

▶ OILED CRACKER CRUST



We've taken our most popular crust and made it even better. A spray of oil and a light dusting of bread crumbs on the bottom of our cracker crust creates the perfect crispy crust that stands up straight no matter how many toppings you add! This crust is also great for frozen pizzas or take & bake.

SHELF LIFE

Frozen : 120 Days

Refrigerated : 10 Days (Do Not Refreeze)

ITEM NUMBERS

7" : 12607/80

10" : 12610/30

12" : 12612/35

14" : 12614/35

16" : 12616/35

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. In a case of crusts, there is waxed paper between every 10 crusts so that a portion of the 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 with the oiled side down. Then make your 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

Flour (Bleached Wheat Flour, Potassium, Bromate, Enzyme), Water, Soybean Oil and Fully Hydrogenated Soybean Oil, Dextrose, Salt (Salt, Yellow Prussiate of Soda), Yeast (Sorbitan, Monostearate, Ascorbic Acid), Sugar

