



**GIUSEPPE'S**  
P I Z Z A I N C

Sicilian-Style Crusts



## The Giuseppe's Advantage

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For over 30 years, customers have enjoyed Giuseppe's handmade Sicilian-style pizza. The par-baked Giuseppe's Sicilian-Style Crusts are no different. Our thick Crusts provide a crispy outer edge and soft center, the perfect foundation for sauce, cheese and toppings. The fresh, natural ingredients and outstanding taste are just a few of the benefits to your customers. Other advantages for you include:

- No early morning mixing, proofing, shaping, or sizing
- Eliminate inventory of dough ingredients, such as flour, salt and yeast
- No need to purchase expensive mixing and proofing equipment
- Crusts can bake in any size or type of oven
- Quick baking for faster serving time
- Control over consistent quality
- Minimal skilled labor required
- Virtually no product loss

## Product Information

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Giuseppe's Sicilian-Style Crusts are .75" thick and handmade with all natural ingredients. They come in the following sizes:

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

**Sheets:** Half (18"x13"), and Full (18"x26")

## Storage Specifications

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Giuseppe's Sicilian-Style Crusts are made fresh from scratch, par-baked, frozen and delivered to your kitchen. Once in your kitchen, we recommend the following storage specifications to maintain the consistent quality of our Crusts:

**Frozen:** 6 Months

**Refrigerated:** 10-14 Days

## Baking Instructions

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1. For best results, thaw product in its original plastic bag at room temperature for 3-4 hours, or refrigerate over night. Be sure to keep unused crusts completely wrapped in plastic to prevent them from drying out.
2. Sauce and cheese product to your specifications (recommendations follow).
3. Preheat oven to your specifications (recommendations for oven types follow).
4. Bake to your desired crispiness and texture (time recommendations follow).

## Sauce & 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
Full Sheet	21-24	22-26

*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.



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