

▶ FLATBREADS *Signature*

Thin and crispy cracker flatbreads are the perfect addition to any menu. Our traditional and unique flavors give a twist to anything you top them with. Utilize ingredients you already have in your kitchen for a simple and delicious appetizer or daily special.

SHELF LIFE

Frozen : 120 Days

Refrigerated : 10 Days (Do Not Refreeze)

FLAVORS

White Wheat: Traditional

Herb: Versatile European blend of spices

Chipotle: Spirited combination of roasted peppers

Multigrain: 5 grain blend

Beer Infused: Dark beer and roasted grain

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 up to 10 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.

