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products

gluten free par-baked pizza crusts

# products

### GLUTEN FREE PAR-BAKED PIZZA CRUSTS

## 10" Gluten-Free Par-Baked Pizza Crust

10" gluten-free par-baked pizza crust that's great-tasting, consistent and a safe gluten-free alternative to traditional pizza crusts. Our products are certified gluten-free by GFCO (Gluten-Free Certification Organization).





#### specifications

Product Code	13520
Units Per Case	24
Unit Weight	11.625
GTIN Case	00053423070105
GTIN Item	

Gross Case Weight	13.83 LB	
Net Case Weight	11.625 LB	
Case Dimensions	23.375 IN (L) x 11.625 IN (W) x 3.75 IN (H)	
Pallet	Tiers: 6 High: 17	
Kosher	PARVE	

#### nutrition

#### **Nutrition Facts**

serving size: 1/4 PIZZA CRUST (55 G)

**Amount Per Serving** Calories: Calories from Fat: 35

	Per Serving	% Daily Value *
total fat	3.5g	6%
saturated fat	1g	4%
trans fat	0g	
cholesterol	10mg	3%
sodium	mg	4%
carbohydrates	29g	10%
dietary fiber	1g	3%
sugars	1g	
protein	2g	

#### ingredients

INGREDIENTS FOR U.S. MARKET: RICE FLOUR, FILTERED WATER, TAPIOCA STARCH, POTATO STARCH, EGG WHITES, EGGS, ORGANIC EXTRA VIRGIN OLIVE OIL, MODIFIED CORN STARCH, SUGAR, VEGETABLE SHORTENING (CANOLA OIL, HYDROGENATED COTTONSEED OIL), CONTAINS LESS THAN 2% OF THE FOLLOWING: YEAST, NATURAL FLAVOR, POTASSIUM CHLORIDE, SALT, KOSHER GELATIN, CELLULOSE GUM, LEAVENING (BAKING SODA, SODIUM ALUMINUM PHOSPHATE), XANTHAN GUM, DISTILLED MONOGLYCERIDES, GUAR GUM. MANUFACTURED ON SHARED EQUIPMENT WITH SOY.

#### allergens

eggs

#### storage

Shelf life

- Frozen: 270 days
- Refrigerated: 7 days
- Ambient: 0 days (tightly covered)

tips & handling

- ADD THE DESIRED TOPPINGS; 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 OVEN**:  $375-400^{\circ}F$  (190-200°C) FOR 5 - 7 MINUTES **CONVECTION OVEN**:  $425^{\circ}F$  (220°C) FOR 7 - 10 MINUTES **IMPINGER OVEN**:  $500^{\circ}F$  (260°C) FOR 3 - 5 MINUTES

3. REMOVE FROM OVEN, LET COOL FOR ONE MINUTE, CUT AND ENJOY!





