



▲ RAISED EDGE

Raised Edge self-rising crusts that rise while they bake in an oven, giving each pie a pizzeria fresh taste. They're ideal for retail, convenience, and in large food service applications.

SHELF LIFE

Frozen : 180 Days

Refrigerated : 2 Days (Do Not Refreeze)

ITEM NUMBERS

7" : 31007/48

12" : 31012/12

14" : 31014/12

16" : 31016/12

ITEM NUMBER / CASE

HANDLING & BAKING INSTRUCTIONS

STORAGE & THAWING

Keep frozen until ready to use. Individual crusts can be cooked from frozen but a higher rise is achieved if the crust is allowed to thaw. If thawing is necessary, store under 34°-45° refrigeration and use from the refrigerator. Crusts should be used within 2 days of being thawed.

BAKING

When ready to prepare a pizza, remove one crust, 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.

INGREDIENT STATEMENT

Enriched Wheat Flour (Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid, Enzyme), Water, Sugar, Soybean Oil, Corn Syrup, Palm Oil, Cornmeal, Yeast, Salt, Sodium Bicarbonate, Sodium Aluminum Phosphate, Dough Conditioner (Wheat Flour, Dextrose, DATEM, Soybean Oil, Ascorbic Acid, Enzymes, L-Cysteine)