

FLAT PRESSED

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

SHELF LIFE

Frozen : 180 Days

Refrigerated : 2 Days (Do Not Refreeze)

ITEM NUMBERS

12" : 32012/80

ITEM NUMBER / CASE

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.

INGREDIENT STATEMENT

Enriched Wheat Flour (Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid, Enzyme), Water, Sugar, Soybean Oil, Corn Syrup, Palm Oil, Cornmeal, Yeast, Salt, Sodium Bicarbonate, Sodium Aluminum Phosphate, Dough Conditioner (Wheat Flour, Dextrose, DATEM, Soybean Oil, Ascorbic Acid, Enzymes, L-Cysteine).



CLASSIC ITEM