



Product Code: 24233

## 10" GLUTEN-FREE RAISED EDGE TRADITIONAL PIZZA CRUSTS, 5 11-OZ

10" Gluten-Free raised edge pizza crust that cooks, cuts and crunches like a traditional pizza. Crafted for a delicious, high-quality taste that cooks, cuts and crunches like a traditional pizza. Its raised edge keeps toppings in place for a neat eating experience. Store this crust frozen and bake it straight from the freezer for easy prep. Create classic pizzas with your signature sauce and mozzarella, or offer health-conscious options with dairy-free cheese and plant-based meats. Full case available, Rich's PC #20972.

## Nutrition Facts

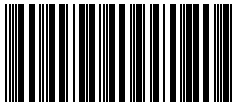
6 Servings Per Container

### 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.



CASE GTIN



00049800242333

### SPECIFICATIONS & STORAGE

GTIN:	00049800242333
Case Count:	5
Master Pack:	CASE
Net Case Weight:	3.438 LB
Gross Case Weight:	4.272 LB
Case Cube:	0.343
Pallet Pattern:	16 Ti x 10 Hi (160 Cases/Pallet)
Serving Size:	
Shelf Life from Manufacture:	365 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:	11 OZ
Case Dimensions:	10.62 IN L x 10.62 IN W x 5.25 IN H

### PRODUCT INGREDIENTS

RICE FLOUR, WATER, RICE STARCH, CANE SUGAR, CANOLA OIL, CONTAINS LESS THAN 2% OF THE FOLLOWING: POTATO STARCH, YEAST, SALT, LEAVENING (SODIUM ACID PYROPHOSPHATE, BAKING SODA), EXTRA VIRGIN OLIVE OIL, XANTHAN GUM.

### TIPS & HANDLING

FRAGILE 1. PREHEAT OVEN TO 400°F. 2. REMOVE CRUST FROM PACKAGING AND PLACE ON BAKING SHEET. 3. FOR BEST RESULTS, TOP CRUST WHILE STILL FROZEN OR PARTIALLY FROZEN. THAWED CRUST WILL REQUIRE A SHORTER BAKE TIME. 4. TOP WITH DESIRED TOPPING. 5. PLACE IN OVEN FOR 15-18 MINUTES OR UNTIL DESIRED CRISPNESS IS REACHED. 5. ALLOW PIZZA TO STAND FOR ONE (1) MINUTE BEFORE SLICING. TOPPED CRUST MUST BE COOKED THOROUGHLY TO A MINIMUM TEMPERATURE OF 165°F FOR FOOD SAFETY AND QUALITY.