



**BQ® Parbaked Pizza Crusts**

# Original 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

 270 days frozen

## Item Number / Case

7 in.	12107 / 128
9 in.	12109 / 30
10 in.	12110 / 30
12 in.	12112 / 30
14 in.	12114 / 30
16 in.	12116 / 30
18 in.	12118 / 30
19 in.	12119 / 30
12 in. x 16 in.	12316 / 30

## 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 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 pizza, remove one crust from the pack, place it on a screen or pizza peel with the docked 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 450-550°F. Temperatures are guidelines and will vary based on oven performance. Your pizza is fully cooked when the toppings are done and the crust is a golden brown on the bottom.



+1 (262) 513-9237  
sales@bakersquality.com

1814 Dolphin Dr.  
Waukesha, WI 53186

[BAKERSQUALITY.COM](https://www.bakersquality.com)