



Product Code: 23496

## GLUTEN FREE 10" PAR BAKED PIZZA CRUST WITH PAN

Delicious Gluten Free Crust that cooks, cuts and crunches like a traditional pizza – without the guilt.

### SPECIFICATIONS & STORAGE

GTIN:	00049800234963
Case Count:	24
Master Pack:	CASE
Net Case Weight:	10.5 LB
Gross Case Weight:	12.855 LB
Case Cube:	0.864
Pallet Pattern:	12 Ti x 8 Hi (96 Cases/Pallet)
Serving Size:	1/4 pizza crust (49g)
Shelf Life from Manufacture:	240 DAYS
Storage Method:	Keep Frozen
Shelf Life Refrigerated, Prepared:	0 DAYS
Shelf Life Ambient, Prepared:	0 DAYS
Shelf Life Refrigerated, Thawed:	7 DAYS
Shelf Life Ambient, Thawed:	0 DAYS
Master Unit Size:	7 OZ
Case Dimensions:	12.38 IN L x 12.38 IN W x 9.75 IN H

### PRODUCT INGREDIENTS

INGREDIENTS FOR U.S. MARKET: RICE FLOUR, WATER, POTATO STARCH, TAPIOCA STARCH, RICE STARCH, POTATO FLOUR, CANE SUGAR, MODIFIED RICE STARCH, CONTAINS LESS THAN 2% OF THE FOLLOWING: CANOLA OIL, YEAST, SALT, EXTRA VIRGIN OLIVE OIL, XANTHAN GUM.

### ALLERGENS

MAY CONTAIN EGGS AND MILK

### TIPS & HANDLING

1. KEEP FROZEN UNTIL READY TO USE 2. ADD THE DESIRED TOPPINGS 3. 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. BAKE UNTIL THE CHEESE MELTS AND CRUST TURNS GOLDEN-BROWN. 4. BAKING TIME RECOMMENDATIONS (OVEN TIMES VARY). a. DECK: 375°F - 400°F (190°C - 200°C) FOR 5 - 7 MINUTES b. CONVECTION: 425°F (220°C) FOR 7 - 10 MINUTES c. IMPINGER: 500°F (260°C) FOR 3 - 5 MINUTES 3. REMOVE FROM OVEN, LET COOL FOR ONE MINUTE, CUT AND ENJOY! FOR FOOD SAFETY AND QUALITY, PRODUCT MUST BE COOKED TO THE INTERNAL TEMPERATURE OF 165°F (74°C).

## Nutrition Facts

4 Servings Per Container

Serving Size 1/4 pizza crust (49g)

Amount Per Serving

**Calories**

**130**

	% Daily Value*
<b>Total Fat</b> 1g	<b>2%</b>
Saturated Fat 0g	<b>0%</b>
Trans Fat 0g	
<b>Cholesterol</b> 0mg	<b>0%</b>
<b>Sodium</b> 130mg	<b>6%</b>
<b>Total Carbohydrate</b> 29g	<b>11%</b>
Dietary Fiber 1g	<b>2%</b>
Total Sugars 2g	
Includes 2g Added Sugars	<b>4%</b>
<b>Protein</b> 1g	<b>3%</b>
Vitamin D 0mcg	<b>0%</b>
Calcium 0mg	<b>0%</b>
Iron 0.2mg	<b>2%</b>
Potassium 60mg	<b>2%</b>
Thiamin	<b>0%</b>
Riboflavin	<b>0%</b>
Folate	<b>0%</b>

\* 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.

### 100g Nutrition Facts

Calories	<b>265.855</b>
Calories From Fat	<b>21.388</b>
Calories From Saturated Fat	<b>2.442</b>
<b>Protein</b>	<b>2.72 G</b>
<b>Carbohydrates</b>	<b>58.539 G</b>
Sugars	<b>4.517 G</b>
Added Sugars	<b>4.393 G</b>
Sugar Alcohol	<b>0 G</b>
<b>Water</b>	<b>35.06 G</b>
<b>Fat</b>	<b>2.376 G</b>
Saturates	<b>0.271 G</b>
Trans Fat	<b>0.005 G</b>
<b>Cholesterol</b>	<b>0.052 MG</b>
<b>Fiber</b>	<b>1.159 G</b>
<b>Minerals</b>	
Ash	<b>1.305 G</b>
Calcium	<b>8.011 MG</b>
Iron	<b>0.475 MG</b>
Sodium	<b>264.126 MG</b>
Thiamin	<b>0 MG</b>
Riboflavin	<b>0 MG</b>
Niacin	<b>0 MG</b>
Potassium	<b>121.106 MG</b>
Vitamin A	<b>0 IU</b>
Vitamin C	<b>0 MG</b>
Vitamin D	<b>0.029 MCG</b>
Folic Acid	<b>0 MCG</b>

CASE GTIN



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