



UPC CODE: 10031400253588
 LEGACY PRODUCT CODE: 025358-0269
 PRODUCT CODE: 10253580269

Bonici® 14" Sheeted Dough, 25/19 oz



Reasons to buy

- These pre-shaped dough products eliminate the need for rolling, additional equipment and clean up, ultimately saving money and time
- Provides ease of use for back of house - no training needed
- Raw - Pre-shaped, easy to customize & offers application flexibility
- Provides efficiencies and consistency
- Unlimited menu ideas

Packaging Information

MASTER CASE

Gross Weight:	31.099 lbs
Net Weight:	29.688
Cube:	1.168
Length:	14.625
Height:	9.5
Width:	14.625

PALLET

Tl:	6
Hl:	4

Nutritional Information

Serving Size 56g

Servings Per Container About 238

Amount Per Serving Daily Value % *

Calories 140

Calories from Fat 15

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%

Sugar 1g 0%

Protein 5g 0%

Vitamin A 0%

Vitamin C 0%

Calcium 0%

Potassium 2%

Iron 8%

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.

Ingredients

ENRICHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, YEAST, CONTAINS 2% OR LESS OF EACH OF THE FOLLOWING: PALM OIL WITH SOY LECITHIN, NATURAL BUTTER FLAVOR TYPE (REFINED COTTONSEED OIL, NATURAL FLAVOR), AND BETA CAROTENE, VITAL WHEAT GLUTEN, SUGAR, SALT, SOYBEAN OIL, DATEM BLEND [DATEM, ENZYME BLEND (SALT, WHEAT STARCH, ENZYMES)], DEXTROSE, GUAR GUM, MALTED WHEAT FLOUR, SODIUM ACID PYROPHOSPHATE, SOY LECITHIN, BAKERY ENZYME BLEND (AMYLASE, WHEAT

Allergens

Milk, Soy, Wheat

Dietary needs

0g

0 Trans Fat



Calorie Smart



No MSG

Storage

Shelf Life

180 Days

Storage Temperature - Maximum

0 °F

Storage Temperature - Minimum

0 °F

Storage Method

Frozen

Preparation

BAKE:

Impinger Oven

450 - 500°F (6 - 7 min)*

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.

Conventional Oven

400 - 450°F (18 - 22 min)*

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.

STARCH, SALT), ASCORBIC ACID (ADDED AS A DOUGH CONDITIONER).

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.

Deck Oven

450 - 550°F (7 - 10 min)*

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.

Convection:

Convection Oven

375 - 425°F (16 - 20 min)*

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.

Email: tysonfoodservice@casupport.com

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<https://www.tysonfoodservice.com/products/bakery/doughs-and-crusts/10031400253588>



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Additional Imagery



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