



Gluten Free Pizza Crust Handling and Storage Protocol

Gluten free pizza crusts are much different than traditional wheat dough crusts, and therefore should be stored and handled according to the instructions below. The following is protocol for storing and handling of Senza Glutine gluten free pizza crust.

Storage and Handling: All gluten free pizza crusts will arrive to your store frozen. The pizza crusts can be stored in the freezer or refrigerator, not at room temperature. The shelf life frozen is six (6) months. The shelf life refrigerated is three (3) weeks. The pizza crusts should not be stored at room temperature. Leaving the crust to sit in the open air will cause it to crack. The crusts should remain covered at all times.

When the pizza crust is removed from the carton / poly bag, it is critical to first close the poly bag and then the carton to protect the remaining crusts.

Preparation: The pizza crusts, ordered with or without their own oven-able aluminum tray, are designed to be topped immediately. *Gluten Free pizza crusts are best cooked from a frozen state.* Do not be alarmed if pizza crust does not lay flat. Crust will flatten out once warmed, topped and placed in the oven. Once the gluten free pizza is prepared, place it in the oven and bake until the cheese is bubbling and the crust is golden brown (we recommend 475 – 500 degrees for 10 – 12 minutes. Temperature and time depend on the various ovens used). Remove the pizza from the oven, place in the pizza box and cut with a designated (color coded), pizza cutter. Be aware of air borne flour. Pizza makers need to be aware of flour in the air as they're tossing traditional dough.

Following these suggestions, along with proper training and communication of critical information, will ensure a great tasting product for all consumers.

If you have any questions, please do not hesitate to contact us directly.

Thank you,

Tony

www.SenzaGlutineGlutenFree.com