

## The Giuseppe's Advantage

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For over 30 years, customers have enjoyed Giuseppe's handmade Sicilian-style pizza. Giuseppe's Pre-Sheeted Dough is no different. You will not believe the outstanding quality and taste you will get from this "freezer-to-oven" product. You will think the dough was mixed on-site.

Other advantages include:

- No early morning mixing or cutting
- Eliminate inventory of dough ingredients
- No need to purchase expensive mixing equipment
- Dough can bake in any size or type of oven
- Control over consistent quality
- Minimal skilled labor required
- Virtually no product loss

## Product Information

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Giuseppe's Pre-Sheeted Dough is available in the following sizes:

**Rounds:** 7", 9", 12", 16"

**Sheets:** Half (18"x13")

- Giuseppe's Pre-Sheeted dough is designed for use straight from the freezer to the oven for a thinner crispier pizza crust.
- If thin crust is not your goal, slack the dough out over night for a high-quality pan pizza.
- Giuseppe's provides homemade, great-tasting dough while eliminating the product inconsistency and time-consuming production hassles of making the dough on-site.
- Giuseppe's pre-sheeted dough saves you shelf space by eliminating the need to stock big bags of flour, salt, yeast and sugar.
- As with all Giuseppe's products, our pre-sheeted dough is supported by a full-time staff of employees able to aid in hands-on training and provide answers to all questions.
- With a staff of over 80 years combined experience, Giuseppe's dough is carefully made with superior taste and consistency in mind.

## Storage Specifications

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Giuseppe's Pre-Sheeted Dough is made fresh from scratch, pressed, frozen and delivered to your kitchen. Once in your kitchen, we recommend the following storage specifications to maintain consistent dough quality:

**Frozen:** 6 Months

**Refrigerated:** 2 Days (in pans or screens)

## Product Handling

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Upon receiving the pre-sheeted dough, place box directly in freezer, or proceed with following steps:

### FOR THINNER PIZZAS USE THE FOLLOWING STEPS:

1. Pull dough from freezer as needed
2. Place on screen
3. Sauce, cheese, and top
4. Bake in oven.

### FOR THICKER CRUSTS OR MORE RUSTIC PIZZAS:

1. Place dough on screen or pan and put on racks to thaw out
  - For best results place dough in a cooler for a minimum of 6-8 hours or overnight.
  - Dough may also thaw out of cooler at room temperature. Thawing times will vary depending on temperature of room. When thawing in this manner, make sure dough is covered so it won't dry out.
  - When taking the dough out of cooler, place it in a warm place to allow the dough to relax, reach room temperature and begin to rise.
2. Allow enough time for the dough to relax and reach room temperature. (approximately 1-2 hours)
3. Dock the dough if necessary
4. Allow at least one hour in a warm space for the dough to rise
5. Cook as needed or refrigerate in pan for later use

## Sauce and Cheese Recommendations

Size	Sauce (in ounces)	Cheese (in ounces)
7"	1.5-2	2-3
9"	3	4-5
12"	5-6	6-8
16"	7-9	8-10
Half Sheet	9-12	12-14

All amounts of sauce and cheese are variable and can be adjusted by operator.

## Baking Recommendations

Type of Oven	Oven Temperature (Degrees)	Baking Time (Minutes)
Conventional Oven	425-475	8-12
Convection Oven	400-450	6-8
Conveyor Oven	425-475	5-8
Pizza Deck Oven	425-475	6-8

Oven time and temperature may vary based on product size, oven type, and number of toppings.

For more information on this product contact your local sales representative or call 440-944-9300.