

▽ 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.

FLAT PRESSED

12" : 32012/80

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)

SELF-RISE

RAISED EDGE

7" : 31007/48 14" : 31014/12

12" : 31012/12 16" : 31016/12

ITEM NUMBER / CASE COUNT



CLASSIC ITEM