



General Mills Pizza  
*Interactive Product Guide*



## WELCOME TO THE PIZZA INTERACTIVE GUIDE

Discover our diverse portfolio which includes dough balls, proof and bake crusts, freezer-to-oven sheeted dough and ready to use parbaked crusts.

*Click on any of the above sections to begin learning about our vast portfolio of products and their uses*



- Compare the **features** of each product format
- Learn about the **variety** of traditional pizza crust styles
- Learn how to **handle** each type of product from staging to baking and through hot holding
- Gain familiarity with pizza **equipment** and why it's important

- Learn about the impact of oven type on crust eating quality and choosing the right product for **oven temperature**
- View training videos on dough handling and functionality of pizza **ingredients**
- Bonus access to Flour Interactive Guide for **scratch pizza** information and additional training on pizza types



# Introduction to Pizza Crusts

## Pizza Characteristics

Pizza crust is any base intended as a foundation for toppings that can include cheeses, tomato sauce, cooked meats, veggies, seasonings or other toppings. Depending on the type of recipe, pizza crust ranges in texture from doughy and chewy to thin and crispy. Most pizza dough recipes call for bread flour, salt, yeast, and olive oil, but gluten free crusts can be made with cauliflower or lentil flour.

## Sensory Attributes

- **Taste** - usually savory but can be sweet - crust should have toasted notes and some caramelization
- **Texture** - crust should have crispiness on the exterior and should support the added toppings. Internal texture will vary based on formula, crust thickness and cooking method.
- **Appearance** - Crusts will vary based on thin vs. thick, crust dough type, and oven type used. The edge of crust varies based on how the cook shapes it and how yeast the dough it. Surface coloration and charring are created by both the formula and the intensity of the heat in the oven.
- **Quality** - Influenced by the balance of toppings to crust type. *"No tip sag"* when holding the pizza slice is a good sign.



# Introduction to Pizza Styles

## Top pizza crust styles on pizzeria menus

Note: Styles are defined and created by more than just the visual (crust recipe, taste, texture, density, cooking style, toppings etc.), but here is a quick visual reference on the “top styles” cited by Pizza Today.

*Thin Crust Pizzas*

*Thick Crust Pizzas*

*Click on a crust style to learn more!*

# Introduction to Pizza Styles



## Neapolitan

### *Thin Crust*

True original pizza topped with San Marzano tomato sauce, olive oil, buffalo mozzarella and fresh basil. Single serving usually 12" pie and eaten with knife and fork.

### **Crust Characteristics**

- Made with "00" Flour and cooked in wood-fired 800-900° in 60-90 seconds
  - Airy edged crust

### **Oven Types**

### **Pan Types**

- None; hand stretched and place directly on deck of oven

### **Best Portfolio Match**

# Introduction to Pizza Styles



## *New York Style*

### *Thin Crust*

Variation of Neapolitan style with large foldable slices, traditionally tomato sauce and mozzarella cheese, unique flavor due to minerals in New York tap water.

### **Crust Characteristics**

- Distinct Chew
- Large foldable slices holds their shape, no tip sagging

### **Oven Types**

### **Pan Types**

- None; hand stretched and place directly on deck of oven

### **Best Portfolio Match**

# Introduction to Pizza Styles



## California / Artisan (aka Gourmet Pizza)

### Thin Crust

Single-serve thin crust pizza gourmet-style pizza characterized by nontraditional toppings. Creative, non-traditional toppings can include: chicken, artichokes, salmon or goat cheese.

#### **Crust Characteristics**

- Thick or Thin, single serve style crust
- Usually hand pressed or stretched

#### **Oven Types**

Traditionally wood-fired but works in all

#### **Pan Types**

- Stone
- Stone or None; hand stretched and place directly on deck of oven

#### **Best Portfolio Match**



BONICI® Dough Ball



BONICI® Parbaked Raised Edge



BONICI™ Parbaked Rustic Flatbread

# Introduction to Pizza Styles



## Chicago Thin / St. Louis / Tavern Style

### *Thin Crust*

*Thin, firm and crisp, cracker-like crust – usually cut into rectangles (also known as party or tavern cut). St Louis Style made with Provel Cheese, which is a combination of cheddar, provolone, and Swiss.*

### **Crust Characteristics**

- Thin and crispy, cracker-like
- Firm, crisp crust can support several toppings including a gooey combination of cheeses

### **Oven Types**

### **Pan Types**

- Screen
- Perforated

### **Best Portfolio Match**



BONICI<sup>®</sup> Dough Ball if stretched thin



BONICI<sup>®</sup> Parbaked Die Cut Thin



BONICI<sup>®</sup> Parbaked Die Cut Regular Extra Crispy



BONICI<sup>®</sup> Parbaked Flatbread

# Introduction to Pizza Styles



## Traditional American / Hand Tossed

*Thin Crust*

*Flat crispy crust with Pepperoni as main topping*

### **Crust Characteristics**

- Lean, soft dough that is hand-stretched and tossed, yet yields a flat crispy crust
  - Deck

### **Oven Types**

### **Pan Types**

- Screen
- Perforated Pan

### **Best Portfolio Match**



BONICI<sup>®</sup> Dough ball



BONICI<sup>®</sup> Sheeted Dough  
/ Sheeted Proofed



BONICI<sup>®</sup> READI RISE™

# Introduction to Pizza Styles

## Detroit Style

### *Thick Crust*

Deep dish pizza baked in rectangle pan. Traditionally topped with pepperoni and brick cheese (Cheddar/Mozzarella blend) spread to edges of pan so it caramelizes when it bakes. Sauce is spooned lengthwise over the cheese.

### **Crust Characteristics**

- Focaccia-like crust with pronounced chew
- Extra crispy edge crust and tender and airy in the inside

### **Oven Types**

### **Pan Types**

- Rectangle

### **Best Portfolio Match**



BONICI<sup>®</sup> Dough Ball  
with flour proofing and  
focaccia make up  
procedure



# Introduction to Pizza Styles

## Chicago Deep Dish

### *Thick Crust*

Thick classic deep dish pizza – Fillings: meat layer, cheese layer, sauce last (toppings upside down) Ingredients in reverse, with slices of mozzarella lining the dough, followed by toppings.

### **Crust Characteristics**

- High sided crust 1-2" high that is baked in greased round pan
- Base is thin and pan can be coated in cornmeal, semolina or parmesan

### **Oven Types**

### **Pan Types**

- Deep Dish

### **Best Portfolio Match**



BONICI<sup>®</sup> Dough Ball



# Introduction to Pizza Styles

## Greek

### Thick Crust

Heavy on sauce with thick and chewy crust. Common to feature a variety of Greek toppings like feta, olives, tomatoes. Cheese is usually a blend of mozzarella, cheddar or provolone

#### **Crust Characteristics**

- Thick, chewy crust, usually heavy in sauce

#### **Oven Types**

- Stone

#### **Pan Types**

- None; hand stretched and place directly on deck of oven

#### **Best Portfolio Match**



BONICI' Dough Ball



# Introduction to Pizza Styles

## Sicilian / Grandma's

### *Thick Crust*

Thick, square cut pizza with pillowy dough and thick tomato sauce. Served with or without cheese under the sauce.

#### **Crust Characteristics**

- Thick rectangle shape
- Focaccia spongy texture with pillowy dough

#### **Oven Types**

#### **Pan Types**

- Rectangle

#### **Best Portfolio Match**



# Introduction to Pizza Styles

## Deep Dish / Pan

### *Thick Crust*

Thick golden crust, baked in heavily oiled pans. Crispy outside, fluffy inside. Traditional toppings.

### **Crust Characteristics**

- Thick golden crust; usually yeasty
- Crispy on the outside, fluffy on the inside

### **Oven Types**

### **Pan Types**

- Deep Dish - Oiled

### **Best Portfolio Match**



BONICI' Dough Ball



BONICI' Parbaked Pan  
Deluxe



# Pizza Crust Formats

Click to learn more!

- Difference between raw food and ready-to-eat food.
- Cooking pizza thoroughly
- Sanitation tips for handling raw flour
- Raw flour safety video

- How to choose the right flour for your crust?
- Why water matters
- Why dough temp. matters
- How long do you want to hold your dough before baking?
- **BONUS** link to Flour Detective Video series explaining functionality of ingredients.

- Max. creativity and flexibility
- Easiest for scratch operation
- Round shape with minimal added ingredients
- Easy to handle / designed to take abuse
- No excessive bubbling
- Highly skilled labor required
- No special equipment needed
- Proofing / docking necessary

- Pre-rounded, raw sheeted dough is easy to customize to create signature crusts, calzones, strombolis, breadsticks or garlic bread
- Easy flat or raised edges
- Extended hold times in display warmer
- Some skill required for proofing dough
- Sheeted dough is pre-docked
- Freezer-to-oven available in proofed and unproofed.

- Pre-formed edge for pizzeria look with limited flexibility
- Freezer-to-oven convenience to enhance ease of preparation
- Rises as it bakes, producing quality pizza close to scratch
- A hand-tossed pizzeria look, with a bread like edge and New York-style chewy, foldable center
- Live yeast action
- Minimal labor
- Pre-proofed and docked

- Partially baked crust with a variety of edges with limited flexibility
- Freezer-to-oven convenience to enhance ease of preparation
- Consistent golden brown color
- Hot-pressed design locks in texture and helps prevent soggy crusts
- Creates a consistent size, taste and texture
- Protects the inner dough from temperature changes
- No skilled labor
- Pre-proofed and docked



**NEED TO HOST THIS SOMEWHERE - STILL NEEDS A LINK**

**To make scratch pizza dough - Click here for the Flour Interactive Guide**

# Pizza Crust Formats

## Food Safety Check Point

### Flour Safety

Flour is made with wheat that is grown outdoors where bacteria may be present. Uncooked dough or batter made with raw flour should not be consumed. Flour should not be considered a ready-to-eat product. It is an ingredient for baked, fried, and cooked products, and these heating processes ensure the safety of the flour with proper handling.

PARBAKED is NOT the same as fully baked. *Parbaked items need to be cooked before consuming.*

#### **Kitchen Safety Tips**

- Always wash hands with soap and water after handling flour and raw dough.
- Thoroughly clean cooking surfaces and utensils after using to ensure there is no remaining flour residue or cross-contamination of raw products before handling fully cooked products.

**Click to watch the  
Flour Safety Video**

# Pizza Crust Formats

**The crust** – it's what holds a pizza together, gives it shape and life and delivers the harmonious combination of sauce, cheese and toppings. The conversation starts with what style of pizza you want, what flour are you using and will you ferment or fridge?

If you are experiencing basic dough problems: the dough won't rise, it's too tacky, it snaps out of shape, it blisters in the oven, or has the dreaded, soggy layer in the center, consider that these problems usually stem from three areas: the type of flour used to make the dough; the amount of water used to make the dough; and the temperature of the dough at the time it's prepared and cooked.

- **The flour** – Sets the structure for the pizza. In New York-style pizza, for example, the thin, crispy, hand-tossed crust is achieved by using high-gluten, high-protein flour. In contrast, low-gluten flour with a protein level of 10 to 12 percent is best for the stretch and texture of a Chicago-style deep dish crust, which is typically achieved by using all-purpose flour milled from winter wheat. For a Sicilian-style pizza, it's usually bread flour milled from spring wheat.
- **The water** – Adding sufficient water helps the dough becomes loose and gains air cell structure which causes it to bake more efficiently than a tight, dense dough would.
- **The temperature** – Temperature of the dough matters. When mixing the dough, pay attention to dough when the mixer stops. This critical temperature should be between 78–82 degrees when the mixing is complete. This sets the life of the dough.

If it's too warm, the dough has the potential to blow up and it will exhaust itself. If it's too cold, there's no kick-start to the fermentation process. A longer, cooler fermentation in dough gives a more complex flavor in the crust. The easiest way to achieve a targeted mixing temperature is to adjust the water temperature. If you never adjust water temperature you will probably always get a dough that reacts very differently.

- **Staging** – If you refrigerate your dough, make sure to stage it or let it rest before baking. It's crucial the dough temperature be more than 60 degrees before baking or it tends to blister in the oven.

*If you have the time and skill, the value of making a scratch dough is significant.*

If you need something more convenient, continue through the guide for more options and the recommended handling.



# Pizza Crust Formats

**Product Description** - Individually wrapped dough balls deliver made-from-scratch flavor and quality while eliminating time-consuming labor.

- Whether you're creating sandwiches, pizzas, appetizers or desserts, these dough balls offer endless menu possibilities.

**Staging** - For overnight preparation, space evenly and thaw on a covered, oiled pan in cooler.

- For same-day preparation, thaw at room temperature (65°F to 75°F) for three to four hours. Do not refreeze. If the doughs need to be spritzed with anything it should be oil and not water. Water promotes sticking as it thaws.

**Handling** - Allow refrigerated dough to reach room temperature (70°F) before using. Times will vary based on ball size.

- Flour all sides on a lightly floured surface. Dough should be very elastic and easy to handle. Stretch or roll to desired size/thickness. Place in a lightly oiled pan. Dock before topping to prevent blisters or bubbling. Dough stretched with a dough press will have a darker surface crust due to thinner overall dough surface. If using a dough press, pat it slightly before pressing to work the dough a bit and minimize possibility of bubbles.

(See [Dough Ball 101](#) for step by step rolling, stretching, sheeting and docking)

**Baking** - FOR A CRISPIER CRUST Bake directly on the rack, slate deck, or oven hearth.

- For a softer crust, bake on a pan, tray, or screen.
- Bake until cheese melts and crust turns golden brown.

**Holding** - Allow cooked pizza to stand 1-2 minutes before slicing.

- **Hold Time 1 hour** - Pizza Warmer plate provides best hold time and the heat of the bottom of the crust makes the crust a little crisper. To hold longer in a hot box, place pizzas in pizza boxes on sheet trays so pizzas are enclosed and not as exposed.



Product	Conv.	Bake Time	Reel	Bake Time	Deck	Bake Time	Impinger	Bake Time	Sauce	Cheese
BONICI® Dough Ball Pizza 23oz (210393000)	375°	7-10 min	450°	12-15 min	500°	8-10 min	450°	7-8 min	6 oz	11 oz
BONICI® Dough Ball Pizza 19oz (210301000)									5 oz	7 oz
BONICI® Dough Ball Pizza 16oz (210391000)									5 oz	7 oz
BONICI® Dough Ball Pizza 14oz (210389000)				5 oz			7 oz			
BONICI® Dough Ball Pizza 9 oz (210388000)				2 oz			3 oz			

## Stats

**Storage:** Arrives Frozen

**Frozen Shelf Life:** 6 months

**Refrigerated Shelf Life:** 48 hours

**Thawing:** 3-4 hours (covered)

**Docking:** Recommended

**Total Prep Time:** 3-24 hours after pulling from frozen

# Pizza Crust Formats

## What is Sheeted Dough?

Pre-shaped dough that eliminates need for rolling, additional equipment or clean up.  
Oven-rising quality provides authentic made-from-scratch flavor and pizzeria appearance with minimal labor.

Available in Unproofed and pre-proofed options and size 7"-16" sheets

- **Product Attributes:** Flat edge / Pre-proofed SKUs - freezer-to-oven convenience / Docked to save prep time / Best in Impinger and Deck oven.

*Click to learn more!*

# Pizza Crust Formats

## Sheeted Dough

**Product Description** - Pre-shaped RAW dough, eliminating the need for rolling, additional equipment and clean up, ultimately saving money and time

**Staging** - Slacking required, Thaw 12-36 hours kept under refrigeration, or 1-3 hours room temperature thawing

**Handling** - Floor Proofing recommended until double in size then dock the dough before topping. Can be used for pizza, calzone, stromboli and breadsticks

**Baking** - When ready to build pizza, add desired toppings and make sure to get sauce and ingredients out to the edge to help weigh down the crust. Die cut edgeless sheeted proofed dough performs the same when topped and refrigerated as sheeted dough with slightly softer chew.

- FOR CRISPIEST CRUST Bake directly on the rack, slate deck, or oven hearth.
- For a softer crust, bake on a pan, tray, or screen. Bake until cheese melts and crust turns golden brown.

**Holding** - Pizza Warmer has good hold time.

- **Hold Time 1 hour** - Pizza Warmer plate provides best hold time and the heat of the bottom of the crust makes the crust a little crisper. To hold longer in a hot box, place pizzas in pizza boxes on sheet trays so pizzas are enclosed and not as exposed.



### Stats

**Storage:** Frozen

**Frozen Shelf Life:** 6 months

**Refrigerated Shelf Life:** 36 hours

**Thawing:** 1-3 hours (covered)

**Docking:** Recommended

**Total Prep Time:** 2-18 hours after pulling from frozen

Product	Conv.	Bake Time	Reel	Bake Time	Deck	Bake Time	Impinger	Bake Time	Sauce	Cheese
BONIC! <sup>®</sup> Dough Pizza Sheeted Thick 7" (210396000)	450°	6-8 min	500°	8-10 min	500°	8-10 min	500°	7-8 min	2 oz	2.5 oz
BONIC! <sup>®</sup> Dough Pizza Sheeted Thick 16" (210387000)		8-10 min							7 oz	8 oz

# Pizza Crust Formats

## Sheeted Proofed Dough

**Product Description** - Pre-shaped raw freezer-to-oven (FTO) dough oven-rising pizza crusts provide an authentic made-from-scratch flavor, pizzeria appearance with minimal labor. Pre-docked for even shape after baking.

**Staging** - **Keep dough frozen until ready to use.** Dough may be baked from frozen or held up to 48 hours under refrigeration. If thawed or partially thawed, dough should not be refrozen

**Handling** - Pre-docked and pre-proofed so ready to use and ready to top. Can be used for pizza, calzone, stuffed crust pizzas and breadsticks if thawed first. Remove separator paper before topping and baking.

**Baking** - When ready to build pizza, add desired toppings and make sure to get sauce and ingredients out to the edge to help weigh dough the crust. Die cut edgeless sheeted proofed dough performs the same when topped and refrigerated as sheeted dough with slightly softer chew.

- **FOR CRISPIEST CRUST** Bake directly on the rack, slate deck, or oven hearth. For a softer crust, bake on a pan, tray, or screen. Bake until cheese melts and crust turns golden brown.

**Holding** - Pizza Warmer has good hold time.

- **Hold Time 1 hour** - Pizza Warmer plate provides best hold time and the heat of the bottom of the crust makes the crust a little crisper. To hold longer in a hot box, place pizzas in pizza boxes on sheet trays so pizzas are enclosed and not as exposed.



### Stats

**Storage:** Frozen

**Frozen Shelf Life:** 6 months

**Refrigerated Shelf Life:** 48 hours

**Thawing:** Not required

**Docking:** Pre-docked

**Total Prep Time:** 0 minutes from frozen

Product	Conv.	Bake Time	Reel	Bake Time	Deck	Bake Time	Impinger	Bake Time	Sauce	Cheese
BONICI® Dough Pizza Sheeted Proofed Thick 16" (210403000)	450°	7-9 min	500°	8-10 min	500°	7-10 min	500°	7-8 min	7 oz	8 oz

# Pizza Crust Formats

## READI RISE™

**Product Description** - Crust is fully formed raw crust with live yeast, giving it the aroma and flavor of fresh-baked dough. Thick raised edge will rise in the oven, giving each pizza a fresh baked, soft chewy bite.

**Staging** - Must be held at 0°F or below with maximum shelf life 90 days. Bake from frozen or just thaw slightly. No proof time is required. Should not be held refrigerated more than 2 hours and cannot be refrozen after thawing. When topped & refrigerated, crust has slightly more browning.

**Handling** - Add toppings and let your oven activate the yeast as the pizza bakes to a golden brown.

**Baking** - Performs well from frozen and baked state as well as refrigerated for 4 hours and refrigerated overnight. Recommendation: If baking in convection ovens use a pizza screen for baking to get a little more dual texture on the crust.

**Holding** - Recommended hold time: 1 hour under heat lamp or on hot plate. To hold longer in a hot box, place pizzas in pizza boxes on sheet trays so pizzas are enclosed and not as exposed.



### Stats

**Storage:** Frozen

**Frozen Shelf Life:** 3 months

**Refrigerated Shelf Life:** 2 hours

**Thawing:** Not Required

**Docking:** Pre-docked

**Total Prep Time:** 0 minutes from frozen

Product	Conv.	Bake Time	Rack	Bake Time	Reel	Bake Time	Deck	Bake Time	Impinger	Bake Time	Sauce	Cheese
BONICI® READI RISE™ Dough Self Rising 12" (210197000)	425°	8-10 min	475°	14-16 min	450°	13-17 min	500°	9-11 min	475°	8-9 min	4 oz	5 oz
BONICI® READI RISE™ Dough Self Rising 14" (210196000)						14-18 min		10-12 min			5 oz	6 oz
BONICI® READI RISE™ Dough Self Rising 16" (210201000)				12-14 min				7 oz			8 oz	

# Pizza Crust Formats

## Parbaked Crust Category Attributes

- Partially baked crust with a variety of edges offering limited flexibility
- Freezer-to-oven convenience to enhance ease of preparation
- Consistent flavor with color highlights and notes of golden brown
- Hot pressed helps prevent soggy crusts
- Creates a consistent size, taste and texture
- Protects the inner dough from temperature changes
- No skilled labor
- Pre-baked and docked



*Click to learn more!*

# Pizza Crust Formats

## Parbaked Die Cut Crusts



**Product Description** - Die Cut flat crust gives crisp, cracker-like flat edge crust for the thin crust lover.

**Staging** - Can be held frozen up to 180 days from date of manufacture or refrigerated up to 14 days once removed from the freezer. Thaw case prior to use to avoid tearing during separation of crusts. Do not refreeze thawed crusts.

**Handling** - Once a case is opened, take care to keep bags closed so unused crusts are not allowed to dry out.

**Baking** - If baking in convection ovens use a pizza screen for baking to get a little more dual texture on the crust.

- FOR A CRISPIER CRUST Bake directly on the rack, slate deck, or oven hearth.
- For a softer crust, bake on a pan, tray, or screen.
- Bake until cheese melts and crust turns golden brown.

**Holding** - Allow cooked pizza to stand 1-2 minutes before slicing. Hold time 1 hour under heat lamp or on hot plate. To hold longer in a hot box, place pizzas in pizza boxes on sheet trays so pizzas are enclosed and not as exposed.

Product (Pizza Crust)	Conv.	Bake Time	Rack	Bake Time	Reel	Bake Time	Deck	Bake Time	Impinger	Bake Time	Sauce	Cheese
BONICI® Parbaked Die Cut, Thin 12" (210206000)	450°	4-6 min	x	x	x	x	500°	6-8 min	450°	7-8 min	4 oz	5 oz
BONICI® Parbaked Die Cut, Thin 14" (210286000)		6-8 min						5 oz			6 oz	
BONICI® Parbaked Die Cut, Thin 16" (210281000)		7-9 min						7 oz			7 oz	
BONICI® Parbaked Die Cut Regular Extra Crispy 12" (210304000)		4-6 min						4 oz			5 oz	
BONICI® Parbaked Die Cut Regular Extra Crispy 14" (210305000)		6-8 min						5 oz			6 oz	
BONICI® Parbaked Die Cut Regular Extra Crispy 16" (210306000)		5-7 min						6 oz			7 oz	

### Stats

**Storage:** Refrigerator or Frozen

**Frozen Shelf Life:** 6 months

**Refrigerated Shelf Life:** 14 Days

**Thawing:** Not Required

**Docking:** Doesn't Apply

**Total Prep Time:** 0 minutes from frozen

# Pizza Crust Formats

## Parbaked Flat Bread

**Product Description** - Rustic flatbread with natural edge has a light crispy and flaky texture with hand-crafted, back-of-house appearance. Great for many different uses including amazing appetizers, unique sandwiches, and designer pizzas with an artisanal flair.

**Staging** - Can be held frozen up to 180 days from date of manufacture or refrigerated up to 14 days once removed from the freezer. Thaw case prior to use to avoid tearing during separation of crusts. Do not refreeze thawed crusts.

**Handling** - Performs equally well from frozen or refrigerated state. Top with desired toppings but if pre-topping and held more than 4 hours under refrigeration, crust will be softer. For most crisp crust, sauce and top as needed, then bake immediately. Once a case is opened, take care to keep bags closed so unused crusts are not allowed to dry out.

### Baking -

- FOR A CRISPIER CRUST Bake directly on the rack, slate deck, or oven hearth.
- For a softer crust, bake on a pan, tray, or screen.
- Bake until cheese melts and crust turns golden brown.

**Holding** - Allow cooked pizza to stand 1-2 minutes before slicing. Hold Time 1 hour and best held on hot plate.



### Stats

**Storage:** Refrigerator or Frozen

**Frozen Shelf Life:** 6 months

**Refrigerated Shelf Life:** 14 Days

**Thawing:** Not Required

**Docking:** Doesn't Apply

**Total Prep Time:** 0 minutes from frozen

Product	Conv.	Bake Time	Rack	Bake Time	Reel	Bake Time	Deck	Bake Time	Impinger	Bake Time	Sauce	Cheese
BONICI® Parbaked Flatbread 6"x13" (210348000)	450°	3-5 min	475°	3-5 min	450°	4-6 min	500°	3-5 min	450°	7-8 min	2 oz	3 oz

# Pizza Pans

*Click on a Pan style to learn more!*

# Pizza Pans

## Pizza Screen

*Thick Crust / Thin Crust*

Bake pizzas faster. Ideally used to bake in a conveyor impinger oven. The pizza screen's mesh bottom can easily transfer heat through the mesh to the pizza dough. This makes it the best pizza pan for crispy crust, and perfect for producing thin crust.

### Oven Types



# Pizza Pans

## Cutter / CAR Pans

*Thick Crust / Thin Crust*

Cutter / CAR pans allow you to use rolled or sheeted pizza dough to make your pizza because of their curved rim. Cutter / CAR pizza pans help lift up the edges of the pizza crust because of the sloped edge of the pan helps when shaping the dough. These pans are suitable for any commercial oven but can also be used to serve the baked pizza to customers when dining in.

Most coupe pizza pans are made out of aluminum or hard coat anodized aluminum for extra durability. Because of this material, these pans are perfect for a commercial oven. Coupe pizza pans are also very versatile and allow pizza makers to bake, slice, and serve pizza on the same pan. The coupe pan is also very durable, simple, and easy to clean.

### **Oven Types**



# Pizza Pans

## Perforated Pans

*Thick Crust / Thin Crust*

Perforated pans are very similar to a pizza screens and enable a shorter bake time. The holes in the base of the tray create a crispier crust because the heat transfers directly to the base of the crust.

### **Oven Types**



# Pizza Pans

## Deep Dish Pans

*Thick Crust / Thin Crust*

Deep dish pans are very distinctive compared to regular pizza pans due to their high metal side walls. They come in both a round and square shape. They are used to make both Chicago and Detroit style pizzas.

Deep dish pizza pans can be used to cook pizza in any commercial oven. While they may look similar to cake pans, they are heavy gauge to withstand the higher bake temperatures.

### **Oven Types**



# Pizza Pans

## Detroit Pizza Pans

*Thick Crust / Thin Crust*

A Detroit style pan features original rectangular shape and high sidewalls that is ideal for creating the popular regional pizza. It is typically made with dark hard anodized aluminum to help with browning and deliver the thick, extra-crispy crust the style of pizza is known for.

### **Oven Types**



# Pizza Pans

## Pizza Stones

*Thick Crust / Thin Crust*

When deciding between a pizza pan vs. stone, the main advantage to a stone is an overall crispier crust. A ceramic or cordierite pizza stone mimics the cooking process for stone oven pizza, using the porous surface of the stone to absorb excess moisture from the dough and make the crust crispier as it bakes.

### **Oven Types**



# Pizza Pans

## Different Kinds of Pizza Pan Surface Styles

Not only does the type of pan and the thickness have an impact on the style of the crust, but the pan surface also plays a big part in what the pizza crust will be like. The pan surface plays a big role in the amount of airflow and heat distribution that is given to the pizza dough as it cooks in the pizza oven. For example, a pizza pan with holes vs no holes makes a big difference in how crispy the crust is.

- **Solid Pizza Pans** – These pans have no holes or nibs and are the most common type of pizza pan. Because of this, it takes longer for the heat to transfer through the solid pan, which will result in a doughy crust.
- **Nibbed Pizza Pans** – A pizza pan with nibs has small bumps on the surface of the pizza pan. This helps with the overall airflow underneath the crust. A nibbed pizza pan also speeds up the baking time for pizza dough and makes the crust crispier than a normal solid pan.
- **Perforated Pizza Pans** – These pizza pans have holes in them and allow heat to hit the crust directly, making the crust crispier. A perforated pan also makes baking times much shorter.
- **Super Perforated Pizza Pans** – A super perforated pizza pan is just like a perforated pizza pan, but with bigger holes to allow more air to hit the crust. This pan makes baking times even shorter and makes the crust much crispier than other pans.

## How to Understand Pizza Pan Thickness

In the chart below, you will see the following columns: gauge, inches, millimeters, and pan material. To understand what gauge means, think of thin crust pizza.

Gauge	Inches	Millimeters	Pan Material
14	0.0641	1.628	Heavy-Weight Aluminum Pizza Pans
18	0.0403	1.024	Standard-Weight Aluminum Pizza Pans
20	0.032	0.813	Standard-Weight Aluminum Pizza Pans
22	0.0299	0.759	Tin-Plated Steel Pizza Pans
26	0.0179	0.455	Aluminized Steel Pizza Pans

- Crunchier crust – higher gauge like 22 or 26. Thinner pan allows heat to crisp the dough faster
- Doughier crust – thicker pan, like a 14 gauge. The pan will protect the dough while baking.

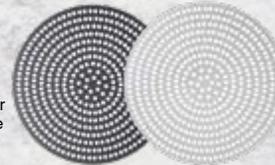
## Different Types of Pizza Pan Coatings

Coatings can assist with ease of cleaning. Below is a breakdown of common coatings and how they impact how your pizza cooks.

### Dark Coated vs. Light Coated Pans

Darker finishes retain more heat, which accelerates baking time. Lighter silver pans will reflect heat instead of absorbing it, which will slow down the baking process.

Dark pans absorb heat from the oven, allowing your pizza to bake much faster



Lighter silver pans reflect oven heat, which slows down baking

**Safety Question: What if the non-stick coating is peeling off or chipping?** If the coating on your pan is damaged, there's a risk that it may chip off further into your food when you serve from it. If you have pans where the non-stick coating is damaged, it's best to discard the pan and replace the bakeware.

### Anodized Hard Coated Pans

- These pizza pans have corrosion-resistant anodic oxide finish that will not flake. You can also expect the cook time for your pizza to decrease with anodized hard coated pans because of their dark finish.

### Silicone Glazed Pans

- Silicone glaze pans are special because the glaze is applied to the pan in addition to the anodized hard coating. The silicone helps to reduce sticking, which cuts down the amount of pizza pan oil needed to coat the pan by almost 50%. Because of the coating, silicone glaze pizza pans do not need to be seasoned before first use.

### Uncoated Pans

- Pizza pans that are uncoated are the lightest in color and will require your pizza to cook longer in the oven due to their reflective properties. Uncoated pans will need to be seasoned before being used first.

# *Pizza Ovens*

*Click on an Oven category to learn more!*

# Pizza Ovens

## Wood / Brick Ovens

*Thick Crust / Thin Crust*

*Designed to cook pizzas quickly. Brick pizza ovens are heated by burning wood and impart pizzas with smoky flavors. The bricks take a long time to heat, but once they're hot, brick pizza ovens maintain high temperatures.*

### Fast Facts

- Fuel Type: Wood, Gas
- Cook Time: 1 ½ – 3 minute cook time\*  
\*Cook times may vary due to variations in oven temperature
- Preheat Time: 4 – 5 hours
- The Best Types of Pizza to Cook in a Brick Pizza Oven: California-Style, New York, Neapolitan



# Pizza Ovens

## Conveyor Pizza Ovens

*Thick Crust / Thin Crust*

*Impingement ovens have a conveyor belt that pulls the pizza through at a set speed. Place the pizza on the conveyor belt, and the oven does the rest of the work by itself. Conveyor ovens are the best option in settings where efficiency is the biggest priority.*

### Fast Facts

- Heating Method: Convection or Radiant Heat
- Preheat Time: 10-15 Minutes
- The Best Types of Pizza to Cook in a Conveyor Deck: Thin Crust or Parbaked Crust.
- Pizza Oven: Any thin crust style pizza



# Pizza Ovens

## Pizza Deck Ovens

*Thick Crust / Thin Crust*

*Because their hot stone decks directly heat the pizza crust, cooking the dough completely without charring the toppings. Pizza deck ovens are ideal for cooking pizza pies. Deck ovens also employ radiant heat, which sends infrared heat waves to warm the pizza throughout, preventing burned crusts and unmelted cheese.*

*Deck ovens are a great long-term investment because they last many years, even decades, and hold their resale value. Maintaining a pizza deck oven is easy, just scrub burn marks on the decks and wipe down the outside. Since they have no moving parts, pizza deck ovens rarely require professional repairs.*

### **Fast Facts**

- Preheat Time: Approximately 1-2 hours
- The Best Types of Pizza to Cook in a Pizza Deck Oven: Good for cooking any style of pizza except Neapolitan



# Pizza Ovens

## Convection Pizza Oven

*Thick Crust / Thin Crust*

Commercial pizza convection ovens circulate hot air, cooking every side of the pizza at once. Since the heat is coming from the circulating air, convection pizza ovens typically brown cheese toppings before they finish cooking the pizza dough. Since they are the least expensive to purchase and maintain, non-pizzerias do well to save money with commercial pizza ovens. By using a pizza stone in a convection oven, one can even simulate the results of a brick pizza oven.

### Fast Facts

- Heating Method: Convection Heat
- Preheat Time: 15-20 Minutes
- The Best Types of Pizza to Cook in a Convection Pizza Oven: Thinner styles bake best in convection ovens.
- Not recommended: Chicago style or Neapolitan in this type of oven



# Troubleshooting

Troubleshooting

*Click on a category to learn more!*



# Troubleshooting

## Non-Dough Ball

## Non-Dough Ball



### Troubleshooting Before Baking

- If parbaked crust cups after baking - next time, thaw crust first try saucing and topping to the edge to weigh down the crust.
- If frozen flatbread crusts stick together, slack for a few minutes and then separate crusts as you need them.
- Crust Cupping/Bowling - increase humidity in cooler or storage area.



### Troubleshooting After Baking

- If parbaked crust or READI RISE™ crust is cupped out of the freezer, temper the dough or slack at room for 5 minutes prior to topping.
- If crust is not crisp, use a screen when baking or bake directly on deck or stone.
- If crust is not crisp, do not spray sheeted or parbaked doughs prior to baking. Top crusts just before baking.
- READI RISE™ best from frozen - if cheese browns too fast, spritz top of dressed pizza with water.

# Troubleshooting

## Dough Ball

### Dough Ball



#### Troubleshooting Before Baking

- Bubbling in the dough – try docking the dough before baking and monitor dough temperature. Dough needs to reach 55 degrees prior to baking. Limit total amount of floor time.
- If dough ball is thawed but still firm allow to warm up until flexible. Keep dough covered to avoid skinning.
- If crust has large number of bubbles, dough may be too cold, allow dough to temp to 55 degrees. Dough may be “too young” or floor proofed from frozen. For best results, stage dough balls covered and oiled at least overnight prior to shaping.
- Dough ball is large, has air bubbles and is loose in handling. Product may be over proofing so limit time at room temperature and minimize number of days that dough is stored in the cooler.
- Dough forms a skin – Oil frozen dough prior to placing in dough box in the refrigerator. Completely coat entire surface of dough ball. Keep covered during storage and handling.



#### Troubleshooting After Baking

- If using a dough press and large bubble develop during baking, press dough and pat it slightly before pressing to “work the dough a bit”. Make sure the center of the dough ball is 55°F or higher before pressing or stretching the dough. (see how to temp dough image)
- Insufficient crust browning in finished pizza – Dough may be too cold. Allow to temp to 55°F prior to baking. Dough may be under-developed. Thaw in cooler overnight rather than speed thawing at room temperature.

# Troubleshooting

Dough Ball 101

*Coming Soon!*

# Troubleshooting

Easy Charts

*Click on a Pan style to learn more!*

# Troubleshooting

## Pizza Tools

## Pizza Tools



### Pizza Dough Docker

Whenever you're making pizza or flatbreads, it's important to condition your dough for an ideal rise. Dockers pinch the dough without flattening it so you can bake pizzas and flatbreads with doughy, well-risen crusts.



### Pizza Peel

Made from stainless steel or wood, they easily slide beneath pizzas and is perfect for tossing pizzas toward the back of the oven without causing damage to the pies.



### Spoodle

Utensil used to measure items like sauce for portion control. The bottom has a flat side so once the sauce is deposited on the crust, use the bottom of the spoodle to evenly spread sauce across the crust. Size of spoodle varies based on portion size of the cup.



### Cutting Tools

**Pizza Rocker Blade** - This blade allows you to cut through a variety of pie sizes in one swift rocking movement.

**Roller Cutter** - This stainless steel pizza cutter easily cuts through thick crusts and makes clean-cutslices.

**Scissors** - Traditionally used to cut Neapolitan style.



### Pizza Dough Proofing Box

This pizza dough proofing box is great for storing, transporting, proofing, and cooling dough. A critical component in any pizzeria, bakery, sub shop, or deli, this box gives your fresh dough the perfect place to cool, rest, and rise for the best taste and texture possible.

# Troubleshooting

Video Resources

*Coming Soon!*

# Troubleshooting

Easy Charts

*What size Dough Ball makes what size Crust?*

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



# Troubleshooting

Formats, Features  
& Crust Styles

## Pizza Crust Product Formats, Features and Crust Styles

High Versatility

Low Labor

	Flour	Dough Ball	Sheeted	Sheeted Proofed	READI RISE™	Parbaked	Parbaked Flatbread
Format							
Features & Benefits	Base ingredient used to deliver a signature scratch crust.	Lower labor dough that still offers creativity and flexibility.	Pre-shaped dough, eliminating the need for rolling or stretching with minimal labor time.	Pre-shaped pizza crusts provide an authentic made-from-scratch flavor, pizzeria appearance with minimal labor and time.	Fully formed raw crust with live yeast, giving it the aroma and flavor of fresh-baked dough without proofing. Labor and time saving solution.	Prebaked pizza crusts that come in a variety of crust styles. Ultimate in labor saving solution.	Great for many different uses including amazing appetizers, unique sandwiches, and designer pizzas.
Oven Types	All	Deck, Convection, Impinger	Deck, Convection, Impinger	Deck, Convection, Impinger	Deck, Convection, Impinger	Deck, Convection, Impinger	Deck, Convection, Impinger
Crust Styles	All	<ul style="list-style-type: none"> <li>• Traditional</li> <li>• American/Hand Tossed</li> <li>• St. Louis/Chicago</li> <li>• Thin/Tavern</li> <li>• Chicago Deep Dish</li> <li>• Detroit</li> </ul>	<ul style="list-style-type: none"> <li>• Traditional</li> <li>• American/Hand Tossed</li> </ul>	<ul style="list-style-type: none"> <li>• Traditional</li> <li>• American/Hand Tossed</li> </ul>	<ul style="list-style-type: none"> <li>• Hybrid Deep Dish</li> <li>• Pan/Hand Tossed</li> </ul>	<ul style="list-style-type: none"> <li>• St. Louis/Chicago</li> <li>• Thin/Tavern (edgeless)</li> <li>• Pan Ultra Thin</li> </ul>	<ul style="list-style-type: none"> <li>• Flat Bread</li> </ul>

# Troubleshooting

## Flour Match by Crust

### Pizza Flour Match by Crust Style

Low Protein ←

→ High Protein

	Tavern	Chicago Deep Dish	California Style	Neapolitan	Detroit	Deep Dish	Sicilian	Traditional American Hand Tossed	New York
Crust Styles									
Characteristics	Thin and crispy cracker like Cut in to 3" or 4" rectangles	High sided crust 1-2" high Ingredients in reverse, with slices of mozzarella lining the dough followed by toppings	Combines New York and Neapolitan style crust Thick or Thin Gourmet style pizza characterized by nontraditional toppings	Made with "00" Flour Airy edged crust Topped with San Marzano tomatoes, buffalo mozzarella cheese and basil	Focaccia like crust with pronounced chew Topped with Brick Cheese spread to the edges Sauce spooned lengthwise	Thick Golden Crust Crispy on the outside, fluffy on the inside	Thick rectangle shape Focaccia spongy texture Thick tomato sauce	Hand stretched and tossed Non-Uniform Crust Lean soft dough on inside; flat crispy crust	Distinct Chew Large foldable slices Holds shape, no sagging
Flour Match Protein Level	Gold Medal Hotel & Restaurant All Purpose, 10.5% Gold Medal Hotel & Restaurant Bakers, 10.5%	Gold Medal King Wheat 11.1% Gold Medal Medallion All-Purpose Flour 11.25%	Gold Medal Neapolitan 12% Gold Medal Harvest King 12%	Gold Medal DI PRIM'ORDINE FARINA, 12% Gold Medal Neapolitan 12% Gold Medal Harvest King 12%	Gold Medal All Aces 12% - East Coast Only Gold Medal Big Loaf 12% Gold Medal Sureloaf 12% Gold Medal Full Strength 12.6% Gold Medal Superlative 12.6% Pillsbury XXXX Patent 12.6% - East Coast Only	Gold Medal Big Loaf 12% Gold Medal Sureloaf 12% Gold Medal Full Strength 12.6% Gold Medal Superlative 12.6%	Gold Medal Big Loaf 12% Gold Medal Sureloaf 12% Gold Medal Full Strength 12.6% Gold Medal Superlative 12.6%	Gold Medal Full Strength 12.6% Gold Medal Superlative 12.6% Gold Medal Remarkable 13.6% Gold Medal Supreme 13.6%	Gold Medal All Trumps 14.2% Gold Medal King Kaiser 14.2% Pillsbury Balancer 14.2% - East Coast Only Pillsbury So Strong 14.5% - East Coast Only
Oven Types	• Deck • Impinger • Convection	• Deck	• Wood/Gas Fired • All Oven Types	• Wood/Gas Fired	• Deck • Convection	• Deck • Impinger	• Deck	• Deck • Impinger	• Deck • Wood/Gas Fired

# Troubleshooting

Bake Times Cheat Sheet

## Master Baking Cheat Sheet Summary Page

	Conv	Bake Time	Rack	Bake Time	Reel	Bake Time	Deck	Bake Time	Impinger	Bake Time	Sauce	Cheese
<b>READI RISE™</b>												
BONICI® READI RISE™ Dough Pizza Self-Rising 12"	425° F	8-10 minutes	475° F	14-16 minutes	450° F	13-17 minutes	500° F	9-11 minutes	475° F	8-9 min	4 oz	5 oz
BONICI® READI RISE™ Dough Pizza Self-Rising 14"		8-10 minutes		14-16 minutes		14-18 minutes		10-12 minutes		8-9 min	5 oz	6 oz
BONICI® READI RISE™ Dough Pizza Self-Rising 16"		8-10 minutes		12-14 minutes		14-18 minutes		10-12 minutes		8-9 min	7 oz	8 oz
<b>Parbaked</b>												
BONICI® Pizza Crust Parbaked Die Cut Thin 12"	450° F	4-6 minutes	x	x	x	x	500° F	6-8 minutes	450° F	7-8 min	4 oz	5 oz
BONICI® Pizza Crust Parbaked Die Cut Thin 14"		6-8 minutes						7-8 min		5 oz	6 oz	
BONICI® Pizza Crust Parbaked Die Cut Thin 16"		4-6 minutes						7-8 min		7 oz	7 oz	
BONICI® Pizza Crust Parbaked Die Cut Regular Extra Crispy 12"		4-6 minutes						7-8 min		4 oz	5 oz	
BONICI® Pizza Crust Parbaked Die Cut Regular Extra Crispy 14"		6-8 minutes						7-8 min		5 oz	6 oz	
BONICI® Pizza Crust Parbaked Die Cut Regular Extra Crispy 16"		5-7 minutes						7-8 min		6 oz	7 oz	
<b>Sheeted Dough</b>												
BONICI® Dough Pizza Sheeted Thick 7"	450° F	6-8 minutes	x	x	x	x	500° F	8-10 minutes	500° F	7-8 min	2 oz	2.5 oz
BONICI® Dough Pizza Sheeted Thick 16"		8-10 minutes						7-8 min		7 oz	8 oz	
BONICI® Dough Pizza Sheeted Proofed Thick 16"		7-9 minutes						7-8 min		7 oz	8 oz	
<b>Flatbread</b>												
6" x 13" Flatbread Crust	450° F	3-5 minutes	475° F	3-5 minutes	450° F	4-6 minutes	500° F	3-5 minutes	450° F	7-8 min	2 oz	3 oz
<b>Dough Balls</b>												
BONICI® 23oz Pizza Dough Ball	375° F	7-10 minutes	x	x	450° F	12-15 minutes	500° F	8-10 minutes	450° F	7-8 min	6 oz	11 oz
BONICI® 19oz Pizza Dough Ball		7-10 minutes				12-15 minutes		8-10 minutes		7-8 min	5 oz	7 oz
BONICI® 16oz Pizza Dough Ball		7-10 minutes				12-15 minutes		8-10 minutes		7-8 min	5 oz	7 oz
BONICI® 14oz Pizza Dough Ball		7-10 minutes				12-14 minutes		8-10 minutes		7-8 min	5 oz	7 oz
BONICI® 9oz Pizza Dough Ball		7-10 minutes				12-14 minutes		8-10 minutes		7-8 min	2 oz	3 oz

# Troubleshooting

Oven Comparison

## Preparation Time and Shelf Life Suggestions

	Dough Balls	Sheeted Dough	Sheeted Proofed	READI RISE™	Parbaked
Storage	Frozen	Frozen	Frozen	Frozen	Refrigerated or frozen

Shelf Life					
Frozen	6 months	6 months	6 months	3 months	6 months
Refrigerated	48 hours	36 hours	48 hours	2 hours	14 days
Thawing	3 to 4 hours	1 to 3 hours	Not necessary	Not necessary	Not necessary
Docking	Yes	Yes	Not necessary	Not necessary	Not necessary
Prep Time	3 to 24 hours from frozen	2 to 18 hours	0 minutes from frozen	0 minutes from frozen	0 minutes from frozen

Oven Temperature					
Convection	375° F	450° F	450° F	425° F	450° F
Conveyor	450° F	500° F	500° F	475° F	450° F
Conventional	450° F	450° F	450° F	450° F	500° F
Deck	500° F				

Cooking Time					
Convection	7-10 minutes	6-10 minutes	6-10 minutes	8-10 minutes	5-8 minutes
Conveyor	7-8 minutes	7-8 minutes	7-8 minutes	8-9 minutes	7-8 minutes
Conventional	12-15 minutes	18-22 minutes	8-10 minutes	13-18 minutes	8-12 minutes
Deck	8-10 minutes	7-10 minutes	7-10 minutes	9-12 minutes	6-11 minutes