

# OUR CRUST. YOUR CANVAS.

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## THE RIGHT CHOICE FOR YOU:

- If you want fresh, authentic-tasting pizza and have the time and cooler space to accommodate overnight thawing.
- If your staff is familiar with a simple, multi-step pizza making process.
- If you menu pizzas, but want to offer other fresh baked, dough-related items such as calzones, stromboli, breadsticks and more.



REQUIRES BASIC DOUGH HANDLING



THAWING REQUIRED



PROOFING REQUIRED



AMBIENT TIME (DOUGH): 2 HOURS



HIGHLY DEVELOPED TEXTURE

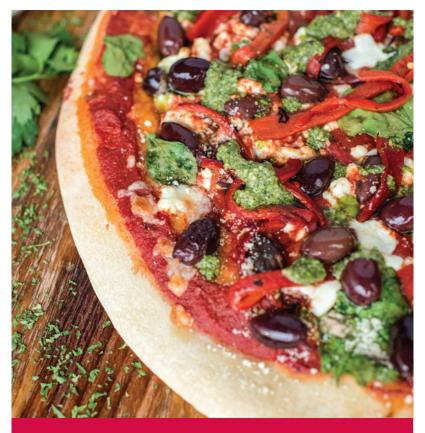
## AWESOMELY AUTHENTIC.

Our edge-to-edge Proof and Bake Sheeted Pizza Dough is the industry standard for fresh baked pizza without all the scaling, dividing, rounding and stretching required with Dough Balls. To create a scratch-quality pie, just thaw overnight, bring to room temperature and top any way you like.



### PROOF AND BAKE SHEETED PIZZA DOUGH

Available in consistent sizes, from individual pizzas up to 16" family size — plus a 12" x 16" rectangular dough for Sicilian-inspired pies.

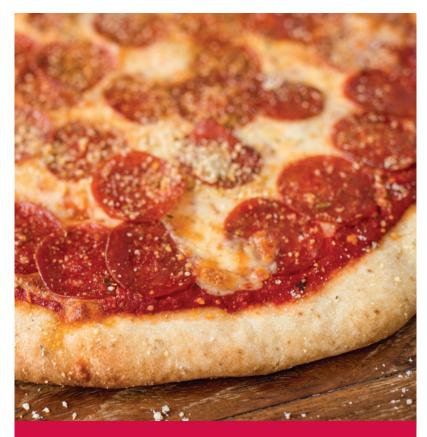


**GREEK** | ORIGINAL



### WHOLE GRAIN PROOF AND BAKE SHEETED PIZZA DOUGH

For a wholesome infusion, try Wheat or Whole Grain versions.



CHEESE & PEPPERONI | WHOLE GRAIN



