



# Tyson Support as We All Navigate COVID-19

We're committed to our Team Members and ensuring our supply of safe, affordable, high quality food to our clients and their guests. Sign up for regular Tyson updates.

Email

First Name

Last Name

Company

Contact Type

Foodservice Operator ▼

I consent to receiving email communications. \*

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## Ingredients

ENRICHED FLOUR (WHEAT FLOUR, MALTED BARLEY, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, YEAST, CONTAINS 2% OR LESS OF EACH OF THE FOLLOWING: SALT, SUGAR, SOYBEAN OIL, DATEM BLEND (SALT, WHEAT STARCH, ENZYMES)), DEHYDRATED WHEAT FLOUR, SODIUM ACID PYROPHOSPHATE, ENZYME BLEND (AMYLASE, WHEAT STARCH, SALT, AS A DOUGH CONDITIONER).

### ALLERGENS

[Milk](#), [Soy](#), [Wheat](#)

## Packaging information

|                  |        |
|------------------|--------|
| MASTER CASE CUBE | 1.14   |
| GROSS WEIGHT     | 32.5   |
| HEIGHT           | 9.5    |
| LENGTH           | 20.8   |
| NET WEIGHT       | 31.25  |
| WIDTH            | 10.625 |
| PALLET           |        |
| HI               | 4      |
| TI               | 6      |

## Storage

|                                |          |
|--------------------------------|----------|
| SHELF LIFE:                    | 180 Days |
| STORAGE TEMPERATURE - MAXIMUM: | 0 °F     |
| STORAGE TEMPERATURE - MINIMUM: | 0 °F     |
| STORAGE METHOD:                | Frozen   |

|                          |     |
|--------------------------|-----|
| Calories                 | 140 |
| Daily Value % *          |     |
| Total Fat 2g             | 3%  |
| Saturated Fat 1g         | 5%  |
| Trans Fat 0g             |     |
| Polyunsaturated Fat 0g   |     |
| Monounsaturated Fat 0g   |     |
| Cholesterol 0mg          | 0%  |
| Sodium 250mg             | 11% |
| Total Carbohydrate 25g   | 9%  |
| Dietary Fiber 1g         | 4%  |
| Total Sugars 1g          |     |
| Includes 1g Added Sugars | 2%  |
| Protein 5g               | 0%  |
| Vitamin D                | %   |
| Calcium mg               | 0%  |

Oven: 450 - 500°F ( 6 - 7 min)\*Handling and Baking Instructions:1. Keep the crust frozen until ready to use. 2. Place the crust in a covered pan and retard overnight or up to 36 hours in a retarder or refrigerator (36 - 40°F). Pizza crusts may also be left at room temperature until the crust doubles in thickness.3. Preheat the oven.4. Dock the crust and brush with oil if desired and add toppings.5. Bake until the pizza becomes golden brown and the internal temperature reaches 180 - 210°F.\* Due to differences in ovens, the baking temperature and baking time may need to be adjusted.

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|              |    |
|--------------|----|
| Iron mg      | 8% |
| Potassium mg | 2% |

\*The % Daily Value 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.

To inquire if a signed copy of the product formulation statement or Child Nutrition statement is available for this item, please contact the Tyson Foodservice Customer Relations Team at 1-800-261-4754. Or email [tysonfoodservice@casupport.com](mailto:tysonfoodservice@casupport.com).

Need help?

Call us at 1-800-261-4754

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