



www.bakersqualitypizzacrusts.com

Die Cut Self-Rising Pizza Crusts

Baker's Quality Pizza Crusts®, Inc. produces a Die Cut Self-Rising Crust. When baked, it has an appearance and thickness similar to our Fresh (Sheeted) Crust with no proofing required. The beauty of this crust is that it can be used for "Take & Bake" and Pan Pizza applications.

HANDLING/BAKING INSTRUCTIONS

Keep frozen until ready to use. Individual crusts may be cooked from frozen, but it is best to thaw just prior to being used. Once thawed, store under 34°-40° refrigeration and use from the refrigerator. There is no need for proofing, but self-rising crusts should be used within 4 days of being thawed.

When ready to prepare a pizza, remove one crust, place it on a screen or pizza peel and make the pizza. The crust may be docked to prevent any bubbling during the cooking process. The crust will bake best in either a slate deck oven or a conveyor oven, both set at a temperature between 450° and 550°. Temperatures are guidelines and will vary depending on the performance of each oven.

If this crust will be used in a "Take & Bake" application, place the thawed crust in a bake-able pizza tray sprayed with food release, top and wrap. The baking instructions are the same as above.

For a Chicago style pan pizza, place the thawed crust into a well-oiled, heavy gauge pizza pan. The diameter of the crust should exceed that of the pan so the crust will lie up against the vertical edge of the pan. Apply the sauce, cheese and toppings and cook the pizza until the bottom of the crust is golden and the interior of the pizza is finished cooking.

SHELF LIFE

Frozen – 45 days

Refrigerated – 4 days thawed (do not refreeze).

CRUST SIZES AND SPECIFICATIONS

Bakers Quality Pizza Crusts®, Inc. offers many sizes of its Die Cut Self-Rise Crust. Please contact us for size, case count and crust weight details.



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Die Cut Self-Rising Pizza Crusts

Per 100 Grams

NUTRIENT	UNIT
Calories	258.34 kcal
Calories From Fat	48.09 kcal
Total Fat	5.34 g
Saturated Fat	1.72 g
Trans Fat	1.09 g
Polyunsaturated Fat	1.36 g
Monounsaturated Fat	1.18 g
Stearic Acid	0 g
Cholesterol	0.12 mg
Sodium	591.22 mg
Total Carbohydrate	44.91 g
Dietary Fiber	1.06 g
Insoluble Fiber	0 g
Sugars	1.87 g
Other Carbohydrates	0 g
Protein	7.67 g
Vitamin A	1.84 IU
Vitamin C	0 mg
Vitamin E	0 IU
Vitamin B6	0 mg
Vitamin K	0 mcg
Calcium	20.16 mg
Chloride	0 mg
Copper	0 mg
Iron	2.65 mg
Thiamin	0.46 mg
Riboflavin	0.29 mg
Niacin	3.53 mg
Pantothenic Acid	0 mg
Phosphorus	0 mg
Magnesium	0 mg
Zinc	0 mg
Folate	106.59 mcg
Moisture	39.85 g
Ash	2.23 g
Potassium	93.32 mg
Selenium	0 mg