



4/5CT/10" BROCCOLI FLAT-EDGE PAR-BAKED PIZZA CRUST

PRODUCT IMAGE



NUTRITION PANEL

Nutrition Facts	
Serving Per Crust	6
Serving Size	1/6 Crust (40g)
Amount per serving	
Calories	70
	% Daily Value*
Total Fat 3g	3%
Saturated Fat 0g	0%
TransFat 0g	
Cholesterol 0mg	0%
Sodium 140mg	7%
Total Carbohydrate 17g	5%
Dietary Fiber less than 1g	2%
Total Sugars 1g	
Includes 1g Added Sugars	2%
Protein 1g	
Vitamin D 0 mcg	0%
Calcium 14mg	0%
Iron 0.2mg	0%
Potassium 30mg	0%

* 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.

PRODUCT SPECIFICATIONS

ORDER CODE	10BFE20GF
UPC CODE	8-50017-87508-1
DESCRIPTION	4/5CT/10" BROCCOLI FLAT-EDGE CRUST
PACKAGE TYPE	SHRINK WRAPPED
INDIVIDUAL CRUST WEIGHT	8.50 OZ
NET CASE WEIGHT	10.63LBS
GROSS CASE WEIGHT	11.93 LBS
CASE PACK	4/5CT (20 CRUSTS)
OUTER CASE DIMENSIONS (IN)	10.625 X 10.625 X 10.50
CASE CUBE (FEET)	.686
TI & TIER	16 X 8 (128 CASES)
CODE DATING	PRODUCTION DATE/JULIAN DATE
NET PALLET WEIGHT	1361 LBS
GROSS PALLET WEIGHT	1577 LBS
SHELF LIFE	9 MONTHS FROZEN
GUARANTEED SHELF LIFE	6 MONTHS FROZEN
SHIPPING TEMPERATURE	SHIP FROZEN AT ZERO F OR BELOW
STORAGE TEMPERATURE	KEEP FROZEN STORE AT ZERO F OR BELOW
DOUBLE STACK	NO

PRODUCT CHARACTERISTICS

PRODUCT THICKNESS	5/16" + OR - 1/8"
PRODUCT DIAMETER	10" + OR - 1/4"
COLOR DESCRIPTION	LIGHT TAN

INGREDIENT STATEMENT

INGREDIENT STATEMENT: FLOUR BLEND (RICE FLOUR, RICE STARCH, POTATO STARCH, XANTHAN GUM, LOCUST BEAN GUM), WATER, BROCCOLI, SUGAR, OLIVE OIL, YEAST, SALT, LEAVENING (SODIUM ACID PYROPHOSPHATE, BAKING SODA, MONOCALCIUM PHOSPHATE).

GLUTEN-FREE | ALLERGEN-FREE | PRESERVATIVE-FREE | VEGAN



4/5CT/10" BROCCOLI FLAT-EDGE PAR-BAKED PIZZA CRUST

EXAMPLE CASE LABEL

bakehousefoods.com

BakeHouse FOODS
BROCCOLI
4/5 CT/10"
FLAT-EDGE
PAR-BAKED PIZZA CRUST

PRODUCT CODE: **10BFE20GF**
 PRODUCTION DATE: **07/01/20**
 LOT # **20183A**

KEEP FROZEN
STORE AT ZERO DEGREES
OR BELOW

FRAGILE
HANDLE LIKE GLASS

NET WT. 11.25 LBS 5.11 KG
 (00)850017875081

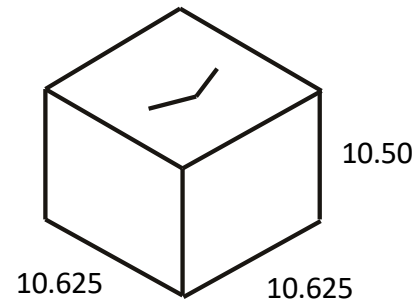
Nutrition Facts
 Serving Per Crust 4
 Serving Size 1/4 Crust (66g)
 Amount per serving **105** Calories
 % Daily Value*

GLUTEN FREE
VEGAN

INGREDIENT STATEMENT: FLOUR BLEND (RICE FLOUR, RICE STARCH, POTATO STARCH, XANTHAN GUM, LOCUST BEAN GUM), WATER, BROCCOLI SUGAR, OLIVE OIL, SALT, LEAVENING (SODIUM ACID PYROPHOSPHATE, BAKING SODA, MONOCALCIUM PHOSPHATE), YEAST.

Manufactured By | Bakehouse Foods, LLC | 24436 Van Born Rd | Dearborn Heights, MI 48125 | Telephone (313) 270-9900

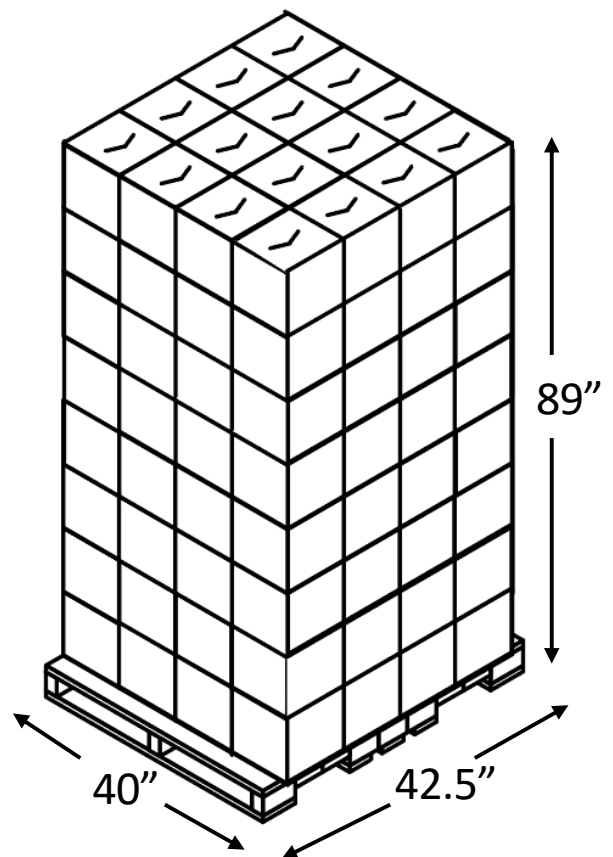
BOX DIMENSIONS



TOPPED BAKING INSTRUCTIONS

OVEN TYPE	TEMPERATURE	BAKE TIME
IMPINGEMENT/CONVEYOR OVEN	500 F	6 – 9 MINUTES
DECK OVEN	520 F	10 – 13 MINUTES
CONVECTION OVEN	400 F	15 – 18 MINUTES
CONVENTIONAL OVEN	400 F	15 – 18 MINUTES
WOOD BURNING OVEN	500 F	6 – 9 MINUTES

PALLET PATTERN



TOPPED PIZZA MUST BE COOKED THOROUGHLY TO 160° F FOR FOOD SAFETY AND QUALITY. OVENS MAY VARY SO ADJUST TEMPERATURE AND COOKING TIME AS NEEDED.

1. PREHEAT OVEN TO DESIRED COOKING TEMPERATURE AS OUTLINED ABOVE.
2. FOR BEST RESULTS, TOP CRUST WHILE STILL FROZEN OR PARTIALLY FROZEN. THAWED CRUST WILL REQUIRE A SHORTER BAKE TIME.
3. PLACE CRUST ON TABLETOP OR PREP TABLE. TOP BY APPLYING SAUCE, CHEESE AND CONDIMENTS TO PAR-BAKED CRUST AS DESIRED.
4. PLACE TOPPED CRUST DIRECTLY ON OVEN RACK, PIZZA SCREEN OR STEEL BAKING PAN (RECOMMENDED METHOD) AND PLACE IN OVEN FOR THE RECOMMENDED TIME OR UNTIL DESIRED CRISPNESS IS REACHED.
4. ALLOW PIZZA TO STAND FOR ONE (1) MINUTE THEN SLICE PIZZA INTO DESIRED NUMBER OF PIECES, SERVE OR PLACE IN BOX FOR TAKE-OUT LOCATIONS.

GLUTEN-FREE | ALLERGEN-FREE | PRESERVATIVE-FREE | VEGAN