



AT THE **HEART** of Every Pizza you're **PROUD** TO SERVE

PIZZA PRODUCT GUIDE

Discover the General Mills Foodservice full range of flour, dough, and crust solutions.



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THE HEART OF PIZZA

WHY PIZZA?

- 44% of pizza eaters eat pizza at least once a week*
- 83% of Americans eat pizza at least once a month*
- Pizza is offered in most foodservice channels*
- Found on over 30% of entrée menus†
- Pizza is a \$60 billion market‡

WHY GENERAL MILLS?

Serving a delicious pizza to your customers starts at the heart of the pizza: the crust. The key to having confidence in your crust is **consistency**. As your trusted partner, General Mills Foodservice is committed to providing flour, dough, and crust solutions that give you peace of mind and allow you to serve crust you're proud of, every time. With over 150 years supporting operators, our innovative and reliable products seamlessly integrate into any back-of-house process so you can proudly serve your best pizza.

* Source: 2022 Technomic Inc.

† Source: 2021 Datassential

‡ Source: 2023 Technomic, Inc. Pizza Multi

CONSUMER FAVORITES

HIGH

CONSUMER POPULARITY

LOW/REGIONAL

Beyond traditional American style, New York and Chicago Deep Dish style pizzas remain consumer favorites



Hand Tossed: traditional style with a slightly thicker outside crust



New York: thin and foldable with a crispy exterior and soft interior



Chicago: deep-dish, sauce on top



Detroit: thick crispy crust, square shape/cut



Sicilian: thick pillowy crust, square shape/cut, layer cheese before sauce



California: thin crust with gourmet toppings



St Louis: thin cracker crust, square shape/cut



Neapolitan: thin crust with puffy edge, tomatoes, mozzarella and basil










New Haven: thin and oblong charred crust



Tavern: thin, crispy crust

PIZZA CRUST FORMATS, SOLUTIONS & CRUST STYLES



LABOR REQUIRED ↑ HIGH ↓ LOW	Format	Problems Solved	Oven Types	Pizza Styles
	Flour 	Base ingredient used to deliver a signature scratch crust	All	All
	Dough Ball 	Lower labor dough that still offers creativity and flexibility	Deck, Convection, Impinger	Traditional American/Hand Tossed St. Louis/Chicago Thin/Tavern Detroit Chicago Deep Dish New York
	Dough Sheets Unproofed 	Pre-shaped dough, eliminating the need for rolling or stretching with minimal labor and time	Deck, Convection, Impinger	Traditional American/Hand Tossed
	Dough Sheets Proofed 	Pre-shaped oven-rising pizza crusts provide an authentic made-from-scratch flavor, pizzeria appearance with minimal labor and time	Deck, Convection, Impinger	Traditional American/Hand Tossed
	READI RISE™ 	Labor and time saving solution: fully formed raw crust with live yeast, giving it the aroma and flavor of fresh-baked dough without proofing	Deck, Convection, Impinger	Pan & Hand Tossed
	Parbaked 	The ultimate labor-saving solution: partially baked pizza crusts that come in a variety of crust styles	Deck, Convection, Impinger	St. Louis/Chicago Thin/Tavern
	Parbaked Flatbread 	Versatility with labor saving solution: Great for many different uses, including amazing appetizers, unique sandwiches, and designer pizzas	Deck, Convection, Impinger	Flatbread California Style



FLOUR

EVERY TYPE OF FLOUR FOR EVERY KIND OF PIZZA

We Know Pizza

General Mills Foodservice has long been a trusted partner in the Pizza Industry.

Flour is Key

Flour makes up 90 – 95% of a pizza.

Consistency Matters

We have 150 years of flour and dough expertise, plus the tightest product specifications for a more consistent product.

Culinary Support

Our expert team, known as the Doughminators™, helps pizza operators find their perfect flour match.





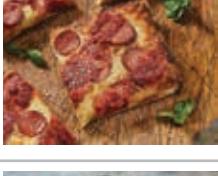




SALES & TECHNICAL EXPERTISE

We have skilled sales representatives who understand pizza. They can offer valuable expertise not only about flour, but about other General Mills Foodservice products that can make a difference in your operation.

We also provide technical resources that help guarantee you get the best results with our flours. We are here to help troubleshoot problems, provide ideas and recipes for new products, and offer suggestions for efficiency and consistency.

PIZZA FLOUR MATCH BY CRUST STYLE



Crust Style		Characteristics	Flour Match	Oven Types
<div> <div>↑</div> <div> <div>HIGH PROTEIN</div> <div>PROTEIN CONTINUUM</div> <div>LOW PROTEIN</div> </div> <div>↓</div> </div>	New York	 <p>Distinct chew</p> <p>Large foldable slices</p> <p>Holds shape, no sagging</p>	<p>Gold Medal™ All Trumps™</p> <p>Gold Medal™ King Kaiser™</p> <p>Pillsbury™ Balancer™</p> <p>Pillsbury™ So Strong™</p>	Deck, Wood/Gas Fired
	Traditional American Hand Tossed	 <p>Hand stretched and tossed</p> <p>Non-uniform crust</p> <p>Lean soft dough on inside; flat, crispy crust</p>	<p>Gold Medal™ Remarkable™</p> <p>Gold Medal™ Supreme™</p>	Deck, Impinger
	Sicilian	 <p>Thick rectangle shape</p> <p>Focaccia spongy texture</p> <p>Thick tomato sauce</p>	<p>Gold Medal™ Full Strength™</p> <p>Gold Medal™ Superlative™</p>	Deck
	Deep Dish	 <p>Thick golden crust</p> <p>Crispy on the outside, fluffy on the inside</p>	<p>Gold Medal™ Big Loaf™</p> <p>Gold Medal™ Full Strength™</p> <p>Gold Medal™ Superlative™</p>	Deck, Impinger
	Detroit	 <p>Focaccia-like crust with pronounced chew</p> <p>Topped with brick cheese spread to the edges</p> <p>Sauce spooned lengthwise</p>	<p>Gold Medal™ All Aces™</p> <p>Gold Medal™ Big Loaf™</p> <p>Gold Medal™ Full Strength™</p> <p>Gold Medal™ Superlative™</p> <p>Pillsbury™ XXXX Patent™</p>	Deck, Convection
	Neapolitan	 <p>Made with “00” Flour</p> <p>Airy edged crust</p> <p>Topped with San Marzano tomatoes, buffalo mozzarella cheese, and basil</p>	<p>Gold Medal™ Neapolitan</p> <p>Gold Medal™ DI PRIM'ORDINE FARINA</p>	Wood/Gas Fired/ Coal - High Heat
	California Style	 <p>Combines New York and Neapolitan style crusts</p> <p>Thick or thin</p> <p>Gourmet style pizza characterized by nontraditional toppings</p>	<p>Gold Medal™ King Wheat™</p> <p>Gold Medal™ Medallion™ All-Purpose Flour</p>	Wood/Gas Fired, All Oven Types
	Chicago Deep Dish	 <p>High-sided crust 1-2" high</p> <p>Ingredients in reverse, with slices of mozzarella lining the dough followed by toppings</p>	<p>Gold Medal™ King Wheat™</p> <p>Gold Medal™ Medallion™ All-Purpose Flour</p>	Deck
	Tavern	 <p>Thin and crispy, cracker-like</p> <p>Cut in to 3" or 4" rectangles</p>	<p>Gold Medal™ Hotel & Restaurant All Purpose</p>	Deck, Impinger, Convection

PIZZA FLOUR OVERVIEW



ALL TRUMPS® is a high quality, high-gluten flour milled from a select blend of hard red spring wheat.

- Premium high-gluten flour
- Set the standard for high-gluten flours
- Provides dough strength and tolerance
- Ideal for thin, crisp crusts with a firm chew

Flour Brand	Pizza Style	Description	Treatment	Protein Level	Unit Weight	GMI Code
All Trumps®	New York Style Thin	High Gluten	Bleached, bromated, enriched, malted	14.2%	50 lb 25 lb	50111 50115
		High Gluten	Enriched, malted	14.2%	50 lb 25 lb	50143 50322



FULL STRENGTH® is a high quality bread flour milled from a select blend of hard red spring and winter wheat.

- Medium protein level provides a balanced gluten strength
- Good dough strength for a tender chew
- Ideal for thicker hand-tossed pizzas

Flour Brand	Pizza Style	Description	Treatment	Protein Level	Unit Weight	GMI Code
Full Strength®	Detroit Pan/ Traditional American Hand Tossed/ Sicilian Style	Patent Blend	Bleached, bromated, enriched, malted	12.6%	50 lb	53381
			Unbleached, enriched, malted	12.6%	50 lb	53395



GOLD MEDAL® NEAPOLITAN is milled from a select blend of domestic winter wheat, naturally providing a balance of strength and tolerance.

- Medium protein for balanced strength
- Ideal match for European-style flours
- Tolerant to wood-fired ovens, perfect for Neapolitan crusts
- "OO Style"

Flour Brand	Pizza Style	Description	Treatment	Protein Level	Unit Weight	GMI Code
Gold Medal® Neapolitan	Neapolitan Style/ California Artisan Style	Hearth Style	Untreated	12%	50 lb	50237














KING WHEAT® is a popular flour milled from a select blend of hard red winter wheat.

- Lower gluten minimizes dough snap-back (shrink)
- Provides a crust with a tender chew, perfect for deep dish style
- Also used for thin, cracker-style crusts

Flour Brand	Pizza Style	Description	Treatment	Protein Level	Unit Weight	GMI Code
King Wheat®	Chicago Style Deep Dish	Bread Flour	Bleached, Enriched, Malted	11%	50 lb	54491
			Unbleached, Enriched, Malted	11%	25 lb	15347










FLOUR OFFERINGS

Visit our website for tips from our Doughminators™!

	Crust Style	UPC/BPC	Product Description	Treatment(s)	Protein Level	Bag Size	Region	Distributor Code
	New York	100-18000-33878-5 133878000	Pillsbury™ So Strong™	Bleached, bromated, enriched	14.5	50 lb	East Coast Only	
	New York	100-16000-50111-6 50111000	Gold Medal™ All Trumps™	Bleached, bromated, malted, enriched	14.2	50 lb	East Coast Only	
	New York	100-16000-50115-4 50115000	Gold Medal™ All Trumps™	Bleached, bromated, malted, enriched	14.2	25 lb	East Coast Only	
	New York	100-16000-50143-7 50143000	Gold Medal™ All Trumps™	Enriched, unbleached, unbromated	14.2	50 lb	West Coast Only	
	New York	100-16000-54472-4 54472000	Gold Medal™ King Kaiser™	Enriched, bleached	14.2	50 lb	West Coast Only	
	New York	100-18000-33724-5 133724000	Pillsbury™ Balancer™	Bleached, bromated, malted, enriched	14.2	50 lb	East Coast Only	
	Traditional American Hand Tossed	100-16000-57122-5 57122000	Gold Medal™ Remarkable™	Enriched, bromated, bleached	13.6	50 lb	West Coast Only	
	Traditional American Hand Tossed	100-16000-58355-6 58355000	Gold Medal™ Supreme™	Bleached, malted, enriched	13.6	25 lb	West Coast Only	
	Detroit	100-18000-32942-4 132942000	Pillsbury™ XXXX Patent™	Bleached, bromated, enriched, malted	12.6	50 lb	East Coast Only	
	Detroit, Sicilian, Traditional American Hand Tossed	100-16000-53381-0 53381000	Gold Medal™ Full Strength™	Bleached, bromated, enriched, malted	12.6	50 lb	East Coast Only	
	Detroit, Sicilian, Traditional American Hand Tossed	100-16000-53521-0 53521000	Gold Medal™ Superlative™	Enriched, bleached	12.6	50 lb	West Coast Only	

FLOUR OFFERINGS

Visit our website for tips from our Doughminators™!

	Crust Style	UPC/BPC	Product Description	Treatment(s)	Protein Level	Bag Size	Region	Distributor Code
	California Style, Neapolitan	100-16000-50237-3 50237000	Gold Medal™ Neapolitan	Untreated	12.0	50 lb	All	
	California Style, Neapolitan	100-16000-53722-1 53722000	Gold Medal™ Harvest King™	Enriched, malted, unbleached, unbromated	12.0	50 lb	All	
	Thick Crust	100-16000-52232-6 52232000	Gold Medal™ All Aces™	Bleached, bromated, enriched	12.0	50 lb	East Coast Only	
	California Style	100-16000-50531-2 50531000	Gold Medal™ Big Loaf™	Enriched, bleached	12.0	50 lb	West Coast Only	
	Neapolitan	100-16000-16326-0 16326000	Gold Medal™ DI PRIM'OR-DINE FARINA "OO Style"	Untreated	12.0	27.55 lb	All	
	Chicago Deep Dish	100-16000-54421-2 54421000	Gold Medal™ Medallion™ All Purpose	Enriched, bleached	11.3	50 lb	All	
	Chicago Deep Dish	100-16000-54491-5 54491000	Gold Medal™ King Wheat™	Enriched, bleached	11.1	50 lb	All	
	Tavern	100-16000-14314-9 14314000	Gold Medal™ Hotel & Restaurant All Purpose	Bleached, enriched, malted	10.5	50 lb	All	
	Tavern	100-16000-14439-9 14439000	Gold Medal™ Hotel & Restaurant Bakers	Enriched, unbleached	10.5	50 lb	All	

DOUGH BALL

SCRATCH FLAVOR MEETS LOWER LABOR

DOUGH BALLS are uniform dough for making a variety of crust styles. Offering creativity and flexibility, the dough ball format is a lower labor dough that still offers consistent made-from-scratch flavor for all of your pizza creations.

PRODUCT ATTRIBUTES

- Consistent - avoid the variation that comes from different staff preparation and variables in your kitchen
- Versatile - BONICI® can be used to make Hand Tossed, Detroit and Chicago Deep Dish. Gold Medal™ All Trumps™ makes high quality New York-style pizza along with any other style you desire.
- BONICI® dough balls have low snap-back compared to the industry leader, which allows the dough to be stretched and better hold its shape*
- Gold Medal™ All Trumps™ has a pre-flattened shape to allow for fast prep, a quick stretch, and an overall excellent handling experience regardless of operational variations.

PREPARATION GUIDANCE

- **Remove bulky rings or jewelry;** jagged edges will poke holes in the dough.
- Bring dough ball to room temperature, **remove from dough bin** and **coat with flour**.
- **Gently push down** on the dough ball to gas, working in a circular fashion, this pushes air out and allows the dough to stretch easier.
- **Pick up dough** and **stretch outwards** using thumbs and fingers, use the back of your hands to help get the desired size.
- Place dough onto pizza screen and be sure to round out the dough. Sauce, Cheese, Bake.

WHAT SIZE DOUGH BALL MAKES WHAT SIZE CRUST?

BONICI®

Ball Size	Thick Crust	Hand Tossed	Thin
9 oz	8"	10"	12"
14 oz	10"	12"	14"
16 oz	12"	14"	16"
19 oz	13"	15"	17"
23 oz	14"	16"	18"
26 oz	16"	18"	20"

GOLD MEDAL™ ALL TRUMPS™

Ball Size	Possible Pizza Sizes
8 oz	7" 9" 11"
16 oz	13" 15" 18"
20 oz	17" 19" 22"
24 oz	21" 23" 26"

* Source: NPD SupplyTrack, 12ME December 2022, Frozen Pizza/Crust Item Ranking, Total Foodservice leading Dough Ball by \$ Sales; Product Guidance & Insights; 'Descriptive Analysis Panel'(DAP), James Ford Bell Technical Center April 5, 2023

DOUGH BALL OFFERINGS



Crust Style	UPC/BPC	Product Description	Pack / Size	Distributor Code
Any, ideal for New York	107-21582-13387-6 113387000	Gold Medal™ All Trumps™ Dough Ball Pizza High-Gluten 8oz	48 ct / 8 OZ	
Any, ideal for New York	107-21582-13385-2 113385000	Gold Medal™ All Trumps™ Dough Ball Pizza High-Gluten 16oz	24 ct / 16 OZ	
Any, ideal for New York	107-21582-13377-7 113377000	Gold Medal™ All Trumps™ Dough Ball Pizza High-Gluten 20oz	24 ct / 20 OZ	
Any, ideal for New York	107-21582-13386-9 113386000	Gold Medal™ All Trumps™ Dough Ball Pizza High-Gluten 24oz	18 ct / 24 OZ	
Traditional, Hand Tossed, Chicago Deep Dish, Detroit	007-62481-00149-4 210388000	BONICI® Dough Ball Pizza 9 oz	40 CT / 9 OZ	
Traditional, Hand Tossed, Chicago Deep Dish, Detroit	007-62481-00150-0 210389000	BONICI® Dough Ball Pizza 14 oz	30 CT / 14 OZ	
Traditional, Hand Tossed, Chicago Deep Dish, Detroit	007-62481-00151-7 210391000	BONICI® Dough Ball Pizza 16 oz	30 CT / 16 OZ	
Traditional, Hand Tossed, Chicago Deep Dish, Detroit	007-62481-00152-4 210301000	BONICI® Dough Ball Pizza 19 oz	20 CT / 19 OZ	
Traditional, Hand Tossed, Chicago Deep Dish, Detroit	007-62481-00153-1 210393000	BONICI® Dough Ball Pizza 23 oz	20 CT / 23 OZ	
Traditional, Hand Tossed, Chicago Deep Dish, Detroit	007-62481-00154-8 210386000	BONICI® Dough Ball Pizza 26 oz	18 CT / 26 OZ	

DOUGH SHEETS

ELIMINATE ADDED LABOR, ELEVATE YOUR PIZZA

DOUGH SHEETS are pre-shaped dough that eliminates the need for rolling, additional equipment, and clean up, ultimately saving money and time. These offerings provide authentic made-from-scratch flavor and pizzeria appearance with minimal labor. Dough Sheets make a great American/Hand Tossed style crust and are available in both unproofed and pre-proofed options. Proofed Dough Sheets are oven-rising, allowing an even more labor-friendly option by eliminating the need to proof.

PRODUCT ATTRIBUTES

- Flat edge
 - Consistent every time
 - Docked to save prep time
 - Best in Impinger or Deck oven
 - Pre-proofed offerings deliver freezer-to-oven
-

SIZES

Dough Sheets are available in the following sizes:
7" - 16" sheets

DOUGH SHEET OFFERINGS



**Bolded text represents most popular items*

Crust Style	Format	UPC/BPC	Product Description	Pack / Size	Distributor Code
Hand-tossed	Unproofed	007-62481-00087-9 210396000	BONICI® Dough Pizza Sheeted Thick 7"	112 CT / 5 OZ	
Hand-tossed	Unproofed	007-62481-00089-3 210397000	BONICI® Dough Pizza Sheeted Thick 12"	40 CT / 14 OZ	
Hand-tossed	Unproofed	007-62481-00090-9 210398000	BONICI® Dough Pizza Sheeted Thick 14"	24 CT / 19 OZ	
Hand-tossed	Unproofed	007-62481-00091-6 210387000	BONICI® Dough Pizza Sheeted Thick 16"	18 CT / 26 OZ	
Hand-tossed	Proofed	007-62481-00096-1 210406000	BONICI® Dough Pizza Sheeted Proofed Thick 7"	72 CT / 5 OZ	
Hand-tossed	Proofed	007-62481-00095-4 210401000	BONICI® Dough Pizza Sheeted Proofed Thick 10"	40 CT / 9 OZ	
Hand-tossed	Proofed	007-62481-00098-5 210402000	BONICI® Dough Pizza Sheeted Proofed Thick 14"	20 CT / 19 OZ	
Hand-tossed	Proofed	007-62481-00101-2 210403000	BONICI® Dough Pizza Sheeted Proofed Thick 16"	18 CT / 26 OZ	



READI RISE™

THE FLAVOR OF FRESH-BAKED WITH NO PROOF TIME

READI RISE™ crust is a fully formed raw crust with live yeast, giving it the aroma and flavor of fresh-baked dough. No proof time is required. Bake from frozen, add toppings, and let your oven activate the yeast as the pizza bakes to a golden brown. READI RISE™ crust is the perfect thick crust with a raised edge that will rise in the oven, giving each pizza a fresh-baked and soft, chewy bite.

PRODUCT ATTRIBUTES

- Self-rising technology
- Pre-formed **thick rolled edge** for real pizzeria appearance*
- Distinct edge makes it easier to sauce and top
- Freezer-to-oven convenience allows for ease of preparation
- Docked to save prep time
- Best in Impinger or Deck oven

SIZES

READI RISE™ is available in the following sizes:
7" - 16" crusts

* This is the most notable difference between READI RISE™ and Sheeted Pre-Proofed offerings.

READI RISE™ OFFERINGS



**Bolded text represents most popular items*

Crust Style	Crust Edge	UPC/BPC	Product Description	Pack / Size	Distributor Code
Hybrid (Pan & Hand Tossed)	Rolled Edge	007-62481-00028-2 210202000	BONICI® READI RISE™ Dough Pizza Self-Rising 7"	36 CT / 6 OZ	
Hybrid (Pan & Hand Tossed)	Rolled Edge	007-62481-00030-5 210197000	BONICI® READI RISE™ Dough Pizza Self-Rising 12"	12 CT / 17 OZ	
Hybrid (Pan & Hand Tossed)	Rolled Edge	007-62481-00031-2 210196000	BONICI® READI RISE™ Dough Pizza Self-Rising 14"	12 CT / 20.25 OZ	
Hybrid (Pan & Hand Tossed)	Rolled Edge	007-62481-00032-9 210201000	BONICI® READI RISE™ Dough Pizza Self-Rising 16"	12 CT / 28 OZ	
Hybrid (Pan & Hand Tossed)	Rolled Edge	007-62481-00197-5 210203000	TNT CRUST™ READI RISE™ Dough Pizza Self-Rising 12"	24 CT / 15.75 OZ	
Hybrid (Pan & Hand Tossed)	Rolled Edge	007-62481-00033-6 210195000	TNT CRUST™ READI RISE™ Dough Pizza Self-Rising with Circles 12"	12 CT / 17 OZ	
Hybrid (Pan & Hand Tossed)	Rolled Edge	007-62481-00034-3 210194000	TNT CRUST™ READI RISE™ Dough Pizza Self-Rising with Circles 16"	12 CT / 28 OZ	

PARBAKED CRUST

CRISP AND CONVENIENT

PARBAKED CRUST

Looking for a way to add a popular pizza category to your menu without the need for skilled labor? Freezer-to-oven, partially baked crusts offer ultimate convenience and labor saving solutions with a light and slightly crispy crust and a thin, bread-like interior.

PRODUCT ATTRIBUTES

- Variety of edges and styles
- Freezer-to-oven convenience allows for ease of preparation
- Hot-pressed design locks in texture and helps prevent soggy crusts
- Consistent performance back-of-house
- Docked to save time and labor
- Bakes up quickly in a variety of ovens

Rolled Edge



Raised Edge



Flat Edge (Die Cut)



Die Cut Crust Styles

- Thin
- Extra Crispy
- Regular
- Thick

SIZES

Parbaked crust is available in the following sizes:
7" - 16" pizza crust

PARBAKED CRUST OFFERINGS



**Bolded text represents most popular items*

Crust Thickness	Crust Edge	UPC/BPC	Product Description	Pack / Size	Distributor Code
Thin	Flat Edge	007-62481-00035-0 210208000	BONICI® Pizza Crust Parbaked Die Cut Thin 7"	120 CT / 2.25 OZ	
Thin	Flat Edge	007-62481-00036-7 210207000	BONICI® Pizza Crust Parbaked Die Cut Thin 9"	80 CT / 3.5 OZ	
Thin	Flat Edge	007-62481-00037-4 210217000	BONICI® Pizza Crust Parbaked Die Cut Thin 10"	80 CT / 4 OZ	
Thin	Flat Edge	007-62481-00038-1 210206000	BONICI® Pizza Crust Parbaked Die Cut Thin 12"	80 CT / 6.25 OZ	
Thin	Flat Edge	007-62481-00040-4 210286000	BONICI® Pizza Crust Parbaked Die Cut Thin 14"	40 CT / 8.5 OZ	
Thin	Flat Edge	007-62481-00041-1 210281000	BONICI® Pizza Crust Parbaked Die Cut Thin 16"	40 CT / 12 OZ	
Thin	Flat Edge	007-62481-00063-3 210299000	BONICI® Pizza Crust Parbaked Die Cut Regular Extra Crispy 10"	80 CT / 5 OZ	
Thin	Flat Edge	007-62481-00065-7 210304000	BONICI® Pizza Crust Parbaked Die Cut Regular Extra Crispy 12"	80 CT / 7.5 OZ	
Thin	Flat Edge	007-62481-00066-4 210305000	BONICI® Pizza Crust Parbaked Die Cut Regular Extra Crispy 14"	30 CT / 11 OZ	
Thin	Flat Edge	007-62481-00068-8 210306000	BONICI® Pizza Crust Parbaked Die Cut Regular Extra Crispy 16"	30 CT / 14 OZ	
Regular	Flat Edge	007-62481-00075-6 210344000	BONICI® Pizza Crust Parbaked Die Cut Regular 12"	60 CT / 7.5 OZ	
Regular	Flat Edge	007-62481-00250-7 210264000	TNT CRUST™ Pizza Crust Parbaked Die Cut Regular 12"	80 CT / 7.5 OZ	
Thin	Raised Edge	007-62481-00044-2 210284000	BONICI® Pizza Crust Parbaked Raised Edge Thin 7"	80 CT / 3 OZ	
Thin	Raised Edge	007-62481-00045-9 210285000	BONICI® Pizza Crust Parbaked Raised Edge Thin 9"	40 CT / 5.5 OZ	
Thin	Raised Edge	007-62481-00046-6 210287000	BONICI® Pizza Crust Parbaked Raised Edge Thin 12"	40 CT / 9.5 OZ	
Thin	Raised Edge	007-62481-00052-7 210295000	BONICI® Pizza Crust Parbaked Raised Edge Thin 16"	20 CT / 17 OZ	
Regular	Raised Edge	007-62481-00076-3 210347000	TNT CRUST™ Pizza Crust Parbaked Raised Edge Regular 12"	40 CT / 12 OZ	

PARBAKED CRUST OFFERINGS



**Bolded text represents most popular items*

Crust Thickness	Crust Edge	UPC/BPC	Product Description	Pack / Size	Distributor Code
Thick	Raised Edge	007-62481-00048-0 210294000	BONICI® Pizza Crust Parbaked Raised Edge Thick 12"	40 CT / 13 OZ	
Thick	Raised Edge	007-62481-00053-4 210288000	BONICI® Pizza Crust Parbaked Raised Edge Thick 16"	20 CT / 22 OZ	
Thin	Rolled Edge	007-62481-00054-1 210289000	BONICI® Pizza Crust Parbaked Rolled Edge Thin 10"	32 CT / 7.25 OZ	
Thin	Rolled Edge	007-62481-00056-5 210296000	BONICI® Pizza Crust Parbaked Rolled Edge Thin 12"	32 CT / 9.5 OZ	
Thin	Rolled Edge	007-62481-00058-9 210292000	BONICI® Pizza Crust Parbaked Rolled Edge Thin 14"	20 CT / 13.5 OZ	
Thin	Rolled Edge	007-62481-00059-6 210297000	BONICI® Pizza Crust Parbaked Rolled Edge Thin 16"	20 CT / 17 OZ	



PARBAKED FLATBREAD

MENU PREMIUM APPEAL WITH FLATBREAD

PARBAKED FLATBREAD is not just for making rustic pizza. Flatbread also makes amazing appetizers and unique sandwiches. As an ideal menu add for bar & grill, Parbaked Flatbread is easy to use and the light, crispy texture and balanced flavor provide a great taste every time no matter the toppings.

PRODUCT ATTRIBUTES

- Lighter, crispier texture, and artisanal flair
- Great for appetizers, unique sandwiches, desserts, and designer pizzas
- Natural edge promotes hand crafted back-of-house appearance
- Consistent interior texture for easy topping

SIZES

Parbaked flatbread is available in the following sizes:
6"x13" & 6"x9"

**Bolded text represents most popular items*

Crust Thickness	Crust Edge	UPC/BPC	Product Description	Pack / Size	Distributor Code
Thin	Flat Edge	007-62481-00092-3 210246000	BONICI® Pizza Crust Parbaked Rustic Flatbread 6"x9"	72 CT / 4 OZ	
Thin	Flat Edge	007-62481-00074-9 210348000	BONICI® Pizza Crust Parbaked Flatbread 6"x13"	80 CT / 4 OZ	

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