



BQ® Parbaked Pizza Crusts

Flatbreads

Thin and crispy flatbreads are the perfect addition to any menu. Pick one of our infused flavors to give a unique twist to anything you top them with. Utilize ingredients you already have in your kitchen for a simple and delicious appetizer or daily special.

Shelf Life

 270 days frozen

Sizes

Small Rectangle (5.5 in. x 12 in.)

Small Oval (7 in. x 11 in.)

Large Oval (7 in. x 16 in.)

Visit our website or contact us for ordering information.

Scan for all product details

Instructions, ingredients, and nutrition information



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°F and use it from the refrigerator. There is no need for proofing and parbakes can be held under refrigeration for 7-10 days. To prevent breakage, avoid dropping the case of crusts on the floor or shelf.

Baking

When ready to prepare a flatbread, remove one crust from the pack, place it on a screen or pizza peel with the docked side down. Then make your flatbread. The crust will bake best in either a slate deck oven or a conveyor oven, both set at a temperature between 450-550°F. Temperatures are guidelines and will vary based on oven performance. Your flatbread is fully cooked when the toppings are done and the crust is a golden brown on the bottom.

Flavors

WHITE WHEAT
Traditional

HERB
Spice blend

MULTIGRAIN
5-grain blend

CHICAGO TAVERN
Buttery flavor



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