



BQ® Frozen Sheeted Pizza Dough

Premium Self-Rising (Freezer to Oven)

The premium version of our crowd favorite, this crust is cut slightly thicker along with a dusting of cornmeal on the bottom to make it stand out.

Shelf Life

 90 days frozen

Item Number / Case

7 in.	14607P / 60
10 in.	14610P / 15
12 in.	14612P / 15
14 in.	14614P / 15
16 in.	14616P / 15

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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.

TAKE & BAKE

If this crust will be used in a take & bake application, place the thawed crust in a bake-able pizza tray sprayed with food release, top, and wrap. Baking instructions are the same.

CHICAGO STYLE

For a Chicago-style pan pizza, place the thawed crust into a well-oiled, heavy gauge pizza pan. The diameter of the crust should exceed that of the pan so the crust will lie up against the vertical edge of the pan. Apply the sauce, cheese and toppings and cook the pizza until the bottom of the crust is golden and the interior is finished cooking.



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