	2	3	4
DICED HAM oz	1.25	2	2.5	2	3	4	3	4.5	5.75	4	6	8	5.25	7.75	10.5	6.5	10	13.25
GENOA SALAMI oz	0.33	0.5	0.75	0.5	1	1.25	1	1.25	1.75	1.25	1.75	2.5	1.5	2.5	3	2	3	4
CHICKEN STRIPS oz	1.25	2	2.5	2	3	4	3	4.5	5.75	4	6	8	5.25	7.75	10.5	6.5	10	13.25
MEATBALLS oz	1.25	2	2.25	2	2.5	3.5	2.5	3.75	5	3.5	5	6.75	4.5	6.75	8.75	5.5	8.5	11
TACO MEAT CRUMBLES oz	1.25	2	2.5	2	3	4	3	4.5	5.75	4	6	8	5.25	7.75	10.5	6.5	10	13.25
CHORIZO CRUMBLES oz	1.25	2	2.5	2	3	4	3	4.5	5.75	4	6	8	5.25	7.75	10.5	6.5	10	13.25
SHREDDED BEEF oz	1.25	2	2.5	2	3	4	3	4.5	5.75	4	6	8	5.25	7.75	10.5	6.5	10	13.25
ANDOUILLE SLICES	3	5	8	5	11	13	11	13	19	13	19	27	16	27	32	21	32	43
ANCHOVY oz	3	4	6	4	6	8	7	8	10	9	10	12	11	13	16	13	16	18
PEPPERS oz	1	1.5	2	1.5	2.25	3	1.75	2.75	4.25	2.5	4	5.25	3.25	5.75	7.5	4.75	8	11.5
ONIONS oz	1	1.5	2	1.5	2.25	3	1.75	2.75	4.25	2.5	4	5.25	3.25	5.75	7.5	4.75	8	11.5
CANNED MUSHROOMS oz	1	1.75	2.25	1.25	2.25	3.5	1.5	3	4.5	2.25	4.5	7.25	4.25	6	8.5	4.75	7.25	11
FRESH SLICED MUSHROOMS oz	0.5	0.75	1	0.75	1.25	2	1	1.75	2.75	1.5	2.75	3.75	1.75	2.75	4.75	2.75	4.75	7.5
DICED TOMATOES oz	1	1.75	2	1.5	2.5	3.5	2.25	3.5	5.25	2.75	4.25	6	3	5.5	8.5	3.25	6.25	10
SLICED OLIVES oz	1	1.5	2	1.5	2.25	3	1.75	2.75	4.25	2.5	4	5.25	3.25	5.75	7.5	4.75	8	11.5
PINEAPPLE oz	0.75	1.25	2.25	1.5	2.75	3.5	2	3.5	5.25	2.5	4	6	3	5.5	8.25	3.5	6.25	10.5
BANANA PEPPERS oz	1	1.5	1.75	1.25	2.25	3	2	3	4.5	2.5	3.5	5	2.5	4.75	7	2.75	5.25	8.25
ARTICHOKE HEARTS oz	0.75	1.25	2.25	1.5	2.75	3.5	2	3.5	5.25	2.5	4	6	3	5.5	8.25	3.5	6.25	10.5
CORN oz	1	1.5	1.75	1.25	2.25	3	2	3	4.5	2.5	3.5	5	2.5	4.75	7	2.75	5.25	8.25
BLACK BEANS oz	1	1.5	1.75	1.25	2.25	3	2	3	4.5	2.5	3.5	5	2.5	4.75	7	2.75	5.25	8.25
<b>SQUARE INCHES</b>	<b>50</b>			<b>79</b>			<b>113</b>			<b>154</b>			<b>201</b>			<b>254</b>		

L=LIGHT, M=MODERATE, H=HEAVY

Numbers are generally rounded to the nearest 1/4oz. Guide from Choosing the Right Toppings for Your Pizza, Version 3.0, developed and published by pizzamarketplace.com. The publication is free and available by downloading it from the Pizza Toppings Research Center on [www.pizzamarketplace.com](http://www.pizzamarketplace.com).



# CHANGE YOUR PERCEPTION OF PIZZA CRUSTS



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