



## ▲ GLUTEN FREE

Our Gluten Free crusts are so crispy and flavorful your customers will never know the difference. A perfect complement to your pizza menu.

### SHELF LIFE

Frozen : 1 year (365 days)  
Refrigerated : 7 days

### ITEM NUMBERS

**10"** : 33010/24

**12"** : 33012/24

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 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 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.

### INGREDIENT STATEMENT

Water, Tapioca Starch, Rice Flour, Sorghum Flour, Sugar, Sea Salt, Nonfat Milk, Dried Egg Whites, Yeast, Sorbitan Monostearate Canola Oil, Xanthan Gum, Olive Oil, Vinegar and Sunflower Lecithin Powder.