



Product Code: 23496

10" GLUTEN FREE PAR BAKED PIZZA CRUST WITH PAN, 24 7-OZ

Delicious Gluten Free Crust that cooks, cuts and crunches like a traditional pizza –without the guilt.

Nutrition Facts

4 Servings Per Container

Serving Size

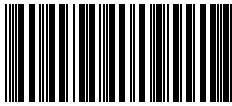
* The % Daily Value (dv) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.



SPECIFICATIONS & STORAGE

GTIN:	00049800234963
Case Count:	24
Master Pack:	CASE
Net Case Weight:	10.5 LB
Gross Case Weight:	12.855 LB
Case Cube:	0.864
Pallet Pattern:	12 Ti x 8 Hi (96 Cases/Pallet)
Serving Size:	
Shelf Life from Manufacture:	240 DAYS
Storage Method:	Keep Frozen
Shelf Life Refrigerated, Prepared:	0 DAYS
Shelf Life Ambient, Prepared:	0 DAYS
Shelf Life Refrigerated, Thawed:	7 DAYS
Shelf Life Ambient, Thawed:	0 DAYS
Master Unit Size:	7 OZ
Case Dimensions:	12.38 IN L x 12.38 IN W x 9.75 IN H

CASE GTIN



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PRODUCT INGREDIENTS

INGREDIENTS FOR U.S. MARKET: RICE FLOUR, WATER, POTATO STARCH, TAPIOCA STARCH, RICE STARCH, POTATO FLOUR, CANE SUGAR, MODIFIED RICE STARCH, CONTAINS LESS THAN 2% OF THE FOLLOWING: CANOLA OIL, YEAST, SALT, EXTRA VIRGIN OLIVE OIL, XANTHAN GUM.

ALLERGENS

MAY CONTAIN EGGS AND MILK

TIPS & HANDLING

1. KEEP FROZEN UNTIL READY TO USE 2. ADD THE DESIRED TOPPING 3. BAKE THE PIZZA CRUST ON ITS OWN PAN SO THAT CROSS-CONTAMINATION CAN BE AVOIDED. IF REMOVED FROM PAN, BAKE CRUST ON A CLEAN SCREEN OR PAN. BAKE UNTIL THE CHEESE MELTS AND CRUST TURNS GOLDEN-BROWN. 4. BAKING TIME RECOMMENDATIONS (OVEN TIMES VARY). a. DECK: 375°F - 400°F (190°C - 200°C) FOR 5 - 7 MINUTES b. CONVECTION: 425°F (220°C) FOR 7 - 10 MINUTES c. IMPINGER: 500°F (260°C) FOR 3 - 5 MINUTES 3. REMOVE FROM OVEN, LET COOL FOR ONE MINUTE, CUT AND ENJOY! FOR FOOD SAFETY AND QUALITY, PRODUCT MUST BE COOKED TO THE INTERNAL TEMPERATURE OF 165°F (74°C).