



PRODUCT SPECIFICATION

PRODUCT CODE

MFG #1814VPPI

14 INCH WHOLE WHEAT CRUST WITH SOY

(Raised Edge, Par Baked)

BRAND: TUBITO'S PIZZA

PIZZA CRUST - Par Baked premium whole wheat round pizza crust infused with soy, with raised edge. Tubito's Pizza crusts can be topped with your favorite ingredients (including sauces, cheeses, vegetables, or meats.)

EACH CASE CONTAINS 18 CRUST, PACKED IN A MASTER BAG WITH 4 CARDBOARD INTERIOR SUPPORT SQUARES PER CASE.

Nutrition Facts	
8 servings per container	
Serving size	1/8 (66g)
Amount Per Serving	
Calories	170
% Daily Value*	
Total Fat 2g	3%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 250mg	11%
Total Carbohydrate 30g	11%
Dietary Fiber 3g	11%
Total Sugars 1g	
Includes 0g Added Sugars	0%
Protein 8g	16%
Vitamin D 0mcg	0%
Calcium 26mg	2%
Iron 1.8mg	10%
Potassium 0mg	0%
* The % Daily Value (DV) 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.	

PRODUCT INFORMATION:

ITEM DESCRIPTION	14 Inch Whole Wheat Crust With Soy
BRAND	Tubito's
MFG ITEM #	1814VPPI
PACK SIZE	18 Crust/Cs
NET WT	22 Lbs
GROSS WT	24 Lbs
CASE DIMENSIONS	14 1/4x14 1/4x11
CASE CUBE	1.29
TIE x HIGH	6x5
PER PALLET	36
SHELF LIFE (UNOPENED)	180 days (freezer) 3 days (cooler)
STORAGE TEMPERATURE	0° or below 35° or below
UPC PRODUCT CODE	812094030319
LEAD TIME	14 days
MINIMUM ORDER	30 cases

Baking Procedure: Before baking, fully thaw crust and add additional toppings. Topped cheese pizzas must be baked either fully frozen or fully defrosted, however manufacture recommend baking fully defrosted. Customers choose to bake cheese pizzas in a fully frozen or fully defrosted state, depending on their facility, operation, staff, timing and availability of refrigerator and/or freezer space.

Baking a partly thawed cheese pizza, may cause the pizza to bake uneven and to burn in some areas.

Consequently, do not bake cheese pizzas that are partially thawed; fully defrost them before baking. Remove all packaging materials, (including plastic wrap and corrugated circle) before baking. Place/bake pizza directly on open center oven rack. Do not utilize baking tray or foil under pizza.

CHILD NUTRITIONAL INFO "MANUFACTURER STATEMENT":

Per Child Nutrition Labeling (USDA), meeting the whole grain-rich criteria, for pizza crust, calculations for equivalent grains using grams of creditable grains and alternate protein product is as follows:

8 Servings / Cuts Per 14"Crust: Each 2.3oz portion of Pizza Crust provides 0.50oz equivalent meat alternate and 2.0 oz equivalent grains for Child Nutrition Meal Pattern Requirements.

INGREDIENT STATEMENTS

INGREDIENTS: Water, Whole Wheat Flour, Enriched Wheat Flour (Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin,Folic Acid), Isolated Soy Protein, Soybean Oil, Sugar, Salt, Dough Conditioner (Sodium Bicarbonate, Monocalcium, Phosphate, L-Cysteine, Enzymes), Yeast.

ALLERGENS: Soy, Wheat



BAKING GUIDELINES

Storage: All of our products are shipped and delivered frozen. To maximize freshness and flavor, they should be kept in a freezer at a temperature of 0 degrees or below. Our products have a twelve month shelf life when frozen (at 0 degrees or below) and a three day shelf life in refrigerator (at 35 degrees or below). Once thawed pizza should not be re-frozen.

HANDLING TIPS: Please note as all ovens are calibrated/bake a little differently, these instructions are to be used as a guideline. In order to get the "pizza's just right", the recommended oven temperature and bake time may require adjustment. Tubito's Pizza products can be baked in various oven types, (including: deck, conveyor, convection, conventional, turbo chef). Temperature and time will vary depending upon oven type and customer needs. Contact manufacturer to assist with proper handling and additional information.

It is important that Tubito's Pizza products are handled and baked properly. It will ensure that your customers have a great experience every time. Failure to meet these standards could result in an inferior finished product.

(PRE-HEAT OVEN TO APPLICABLE TEMPERATURE)	FULLY DEFROSTED	FULLY FROZEN
Conveyor Oven 500 F	5-6 minutes	6-7 minutes
Convection Oven 450 F	6-8 minutes	7-9 minutes
Deck Oven 500 F	4-6 minutes	6-8 minutes
Conventional Oven 425 F	8-10 minutes	9-11 minutes

Note: Due to oven variances, the above recommended oven temperature and bake time may require adjustment, as needed. Hot and cold spots may be present. Check pizza half way through baking cycle and rotate pizza 180 degrees if baking uneven.

FREQUENTLY ASKED QUESTIONS

Sometimes the bottom of the pizza over cooks! What can I do?

Typically this happens at the beginning of the day or when the oven is on and not in use (more often occurring in deck ovens). Solution is to use a pizza screen to bake the first few pizzas, until the oven cools.

Are Tubito's Pizza microwaveable?

No, our products have not been formulated to perform successfully in microwave.

Pizza is baking uneven, (center not cooking), and pizza is burning in some areas! What can I do?

The main cause is that the pizza is partially thawed and some areas usually the center is still partially frozen. If you are defrosting the pizza inside your refrigerator/cooler and the pizzas are stacked on top of each other, the center of the pizza will take longer to defrost and an easy solution is to slack off the pizza at room temperature for a short while either on a sheet pan rack, pizza rack or other process before baking. If you have the space in your cooler to slack off on a sheet pan rack, that will work as well.