



▼ HIGH-RISE



A rustic style crust that rises in the oven. It lends itself perfectly to deep dish or traditional pan pizza. Our thickest crust, it has a soft, airy texture that won't overwhelm its toppings.

SHELF LIFE

Frozen : 90 Days

Refrigerated : 4 Days (Do Not Refreeze)

ITEM NUMBERS

12" : 172112/30

14" : 172114/15

16" : 172116/15

ITEM NUMBER / CASE

INGREDIENT STATEMENT

Flour (Bleached Wheat Flour, Potassium, Bromate, Enzyme), Water, Soybean Oil, Dextrose, Leavening Agent (Sodium Bicarbonate, Sodium Aluminum Phosphate, Palm Oil, Hydrogenated Soybean Oil), Yeast, Dough Conditioner (Enriched Wheat Flour (Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Guar Gum, Inactive Dry Yeast, Xanthan Gum, DATEM, Ascorbic Acid, Enzymes), Salt (Salt, Yellow Prussiate of Soda), Vital Wheat Gluten, Nonfat Dry Milk (Whey Solids, Lactose, Milk Protein)

HANDLING & BAKING INSTRUCTIONS

STORAGE & THAWING

Keep frozen until ready to use. Individual crusts should be cooked from frozen. If thawing is necessary, store under 34°-45° refrigeration and use from the refrigerator. Crusts should be used within 4 days of being thawed.

BAKING

When ready to prepare a pizza, remove one crust, place it on a screen or corn meal dusted pizza peel and make the pizza. If thawed, the crust may be docked to prevent any bubbling during the cooking process. The crust will bake best in either a slate deck oven or a conveyor oven, both set at a temperature between 500° and 550°. Temperatures are guidelines and will vary depending on performance of each oven.

TAKE & BAKE

If this crust will be used in a "Take & Bake" application, place the thawed crust in a bake-able pizza tray spray with food release, top and wrap. The baking instructions are the same as above.

CHICAGO STYLE

For a Chicago style pan pizza, place the thawed crust in a well oiled, heavy gauge pizza pan. The diameter of the crust should exceed that of the pan so the crust will lie against the vertical edge of the pan. Apply the sauce, cheese, and toppings and cook the pizza until the bottom of the crust is golden and the interior of the pizza finished cooking.