BakeHouse FOODS

4/5CT/12” CAULIFLOWER FLAT-EDGE PAR-BAKED PIZZA CRUST

PRODUCT IMAGE

NUTRITION PANEL

Nutrition Facts

Serving Per Crust		**6**
Serving Size		**1/6 Crust (48g)**
Amount per serving		
Calories		**85**
		% Daily Value*
Total Fat 0g		0%
Saturated Fat 0g		0%
Trans Fat 0g		
Cholesterol 0mg		0%
Sodium 144mg		6%
Total Carbohydrate 20g		8%
Dietary Fiber 0g		0%
Total Sugars 1g		
Includes 1g Added Sugars		2%
Protein 2g		
Vitamin D 0 mcg		0%
Calcium 20mg		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	12CFE20GF
UPC CODE	8-50017-87504-3
DESCRIPTION	4/5CT/12” CAULIFLOWER FLAT-EDGE CRUST
PACKAGE TYPE	SHRINK WRAPPED
INDIVIDUAL CRUST WEIGHT	11 OZ
NET CASE WEIGHT	13.75 LBS
GROSS CASE WEIGHT	15.05 LBS
CASE PACK	4/5CT (20 CRUSTS)
OUTER CASE DIMENSIONS (IN)	12.5 X 12.5 X 10.00
CASE CUBE (FEET)	.90
TI & TIER	9 X 8 (72 CASES)
CODE DATING	PRODUCTION DATE/JULIAN DATE
NET PALLET WEIGHT	990 LBS
GROSS PALLET WEIGHT	1269 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	12” + OR – ¼”
COLOR DESCRIPTION	LIGHT TAN

INGREDIENT STATEMENT

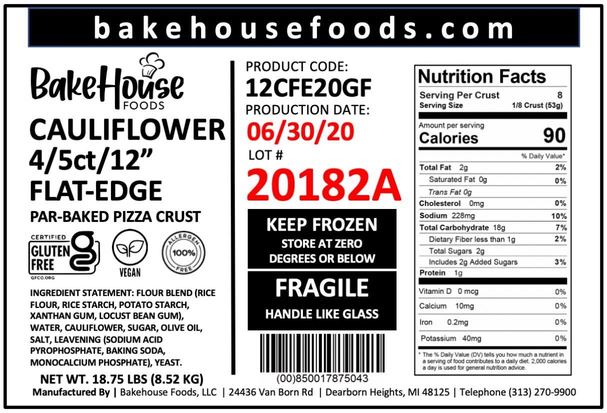
INGREDIENT STATEMENT: FLOUR BLEND (RICE FLOUR, RICE STARCH, POTATO STARCH, XANTHAN GUM, LOCUST BEAN GUM), WATER, CAULIFLOWER, SUGAR, OLIVE OIL, YEAST, SALT, LEAVENING (SODIUM ACID PYROPHOSPHATE, BAKING SODA, MONOCALCIUM PHOSPHATE).

GLUTEN-FREE I ALLERGEN-FREE I PRESERVATIVE-FREE I VEGAN

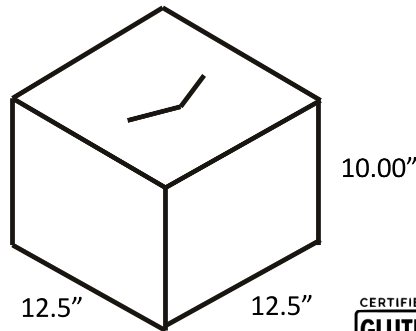
4/5CT/12" CAULIFLOWER FLAT-EDGE PAR-BAKED PIZZA CRUST

BakeHouse FOODS

EXAMPLE CASE LABEL



BOX DIMENSIONS



CERTIFIED GLUTEN FREE GFCO.ORG

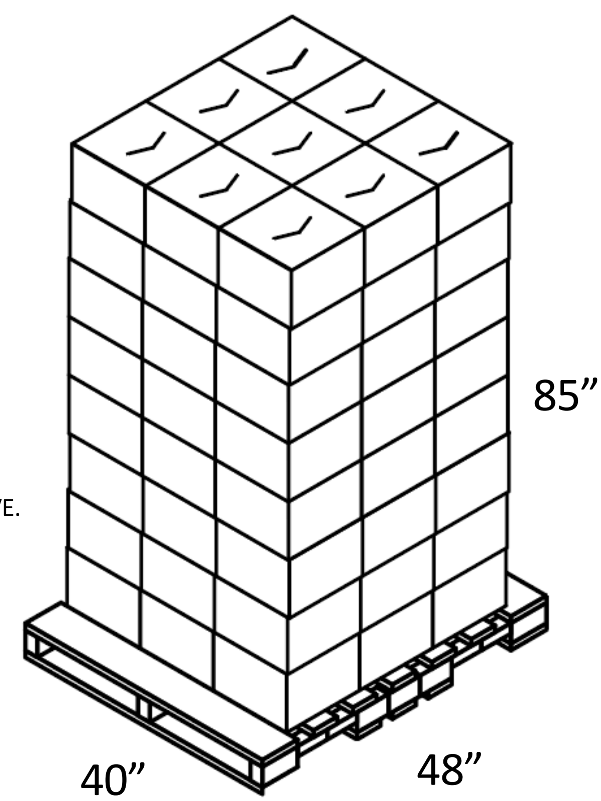
TOPPED BAKING INSTRUCTIONS

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

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.

PALLET PATTERN



GLUTEN-FREE I ALLERGEN-FREE I PRESERVATIVE-FREE I VEGAN