



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

## Fresh Sheeted Crusts

Baker's Quality Pizza Crusts® Fresh Crust is most like a traditional thin pizzeria crust. It is yeast leavened and has a distinctive flavor. Proofing is required to fully develop the flavor and achieve the crisp airy texture that makes this crust so desirable. If you want a high quality crust without the mess and expense of making your own, this is the one to use. Your customers will think you made the crust in your kitchen. This dough can also be used to make bread sticks, calzones and stromboli. We offer it in both thin and thick versions.

### HANDLING/BAKING INSTRUCTIONS

Keep frozen until ready to proof. To prevent breakage, avoid dropping the case of crusts on the floor or shelf. In a case, there are two bags of ten crusts each so that one bag at a time can be thawed. Preferably, thaw from frozen overnight in the refrigerator at 35°-45°, then proof at room temperature in the plastic bag for a minimum of 2 hours or until double in thickness and pillowy. (Do not attempt to separate frozen crusts. Thaw entire bag of 10 crusts). The product is now ready to use and will provide the best results if used within 48 hours. If all crusts are not immediately used place them, still bagged, under 34°-40° refrigeration.

When ready to prepare a pizza, remove one crust from the pack with the waxed sheet under it and heavily dock the crust with a dough docking roller. Docking the crust well helps to prevent bubbling while baking. Place the crust on a screen or corn meal dusted pizza peel, pull off the waxed paper and make the pizza. 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. Your pizza is fully cooked when the toppings are done and the crust is a golden brown on the bottom.

### SHELF LIFE

Frozen – 45 days

Refrigerated – 48 hours proofed; 4-5 days thawed but not proofed (do not refreeze).

### CRUST SIZES AND SPECIFICATIONS

Bakers Quality Pizza Crusts®, Inc. offers many sizes of its Fresh Sheeted crust, from 6" to 18" round as well as 12" x 16" rectangular. Please contact us for size, case count and crust weight details.



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## Fresh Sheeted Crusts

Per 100 Grams

NUTRIENT	UNIT
Calories	258.04 kcal
Calories From Fat	32.91 kcal
Total Fat	3.66 g
Saturated Fat	1.07 g
Trans Fat	0.88 g
Polyunsaturated Fat	0.52 g
Monounsaturated Fat	1.18 g
Stearic Acid	0 g
Cholesterol	0 mg
Sodium	483.86 mg
Total Carbohydrate	48.73 g
Dietary Fiber	1.03 g
Insoluble Fiber	0 g
Sugars	2.86 g
Other Carbohydrates	0 g
Protein	8.53 g
Vitamin A	1.41 IU
Vitamin C	0 mg
Vitamin E	0 mg
Vitamin B6	0 mg
Vitamin K	0 mcg
Calcium	10.76 mg
Chloride	0 mg
Copper	0 mg
Iron	0.92 mg
Thiamin	0.1 mg
Riboflavin	0.08 mg
Niacin	1.08 mg
Pantothenic Acid	0 mg
Phosphorus	0 mg
Magnesium	0 mg
Zinc	0 mg
Folate	25.97 mcg
Moisture	37.52 g
Ash	1.58 g
Potassium	71.95 mg
Selenium	0 mg