



Product Code: 84902

12" PARBAKED TRADITIONAL PIZZA CRUST, 20 10-OZ

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.



SPECIFICATIONS & STORAGE

GTIN:	00049800849020
Kosher Certification:	KOF-K
Kosher Status:	DAIRY
Kosher Certificate:	View Certificate
Case Count:	20
Master Pack:	CASE
Net Case Weight:	12.5 LB
Gross Case Weight:	13.925 LB
Case Cube:	1.308
Pallet Pattern:	9 Ti x 6 Hi (54 Cases/Pallet)
Serving Size:	1/5 PIZZA CRUST (56 G)
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:	N/A
Shelf Life Ambient, Thawed:	3 DAYS
Master Unit Size:	10 OZ
Case Dimensions:	13.0 IN L x 13.0 IN W x 13.38 IN H

Nutrition Facts

5 Servings Per Container

Serving Size 1/5 PIZZA CRUST (56 g)

Amount Per Serving

Calories 140

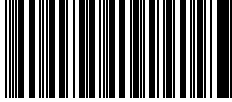
	% Daily Value*
Total Fat 1.5g	2%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 280mg	12%
Total Carbohydrate 28g	10%
Dietary Fiber 1g	4%
Total Sugars 2g	
Includes 2g Added Sugars	4%
Protein 5g	9%
Vitamin D 0mcg	0%
Calcium 10mg	0%
Iron 1.7mg	10%
Potassium 50mg	2%
Thiamin	25%
Riboflavin	15%
Folate	15%

* 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.

100g Nutrition Facts

Calories	249.905
Protein	8.226 G
Carbohydrates	49.39 G
Sugars	3.532 G
Added Sugars	3.17 G
Sugar Alcohol	0 G
Water	38.669 G
Fat	2.252 G
Saturates	0.342 G
Trans Fat	0.019 G
Cholesterol	0 MG
Fiber	1.804 G
Minerals	
Ash	1.465 G
Calcium	13.819 MG
Iron	3.035 MG
Sodium	500.57 MG
Thiamin	0.49 MG
Riboflavin	0.303 MG
Niacin	3.768 MG
Potassium	85.05 MG
Vitamin D	0 MCG
Folic Acid	97.473 MCG

CASE GTIN



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PRODUCT INGREDIENTS

INGREDIENTS FOR U.S. MARKET: ENRICHED UNBLEACHED WHEAT FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, ASCORBIC ACID ADDED AS A DOUGH CONDITIONER, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, YEAST, SUGAR, SOYBEAN OIL, SALT, GUAR GUM.

ALLERGENS

CONTAINS: WHEAT

DERIVED FROM BIOENGINEERING

TIPS & HANDLING

KEEP FROZEN 0°F (-18°C) 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: 375°F (190°C), 6-9 minutes. Deck oven: 500°F (260°C), 7-10 minutes. Conveyor oven: 500°F (260°C), 3 1/2 - 4 1/2 minutes.