



## ▲ CRACKER CRUST

Yeast leavened and batch Proofed, our unique process creates a thin and crispy, parbaked crust that allows for easy handling and immediate service. Our number one seller for a reason, give your customers a crust worth coming back for.

### SHELF LIFE

Frozen : 120 Days

Refrigerated : 10 Days (Do Not Refreeze)

### ITEM NUMBERS

**7"** : 12107/128

**9"** : 12109/30

**10"** : 12110/30

**12"** : 12112/30

**14"** : 12114/30

**16"** : 12116/30

**18"** : 12118/30

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 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.

### 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)