

EVERY MORNING YOU PUT YOUR
REPUTATION ON A PAN.
TRUST IT ONLY
TO BONICI.™



BONICI RAW SHEETED AND PROOFED DOUGHS DEMONSTRATE GREAT STANDARDS OF SIMPLICITY — IN EMPLOYEE TRAINING AND SKILL REQUIRED, IN PREP TIME, IN QUALITY AND INVENTORY CONTROL. HERE ARE DOUGHS THAT DELIVER FRESHNESS AND CONSISTENT GOODNESS WITH AN ABSOLUTE MINIMUM OF FUSS, MESS, AND WASTE.

TRUST BONICI SHEETED AND PROOFED DOUGHS FOR A CRUST YOU CAN BUILD A REPUTATION ON.



BONICI SHEETED DOUGHS

- All the flavor of made from scratch dough, but ready for adaptation to a signature crust
- Consistent sizing for easy control of portions and, ultimately, of costs
- No more rolling — simply thaw, proof, and voila!



Product Number	Diameter (in.)	Case Pack	Unit Wt. (oz.)	Case LWH	Cube	Tl x Hl
25355	7	48	5.5	22x15x4	0.76	5x11
25356	10	50	10	20.88x10.63x9.5	1.22	6x4
25357	12	25	14	12.38x12.38x9.5	0.84	12x4
25358	14	25	19	14.63x14.63x9.5	1.18	6x4
25359	16	20	26	16.38x16.38x7.75	1.20	6x5
25360	12x16	20	24	17.38x13.38x7.75	1.04	8x5

- Fewer ingredients to manage; no more worries about the demands of storing flour and yeast
- Easy pre-prep, asking for little employee training and no special skills — far fewer mistakes, much more consistent quality
- Less equipment required for preparation: no mixer, no dough scale, no dough sheeter
- Less product waste
- Reduced cleaning compared to scratch dough
- Great dough for calzones, stromboli, breadsticks or for creating a signature edge on crusts

BONICI PROOFED DOUGHS

- All the advantages of Bonici Sheeted Doughs, with the added time-saving convenience of freezer-to-oven readiness
- No prepwork required

Product Number	Diameter (in.)	Case Pack	Unit Wt. (oz.)	Case LWH	Cube	Tl x Hl
25380	7	48	5	22x15x9.25	1.77	5x7
25381	12	20	14	26x13.5x7.88	1.60	4x5
25382	14	20	19	14.88x14.88x14.25	1.83	6x3
25383	16	18	26	16.88x16.88x13.5	2.23	6x3



PREPARING SHEETED DOUGH*

OVERNIGHT — Remove paper and place frozen crusts on covered oiled pans in the cooler (max. 2-3 days). Remove covered pan from cooler and place at room temperature for 30 minutes to 3 hours, depending on desired thickness, before docking, topping and baking.

SAME DAY — Remove paper and place frozen crusts on covered oiled pans at room temperature for 2-4 hours before docking, topping and baking.

KEEP FROZEN UNTIL READY FOR USE.

Contact your Bonici Representative

BAKING SHEETED & PROOFED DOUGHS*

Remove paper and place crust on screen or oiled pan. Top and bake.

* Conveyor 475 - 500°F. for 5-6 minutes
Deck 500°F. for 8-10 minutes
Convection 375°F. for 7-10 minutes
Conventional 450°F. for 12-15 minutes



Hutchinson, Kansas 67504

©2000 Dorskocil Food Service Company, LLC