



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.



CONTENTS

The Heart of Pizza

Why Pizza? Why General Mills Foodservice?..... pg. 3

Consumer Favorites

Popularity of Pizza Styles pg. 4

Crust Styles

Pizza Crust Continuum by Crust Style pg. 5

Our Portfolio

Flour pg. 6

Dough Ball pg. 11

Dough Sheets pg. 13

- Unproofed
- Proofed

READI RISE™ pg. 15

Parbaked Crust pg. 17

- Parbaked Flatbread



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 \$2.8 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: Circana/NPD custom sizing work, Feb '21

CONSUMER FAVORITES

HIGH

CONSUMER POPULARITY

LOW/REGIONAL

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



American Style: hand tossed, traditional



New York: foldable



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



Montanara: fried crust

PIZZA CRUST FORMATS, SOLUTIONS & CRUST STYLES



		Format	Problems Solved	Oven Types	Channel	Crust Styles	
VERSATILITY AND LABOR	HIGH	Flour		Base ingredient used to deliver a signature scratch crust	All	Pizzeria - Multi-Unit & Independent	All
		Dough Ball		Lower labor dough that still offers creativity and flexibility	Deck, Convection, Impinger	Pizzeria - Multi-Unit & Independent Bar & Grill	Traditional American/Hand Tossed St. Louis/Chicago Thin/Tavern Detroit Chicago Deep Dish
		Dough Sheets		Pre-shaped dough, eliminating the need for rolling or stretching with minimal labor and time	Deck, Convection, Impinger	Multi-Unit Pizzeria Bar & Grill C-Store Recreation C&U	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	Multi-Unit Pizzeria Bar & Grill C-Store Recreation C&U	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	Bar & Grill C-Store Recreation C&U	Hybrid Deep Dish Pan & Hand Tossed
		Parbaked		The ultimate labor-saving solution: partially baked pizza crusts that come in a variety of crust styles	Deck, Convection, Impinger	Multi-Unit Pizzeria Bar & Grill C-Store Recreation ISF Hot Deli & Take & Bake	St. Louis/Chicago Thin/Tavern (Die-Cut) Pan Ultra Thin
	LOW	Parbaked Flatbread		Versatility with labor saving solution: Great for many different uses, including amazing appetizers, unique sandwiches, and designer pizzas	Deck, Convection, Impinger	Bar & Grill	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



↑ HIGH PROTEIN
PROTEIN CONTINUUM
↓ LOW PROTEIN

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

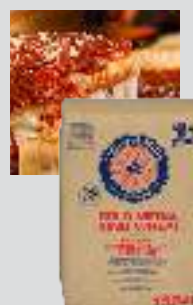
Flour Brand	Pizza Style	Description	Treatment	Protein Level	Unit Weight	GMI Code
Full Strength®	Detroit Pan/ Traditional American Hand Tossed/ Sicilian Style	Patent Blend	Bleached, bromated, enriched, malted	12.6%	50 lb	53381
			Unbleached, enriched, malted	12.6%	50 lb	53395



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	GTIN	Product Description	Treatment(s)	Protein Level	Bag Size	Region
	New York	100-18000-33878-5	Pillsbury™ So Strong™	Bleached, bromated, enriched	14.5	50 lb	East Coast Only
	New York	100-16000-50111-6	Gold Medal™ All Trumps™	Bleached, bromated, malted, enriched	14.2	50 lb	East Coast Only
	New York	100-16000-50115-4	Gold Medal™ All Trumps™	Bleached, bromated, malted, enriched	14.2	25 lb	East Coast Only
	New York	100-16000-50143-7	Gold Medal™ All Trumps™	Enriched, unbleached, unbromated	14.2	50 lb	West Coast Only
	New York	100-16000-54472-4	Gold Medal™ King Kaiser™	Enriched, bleached	14.2	50 lb	West Coast Only
	New York	100-18000-33724-5	Pillsbury™ Balancer™	Bleached, bromated, malted, enriched	14.2	50 lb	East Coast Only
	Traditional American Hand Tossed	100-16000-57122-5	Gold Medal™ Remarkable™	Enriched, bromated, bleached	13.6	50 lb	West Coast Only
	Traditional American Hand Tossed	100-16000-58355-6	Gold Medal™ Supreme™	Bleached, malted, enriched	13.6	25 lb	West Coast Only
	Detroit	100-18000-32942-4	Pillsbury™ XXXX Patent™	Bleached, bromated, enriched, malted	12.6	50 lb	East Coast Only
	Detroit, Sicilian, Traditional American Hand Tossed	100-16000-53381-0	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	Gold Medal™ Superlative™	Enriched, bleached	12.6	50 lb	West Coast Only

FLOUR OFFERINGS

Visit our website for tips from our Doughminators™!

	Crust Style	GTIN	Product Description	Treatment(s)	Protein Level	Bag Size	Region
	California Style, Neapolitan	100-16000-50237-3	Gold Medal™ Neapolitan	Untreated	12.0	50 lb	All
	California Style, Neapolitan	100-16000-53722-1	Gold Medal™ Harvest King™	Enriched, malted, unbleached, unbromated	12.0	50 lb	All
	Thick Crust	100-16000-52232-6	Gold Medal™ All Aces™	Bleached, bromated, enriched	12.0	50 lb	East Coast Only
	California Style	100-16000-50531-2	Gold Medal™ Big Loaf™	Enriched, bleached	12.0	50 lb	West Coast Only
	Neapolitan	100-16000-16326-0	Gold Medal™ DI PRIM'ORDINE FARINA "00 Style"	Untreated	12.0	27.55 lb	All
	Chicago Deep Dish	100-16000-54421-2	Gold Medal™ Medallion™ All Purpose	Enriched, bleached	11.3	50 lb	All
	Chicago Deep Dish	100-16000-54491-5	Gold Medal™ King Wheat™	Enriched, bleached	11.1	50 lb	All
	Tavern	100-16000-14314-9	Gold Medal™ Hotel & Restaurant All Purpose	Bleached, enriched, malted	10.5	50 lb	All
	Tavern	100-16000-14439-9	Gold Medal™ Hotel & Restaurant Bakers	Enriched, unbleached	10.5	50 lb	All

DOUGH BALL

SCRATCH FLAVOR MEETS LOWER LABOR

DOUGH BALLS are individually wrapped 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 - can be used to make Hand Tossed, Detroit and Chicago Deep Dish
- Superior snap-back compared to industry leader; which allows the dough to be stretched and better hold its shape*

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

SIZES

Dough balls are available in the following sizes: 9 oz, 14 oz, 16 oz, 19 oz, 23 oz, and 26 oz

WHAT SIZE DOUGH BALL MAKES WHAT SIZE CRUST?

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"

DOUGH BALL OFFERINGS



**Bolded text represents most popular items*

Crust Style	GTIN	Product Description	Pack / Size
Hand Tossed, Chicago Deep Dish, Detroit	007-62481-00149-4	BONICI® Dough Ball Pizza 9 oz	40 CT / 9 OZ
Hand Tossed, Chicago Deep Dish, Detroit	007-62481-00150-0	BONICI® Dough Ball Pizza 14 oz	30 CT / 14 OZ
Hand Tossed, Chicago Deep Dish, Detroit	007-62481-00151-7	BONICI® Dough Ball Pizza 16 oz	30 CT / 16 OZ
Hand Tossed, Chicago Deep Dish, Detroit	007-62481-00152-4	BONICI® Dough Ball Pizza 19 oz	20 CT / 19 OZ
Hand Tossed, Chicago Deep Dish, Detroit	007-62481-00153-1	BONICI® Dough Ball Pizza 23 oz	20 CT / 23 OZ
Hand Tossed, Chicago Deep Dish, Detroit	007-62481-00154-8	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 is available in both unproofed and pre-proofed options. Dough Sheets Proofed is 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 SHEETS OFFERINGS



**Bolded text represents most popular items*

Crust Style	Format	GTIN	Product Description	Pack / Size
Hand Tossed	Unproofed	007-62481-00087-9	BONICI® Dough Pizza Sheeted Thick 7"	112 CT / 5 OZ
Hand Tossed	Unproofed	007-62481-00088-6	BONICI® Dough Pizza Sheeted Thick 10"	44 CT / 9 OZ
Hand Tossed	Unproofed	007-62481-00089-3	BONICI® Dough Pizza Sheeted Thick 12"	40 CT / 14 OZ
Hand Tossed	Unproofed	007-62481-00090-9	BONICI® Dough Pizza Sheeted Thick 14"	24 CT / 19 OZ
Hand Tossed	Unproofed	007-62481-00091-6	BONICI® Dough Pizza Sheeted Thick 16"	18 CT / 26 OZ
Hand Tossed	Proofed	007-62481-00096-1	BONICI® Dough Pizza Sheeted Proofed Thick 7"	72 CT / 5 OZ
Hand Tossed	Proofed	007-62481-00095-4	BONICI® Dough Pizza Sheeted Proofed Thick 10"	40 CT / 9 OZ
Hand Tossed	Proofed	007-62481-00098-5	BONICI® Dough Pizza Sheeted Proofed Thick 14"	20 CT / 19 OZ
Hand Tossed	Proofed	007-62481-00101-2	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	GTIN	Product Description	Pack / Size
Hybrid (Pan & Hand Tossed)	Rolled Edge	007-62481-00028-2	BONICI® READI RISE™ Dough Pizza Self-Rising 7"	36 CT / 6 OZ
Hybrid (Pan & Hand Tossed)	Rolled Edge	007-62481-00030-5	BONICI® READI RISE™ Dough Pizza Self-Rising 12"	12 CT / 17 OZ
Hybrid (Pan & Hand Tossed)	Rolled Edge	007-62481-00031-2	BONICI® READI RISE™ Dough Pizza Self-Rising 14"	12 CT / 20.25 OZ
Hybrid (Pan & Hand Tossed)	Rolled Edge	007-62481-00032-9	BONICI® READI RISE™ Dough Pizza Self-Rising 16"	12 CT / 28 OZ
Hybrid (Pan & Hand Tossed)	Rolled Edge	007-62481-00197-5	TNT CRUST™ READI RISE™ Dough Pizza Self-Rising 12"	24 CT / 15.75 OZ
Hybrid (Pan & Hand Tossed)	Rolled Edge	007-62481-00033-6	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	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

Rolled Edge



Raised Edge



Die Cut (Flat Edge)



Die Cut Crust Styles

- Thin
- Regular
- Thick
- Extra Crispy
- Regular Extra Crispy
- Ultra Thin

SIZES

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

PARBAKED CRUST OFFERINGS



**Bolded text represents most popular items*

Crust Style	Crust Edge	GTIN	Product Description	Pack / Size
California	Raised Edge	007-62481-00044-2	BONICI® Pizza Crust Parbaked Raised Edge Thin 7"	80 CT / 3 OZ
California	Raised Edge	007-62481-00045-9	BONICI® Pizza Crust Parbaked Raised Edge Thin 9"	40 CT / 5.5 OZ
California	Raised Edge	007-62481-00046-6	BONICI® Pizza Crust Parbaked Raised Edge Thin 12"	40 CT / 9.5 OZ
California	Raised Edge	007-62481-00012-1	BONICI® Pizza Crust Parbaked Raised Edge Thin 14"	20 CT / 13 OZ
California	Raised Edge	007-62481-00052-7	BONICI® Pizza Crust Parbaked Raised Edge Thin 16"	20 CT / 17 OZ
California	Raised Edge	007-62481-00076-3	TNT CRUST™ Pizza Crust Parbaked Raised Edge Regular 12"	40 CT / 12 OZ
California	Raised Edge	007-62481-00048-0	BONICI® Pizza Crust Parbaked Raised Edge Thick 12"	40 CT / 13 OZ
California	Raised Edge	007-62481-00053-4	BONICI® Pizza Crust Parbaked Raised Edge Thick 16"	20 CT / 22 OZ
Hybrid (Pan/Hand Tossed)	Rolled Edge	007-62481-00054-1	BONICI® Pizza Crust Parbaked Rolled Edge Thin 10"	32 CT / 7.25 OZ
Hybrid (Pan/Hand Tossed)	Rolled Edge	007-62481-00056-5	BONICI® Pizza Crust Parbaked Rolled Edge Thin 12"	32 CT / 9.5 OZ
Hybrid (Pan/Hand Tossed)	Rolled Edge	007-62481-00058-9	BONICI® Pizza Crust Parbaked Rolled Edge Thin 14"	20 CT / 13.5 OZ
Hybrid (Pan/Hand Tossed)	Rolled Edge	007-62481-00059-6	BONICI® Pizza Crust Parbaked Rolled Edge Thin 16"	20 CT / 17 OZ
Hybrid (Pan/Hand Tossed)	Rolled Edge	007-62481-00057-2	BONICI® Pizza Crust Parbaked Rolled Edge Thick 12"	32 CT / 13 OZ
Pan	Rolled Edge	007-62481-00060-2	BONICI® Pizza Crust Parbaked Pan Deluxe 12"	20 CT / 16 OZ
Tavern Thin	Flat Edge	007-62481-00071-8	BONICI® Pizza Crust Parbaked Die Cut Ultra Thin 10"	40 CT / 4 OZ
Tavern Thin	Flat Edge	007-62481-00279-8	BONICI® Pizza Crust Parbaked Ultra Thin 12"	40 CT / 6.25 OZ

PARBAKED CRUST OFFERINGS



**Bolded text represents most popular items*

Crust Style	Crust Edge	GTIN	Product Description	Pack / Size
Tavern Thin	Flat Edge	007-62481-00036-7	BONICI® Pizza Crust Parbaked Die Cut Thin 9"	80 CT / 3.5 OZ
Tavern Thin	Flat Edge	007-62481-00037-4	BONICI® Pizza Crust Parbaked Die Cut Thin 10"	80 CT / 4 OZ
Tavern Thin	Flat Edge	007-62481-00038-1	BONICI® Pizza Crust Parbaked Die Cut Thin 12"	80 CT / 6.25 OZ
Tavern Thin	Flat Edge	007-62481-00040-4	BONICI® Pizza Crust Parbaked Die Cut Thin 14"	40 CT / 8.5 OZ
Tavern Thin	Flat Edge	007-62481-00041-1	BONICI® Pizza Crust Parbaked Die Cut Thin 16"	40 CT / 12 OZ
Tavern Thin	Flat Edge	007-62481-00063-3	BONICI® Pizza Crust Parbaked Die Cut Regular Extra Crispy 10"	80 CT / 5 OZ
Tavern Thin	Flat Edge	007-62481-00065-7	BONICI® Pizza Crust Parbaked Die Cut Regular Extra Crispy 12"	80 CT / 7.5 OZ
Tavern Thin	Flat Edge	007-62481-00066-4	BONICI® Pizza Crust Parbaked Die Cut Regular Extra Crispy 14"	30 CT / 11 OZ
Tavern Thin	Flat Edge	007-62481-00262-0	TNT CRUST™ Pizza Crust Parbaked Die Cut Extra Crispy 14"	36 CT / 11 OZ
Tavern Thin	Flat Edge	007-62481-00068-8	BONICI® Pizza Crust Parbaked Die Cut Regular Extra Crispy 16"	30 CT / 14 OZ
Tavern Thin	Flat Edge	007-62481-00075-6	BONICI® Pizza Crust Parbaked Die Cut Regular 12"	60 CT / 7.5 OZ
Tavern Thin	Flat Edge	007-62481-00250-7	TNT CRUST™ Pizza Crust Parbaked Die Cut Regular 12"	80 CT / 7.5 OZ
Tavern Thin	Flat Edge	007-62481-00258-3	TNT CRUST™ Pizza Crust Parbaked Die Cut Regular 14"	30 CT / 11 OZ
Tavern Thin	Flat Edge	007-62481-00039-8	TNT CRUST™ Pizza Crust Parbaked Die Cut Thick 12"	60 CT / 8.5 OZ
Tavern Thin	Flat Edge	007-62481-00262-0	TNT CRUST™ Pizza Crust Parbaked Die Cut Extra Crispy 14"	36 CT / 11 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 provides great taste every time.

PRODUCT ATTRIBUTES

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

SIZES

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

**Bolded text represents most popular items*

Crust Style	Crust Edge	GTIN	Product Description	Pack / Size
California, Flatbread	Flat Edge	007-62481-00092-3	BONICI® Pizza Crust Parbaked Rustic Flatbread 6"x9"	72 CT / 4 OZ
California, Flatbread	Flat Edge	007-62481-00074-9	BONICI® Pizza Crust Parbaked Flatbread 6"x13"	80 CT / 4 OZ

21

**VISIT OUR WEBSITE
FOR MORE TIPS FROM OUR DOUGHMINATORS™!**



GeneralMillsFoodservice.com

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