

REG Pizza Crust 12" LRG Edge



PRODUCT DESCRIPTION

Bonici® 12" pizzeria thick crust, large edge

Dilgard Item #
06533

Vendor Item #
25148-269

INGREDIENTS

flour (wheat flour, malted barley), water, soybean oil, yeast, salt, dextrose, leavening (sodium aluminum phosphate, sodium bicarbonate), calcium propionate (preservative), soy lecithin

Storage/Shelf Life

OPTIMAL SHELF LIFE 180 DAYS STORED AT 0°F

Packaging Qty

1, 32 ct

Piece Count

32 PER CASE

Product Benefits

- Delivers consistent made-from-scratch flavor and quality while reducing labor.
- Consistently yields delicious pizzas and provides optimum convenience with the option of adding toppings from frozen for quick preparation.
- Carefully selected ingredients help balance flavor, cost, and texture without sacrificing quality

Preparation

Handling and Baking Instructions: 1. Keep frozen until ready to use. 2. Place on oiled, covered pan in cooler overnight and warm at room temperature for 1-3 hours. Longer time makes thicker crusts. 3. Preheat oven to desired temperature. 4. If blistering occurs, it can be avoided by docking or more time at room temperature. 5. Add toppings and bake until crust is golden brown. Times and temperature may vary with differences in ovens. Oven Type Temperature (F) Time (min) Conveyor 475- 500 5-6 Convection 375 10-15 Home 450 12-15 Deck 500 8-10

*Serving
Suggestions:*

Perfect as pizza or slice for breadsticks!

