



OVEN RISING SHEETED PIZZA DOUGH

THE RIGHT CHOICE FOR YOU:

- If you want fresh, authentic-tasting pizza without a multi-step dough handling process.
- If your consumers have pizza options and won't settle for less than the real thing.
- Whether you are a high volume pizza user or just have timing and demand challenges.



MINIMAL HANDLING REQUIRED



NO THAWING REQUIRED



NO PROOFING **REQUIRED**



AMBIENT TIME (DOUGH): 2 HOURS



DEVELOPED **TEXTURE**

READY TO RISE.

A rich, golden crust. Authentic aroma. Classic pizza shop flavor. And the perfect texture — light and crisp on the outside and slightly chewy on the inside. Hungry yet? Fresh 'n Ready™ is consistently delicious from a variety of handling techniques, works for menu options beyond pizza and is ready on demand without the multi-step process or waste of traditional dough.



FRESH 'N READY™ THIN

The industry's original thin freezer-to-oven dough that satisfies the 41% of Americans calling themselves "thin pizza lovers."



FRESH 'N READY™ ORIGINAL

Bake up a perfect pizza in a variety of sizes, including 7", 10", 12", 14" and 16".

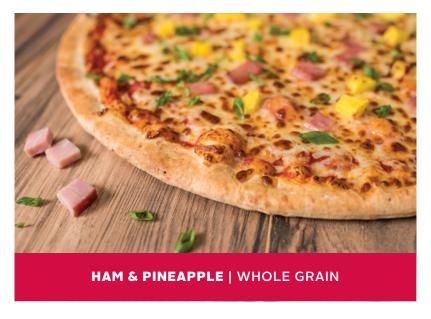






FRESH 'N READY™ WHOLE GRAIN

Delivers two whole grains per serving and is made in the USA.



For a complete list of products and specifications, see page 31.



LET'S GET STARTED.