

Raised Edge self-rising crusts 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

★ 180 days frozen

Item Number / Case

12 in. 31012 / 12

14 in. 31014 / 12

16 in. 31016 / 12

Scan for all product details

Instructions, ingredients, and nutrition information



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°F refrigeration and use from the refrigerator. Crusts should be used within two 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 450-550°F. Temperatures are guidelines and will vary based on oven performance.





+1 (262) 513-9237 sales@bakersquality.com 1814 Dolphin Dr. Waukesha, WI 53186

BAKERSQUALITY.COM