



Product Code: 23496

## Nutrition Facts Valeur nutritive

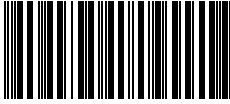
Per 1/4 pizza crust (49g)  
pour 1/4 pizza crust (49g)

\*5% or less is **a little**, 15% or more is **a lot**

\*5% ou moins c'est est **peu**, 15% ou plus c'est **beaucoup**



### CASE GTIN



00049800234963

### SPECIFICATIONS & STORAGE

|                                    |                                      |
|------------------------------------|--------------------------------------|
| GTIN:                              | 00049800234963                       |
| Case Count:                        | 24                                   |
| Master Pack:                       | CASE                                 |
| Net Case Weight:                   | 4.763 KG                             |
| Gross Case Weight:                 | 5.831 KG                             |
| Case Cube:                         | 0.024                                |
| Pallet Pattern:                    | 12 Ti x 9 Hi (108 Cases/Pallet)      |
| Serving Size:                      | 1/4 pizza crust (49g)                |
| 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:                   | 31.43 CM L x 31.43 CM W x 24.76 CM H |

### PRODUCT INGREDIENTS

Ingredients: Rice flour, Water, Potato starch, Tapioca starch, Rice starch, Potato flour, Cane sugar, Modified rice starch, 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 TOPPINGS 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).