

# Par-Baked Crust-12” Thin



## PRODUCT DESCRIPTION

12" thin par-baked crust that's the same thickness from edge to edge

**Dilgard Item #**  
05839

**Vendor Item #**  
84970

## INGREDIENTS

ENRICHED WHEAT FLOUR (FLOUR, MALTED BARLEY FLOUR, ASCORBIC ACID ADDED AS A DOUGH CONDITIONER, NIACIN, IRON AS FERROUS SULFATE, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, YEAST, SUGAR, CONTAINS LESS THAN 2% OF THE FOLLOWING: SALT, PARTIALLY HYDROGENATED SOYBEAN OIL, GUAR GUM, SOY FLOUR, MONO AND DIGLYCERIDES, PARTIALLY HYDROGENATED COTTONSEED OIL, ENZYME, L-CYSTEINE HYDROCHLORIDE, SOYBEAN OIL.

## ***Storage/Shelf Life***

270 days Frozen.

## ***Packaging Qty***

24, 8 z

## ***Piece Count***

24 units per case

## ***Product Benefits***

Rich's pizza dough consistently bakes into the genuine, light, crispy crust that's the hallmark of a great pizza. Not only does our crust come out perfect every time

## ***Preparation***

1. Keep frozen at 0° F (-18° C) or below, until ready to use.
2. Remove desired number of crusts from case, and place on pizza screens/pans (sprayed with pan spray).
3. Add sauce, cheese, and additional toppings.
4. Bake as recommended below, or until desired crust color is achieved and cheese is melted.

**Convection Oven:** 375 F (190 C), 6 - 9 minutes.

**Deck Oven:** 500 F (260 C), 7 - 10 minutes.

**Conveyor Oven:** 500 F (260 C), 4 - 4.5 minutes

5. Remove pizza from oven, and let sit at room temperature for 3 - 5 minutes before slicing and serving

*Serving  
Suggestions:*

Sturdy enough for all toppings!

