



▲ GLUTEN FREE

High Quality Gluten Free crusts to compliment your pizza menu. Crispy and Flavorful, your customers will never know the difference!

INGREDIENT STATEMENT

Water, Tapioca Starch, Brown Rice Flour, White Rice Flour, Sorghum Flour, Egg Whites, Milk Powder, Sugar, Canola/Olive Oil Blend, Yeast, Sea Salt, Xanthan Gum, Cultured Brown Rice, Dough Enhancer (Sunflower Lecithin, Ascorbic Acid, Tapioca Flour, Ginger Root.

SHELF LIFE

Frozen : 1 Year

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10" : 33010/24

12" : 33012/24

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 7 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 425° and 475°. 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.

