



**07010 GLUTEN-FREE PAR-BAKED PIZZA CRUST**



PACKAGING		
SCC Code:	00053423070105	Item UPC:
Kosher:	UNITED MEHADRIK KOSHER	
Unit Quantity:	24	Unit Size:
Ambient Shelf Life:	0 days	
Refrigerated Shelf Life:	7 days	Pallet High:
Frozen Shelf Life:	270 days	Pallet Tie:
Case Gross Weight (imperial):	13.74 LB	Case Net Weight (imperial):
Case Width (imperial):	11.94 IN	Case Length (imperial):
Case Height (imperial):	4.88 IN	Case Cube (feet):

**NUTRITION**

**Nutrition Facts**

Serving Size: 1/4 PIZZA CRUST (55 G)

**Amount Per Serving**

**Calories** 150 Calories from Fat 30

	Per Serving	% Daily Value*
<b>Total Fat</b>	3 g	5%
Saturated Fat	0.5 g	3%
Trans Fat	0 g	
<b>Cholesterol</b>	10 mg	3%
<b>Sodium</b>	320 mg	13%
<b>Total Carbohydrate</b>	29 g	10%
Dietary Fiber	1 g	4%
Sugars	2 g	
<b>Protein</b>	2 g	

	Per Serving		Per Serving
<b>Vitamin A</b>	0 %	<b>Vitamin C</b>	4 %
<b>Calcium</b>	0 %	<b>Iron</b>	0 %
<b>Ash</b>	%	<b>Folate</b>	0 %
<b>Niacin</b>	4 %	<b>Riboflavin</b>	2 %
<b>Thiamin</b>	6 %		

\*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300mg	375mg
Dietary Fiber		25g	30g
	Calories per gram:		
Fat	9	Total Carbohydrate	4
		Protein	4

**GENERAL DESCRIPTION**

Gluten-free par-baked 10" pizza crust that is a great tasting, consistent and safe gluten-free alternative to traditional pizza crusts.

**LIST OF INGREDIENTS**

INGREDIENTS FOR U.S. MARKET: RICE FLOUR, TAPIOCA STARCH, FILTERED WATER, POTATO STARCH, EGG WHITES, EGGS, VEGETABLE SHORTENING (CANOLA OIL, HYDROGENATED COTTONSEED OIL), SUGAR. CONTAINS LESS THAN 2% OF THE FOLLOWING: ORGANIC EXTRA VIRGIN OLIVE OIL, YEAST, SALT, NATURAL FLAVOR, ORGANIC DEFATTED SOY FLOUR, KOSHER GELATIN, LEAVENING (BAKING SODA, SODIUM ALUMINUM PHOSPHATE), SOY LECITHIN, XANTHAN GUM, GUM ARABIC, ORGANIC GUAR GUM. CONTAINS: EGG, SOY

**PREPARATION AND COOKING INSTRUCTIONS**

1) ADD THE DESIRED TOPPING; BAKE THE PIZZA CRUST ON ITS OWN PAN SO THAT CROSS-CONTAMINATION CAN BE AVOIDED. IF REMOVED FROM PAN, BAKE CRUST ON A CLEAN SCREEN OR PAN. 2) BAKE UNTIL THE CHEESE MELTS AND CRUST TURNS GOLDEN-BROWN. OVEN TIMES VARY DECK: 375 F - 400 F (190 C - 200 C) FOR 5 - 7 MINUTES CONVECTION: 425 F (220 C) FOR 7 - 10 MINUTES IMPINGER: 500 F (260 C) FOR 3 - 5 MINUTES 3) REMOVE FROM OVEN, LET COOL FOR ONE MINUTE, CUT, AND ENJOY! MODE D'EMPLOI : 1) AJOUTER LES GARNITURES VOULUES; CUIRE LA PATE DANS SON MOULE POUR EVITER TOUTE CONTAMINATION CROISEE. CUIRE SUR UN TAMIS OU DANS UN MOULE PROPRE SI LA PATE A ETE RETIREE DE SON MOULE. 2) CUIRE JUSQU'A CE QUE LE FROMAGE AIT FONDU ET QUE LA PATE SOIT DOREE. LA DUREE DE CUISSON VARIE SELON LE FOUR. FOUR A SOLE: 375 F A 400 F (190 C A 200 C) PENDANT 5 A 7 MINUTES CONVECTION: 425 F (220 C) PENDANT 7 A 10 MINUTES IMPINGER: 500 F (260 C) PENDANT 3 A 5 MINUTES 3) RETIRER DU FOUR, LAISSER REFROIDIR PENDANT UNE MINUTE, DECOUPER, ET DEGUSTER!

**SUGGESTED USES**

GLUTEN-FREE BREAKFAST PIZZA, GLUTEN-FREE PANINI

**SPECIFICATIONS**

10.50" diameter