

# Par-Baked Pizza Crust7”



## PRODUCT DESCRIPTION

7" TRADITIONAL PAR BAKED PIZZA CRUST

Dilgard Item #  
40033

Vendor Item #

## 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, SUGAR, CONTAINS LESS THAN 2% OF THE FOLLOWING: YEAST, SALT, PARTIALLY HYDROGENATED SOYBEAN OIL, GUAR GUM, SOY FLOUR, MONO AND DIGLYCERIDES, PARTIALLY HYDROGENATED COTTONSEED OIL, ENZYME, L-CYSTEINE HYDROCHLORIDE.

## Storage/Shelf Life

365 days -10°F to 10°F

## Packaging Qty

72, 3.5 z

## Piece Count

Approximately 144 servings per case

## Product Benefits

A par-baked crust prepared using high protein wheat product. Product has a light baked color with no toast marks on top and no grill marks on the bottom.

## Preparation

Baking - KEEP FROZEN 0F (-18C) OR BELOW Handling Instructions: 1. Remove desired number of units from case and then reseal case. 2. Place crusts on pan. 3. Top as desired. 4. Bake until crust is brown and cheese is golden. Convection oven: 375F (190C), 6 - 9 minutes. Deck oven: 500F (260C), 7 - 10 minutes. Conveyor oven: 500F (260C), 3 1/2 - 4 1/2 minutes. Product may be placed on pan, covered with plastic and held for up to 7 days refrigerated.

*Serving  
Suggestions:*

RICH'S PAR BAKED IS THE EASY WAY TO ADD PIZZA AS A MENU ITEM

