



**BQ® Frozen Sheeted Pizza Dough**

# Traditional Self-Rising (Freezer to Oven)

Our most versatile crust option can be cooked from frozen or thawed, but no proofing is necessary. This crust rises in the oven and is ideal for a variety of applications from take & bake, delis, deep dish, or frozen pizzas.

## Shelf Life

 90 days frozen

## Item Number / Case

7 in.	14607 / 40
10 in.	14610 / 20
12 in.	14612 / 20
14 in.	14614 / 20
16 in.	14616 / 20
18 in.	14618 / 15

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## 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. 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 and 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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