



[www.bakersqualitypizzacrusts.com](http://www.bakersqualitypizzacrusts.com)

## Raised Edge Self-Rising Pizza Crusts

Baker's Quality Pizza Crusts®, Inc. offers a hot pressed, Raised Edge Self-Rising Crust that is chemically leavened and rises as it bakes.

### **HANDLING/BAKING INSTRUCTIONS**

#### General Receiving and Storage Guidelines:

Upon receiving, make sure crusts are still frozen solid and place immediately into freezer. Shelf life in the freezer is 120 days - partial thawing and refreezing will diminish product performance. If product is thawed upon receipt, notify your distributor. To prevent breakage, avoid dropping the case of crusts on the floor or shelf. For best results, thawed crusts should be kept under refrigeration (covered) and used within 24 hours of having been thawed.

#### Baking Guidelines:

Self-Rising crusts are chemically leavened, not yeast leavened. Therefore, baking procedures will be different than for other raw dough products. Generally speaking, for ovens at temperature, the crust will need to thaw for 15-30 minutes to obtain a complete rise during the baking process. A thawed crust will begin to rise as soon as it is placed in the oven. Baking will require some experimentation to find the best method for your oven. Use these guidelines and adjust as necessary. Your pizza is fully cooked when the toppings are done and the crust is a golden brown on the bottom.

#### Conveyor Oven

Conveyor ovens vary greatly-follow these general guidelines. Thaw 15-30 minutes to room temperature, or covered 1-2 hours in a cooler. Thaw on screen or pan. Bake 6-8 minutes at 450°-475°. Bake directly on the rack, in pan or on screen.

#### Deck Oven

Thaw crust as for conveyor oven. Bake pizza on pan or screen for 15 minutes at 500°.

#### Tavern-Style Oven

Oven must be cold. Bake directly on the rack. Rotate halfway through bake. There are tavern-style ovens designed especially for self-rising crusts that replicate home ovens more closely (different coils, heat slower, lower heat setting). Consult your oven manufacturer.

#### Convection Oven

Same procedure as for conveyor oven, but bake for 10-12 minutes.



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## **SHELF LIFE**

Frozen – 120 days

Refrigerated – 24 hours (Do not refreeze)

## **CRUST SIZES AND SPECIFICATIONS**

Bakers Quality Pizza Crusts®, Inc. offers four sizes of its Raised Edge Self-Rising Crust – 7", 12", 14" and 16". Please contact us for case count and crust weight details.



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## Raised Edge Self-Rising Pizza Crusts

Per 100 Grams

NUTRIENT	UNIT
Calories	258.34 kcal
Calories From Fat	32.47 kcal
Total Fat	3.61 g
Saturated Fat	0.78 g
Trans Fat	0.37 g
Polyunsaturated Fat	1.33 g
Monounsaturated Fat	0.8 g
Stearic Acid	0.07 g
Cholesterol	0 mg
Sodium	509.44 mg
Total Carbohydrate	44.51 g
Dietary Fiber	1.76 g
Insoluble Fiber	0.13 g
Sugars	1.89 g
Other Carbohydrates	1.69 g
Protein	6.99 g
Vitamin A	8.69 IU
Vitamin C	0 mg
Vitamin E	0.34 mg
Vitamin B6	0.06 mg
Vitamin K	3.57 mcg
Calcium	17.49 mg
Chloride	0 mg
Copper	0 mg
Iron	2.6 mg
Thiamin	0.05 mg
Riboflavin	0.02 mg
Niacin	.2 mg
Pantothenic Acid	0.26 mg
Phosphorus	223.29 mg
Magnesium	1.69 mg
Zinc	0.43 mg
Folate	92.0 mcg
Moisture	40.15 g
Ash	0g
Potassium	72.21 mg
Selenium	0.16 mg