



**BQ® Frozen Sheeted Pizza Dough**

# Pizzeria (Freezer to Oven)

Simple to use, delicious, and addicting. Simply top and bake, this freezer-to-oven pizza dough is foolproof. Pre-proofing gives this pizza dough a well-developed and robust flavor profile, and it cooks up with a very agreeable thin, crispy bottom and beautifully browned edges.

## Shelf Life

 90 days frozen (do not thaw)

## Item Number / Case

7 in.	16307 / 80
10 in.	16310 / 20
12 in.	16312 / 20
14 in.	16314 / 20
16 in.	16316 / 20

## Scan for all product details

Instructions, ingredients,  
and nutrition information



## Storage & Thawing

Keep frozen until ready to use. Individual crusts should be cooked from frozen. If thawing is necessary, store under 34-45°F and use from the refrigerator. Crusts should be used within four days of being thawed.

## Baking

When ready to prepare a pizza, remove one crust, place it on a screen or corn meal-dusted pizza peel and make the pizza. If thawed, the crust may be docked to prevent bubbling during the cooking process. The crust will bake best in either a slate deck oven or a conveyor oven, both set at a temperature between 500-550°F. Temperatures are guidelines and will vary based on oven performance.



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