



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: SOY LECITHIN, NATURAL BUTTER FLAVOR, NATURAL COTTONSEED OIL, NATURAL FLAVOR), AND BETA CAROTENE. GLUTEN, SUGAR, SALT, SOYBEAN OIL, DATEM BLEND (DATEM, WHEAT STARCH, ENZYMES), DEXTROSE, WHEAT FLOUR, SODIUM ACID PYROPHOSPHATE, SODIUM ENZYME BLEND (AMYLASE, WHEAT STARCH, SALT), AND AS A DOUGH CONDITIONER).

ALLERGENS

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

Packaging information

MASTER CASE CUBE	0.764
GROSS WEIGHT	17.898 lb
HEIGHT	4
LENGTH	22
NET WEIGHT	16.5
WIDTH	15
PALLET HI	11
TI	5

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%
Iron	mg	8%

6 - 7 min.* Handling and Baking Instructions:1. Keep 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 time may need to be adjusted.

5°F, 16 - 20 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 time may need to be adjusted.

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.

Need help?

Call us at 1-800-261-4754

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