



UPC CODE: 10031400253823
 LEGACY PRODUCT CODE: 025382-0269
 PRODUCT CODE: 10253820269

Bonici® 14" Proofed Dough, 20/19 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:	25.505 lbs
Net Weight:	23.75
Cube:	1.825
Length:	14.875
Height:	14.25
Width:	14.875

PALLET

TL:	6
Ht:	3

Nutritional Information

Serving Size	56g	
Servings Per Container	190	
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Amount Per Serving		Daily Value % *
Calories	130	
Calories from Fat	15	
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Total Fat	1.5g	2%
Saturated Fat	0.5g	3%
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%
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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: sugar, salt, DATEM blend [DATEM, enzyme blend (salt, wheat starch, enzymes)], guar gum, dextrose, malted wheat flour, sodium acid pyrophosphate, soy lecithin, ascorbic acid (added as a dough conditioner), bakery enzyme blend (amylase, wheat starch, salt), wheat gluten, palm oil with soy lecithin, natural butter flavor type (refined cottonseed oil, natural flavor), and beta carotene, soybean oil.



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. Thawed or partially thawed crusts should not be re-frozen.
2. Preheat the oven.
3. Remove the paper liner underneath the pizza crust. Do not bake the pizza with paper.
4. Place the pizza crust on a greased pan or a screen pan. Brush garlic oil on the edge of the crust if desired and add toppings.
5. Bake until the pizza becomes golden brown and the internal temperature reaches 180 - 210°F.
6. Optional: Thaw the crust in a retarder overnight, and then top and bake. This will generate better flavor and texture in the crust.

* 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. Thawed or partially thawed crusts should not be re-frozen.
2. Preheat the oven.
3. Remove the paper liner underneath the pizza crust. Do not bake the pizza with paper.

4. Place the pizza crust on a greased pan or a screen pan. Brush garlic oil on the edge of the crust if desired and add toppings.

5. Bake until the pizza becomes golden brown and the internal temperature reaches 180 - 210°F.

6. Optional: Thaw the crust in a retarder overnight, and then top and bake. This will generate better flavor and texture in the crust.

* Due to differences in ovens, the baking temperature and baking time may need to be adjusted.

Deck Oven

500 - 550°F (6 - 8 min) *

1. Keep the crust frozen until ready to use. Thawed or partially thawed crusts should not be re-frozen.

2. Preheat the oven.

3. Remove the paper liner underneath the pizza crust. Do not bake the pizza with paper.

4. Place the pizza crust on a greased pan or a screen pan.

Brush garlic oil on the edge of the crust if desired and add toppings.

5. Bake until the pizza becomes golden brown and the internal temperature reaches 180 - 210°F.

6. Optional: Thaw the crust in a retarder overnight, and then top and bake. This will generate better flavor and texture in the crust.

* 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. Thawed or partially thawed crusts should not be re-frozen.

2. Preheat the oven.

3. Remove the paper liner underneath the pizza crust. Do not bake the pizza with paper.

4. Place the pizza crust on a greased pan or a screen pan.

Brush garlic oil on the edge of the crust if desired and add toppings.

5. Bake until the pizza becomes golden brown and the internal temperature reaches 180 - 210°F.

6. Optional: Thaw the crust in a retarder overnight, and then top and bake. This will generate better flavor and texture in the crust.

* Due to differences in ovens, the baking temperature and baking time may need to be adjusted.

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Additional Imagery



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