

PREP REFERENCE

ROUND & CRAZY BREAD® DOUGH

	[PRESS PROCESS]	[SHEETER PROCESS]
WATER	7.5 QUARTS 60 – 70°F [16 – 21°C]	8 QUARTS 60 – 70°F [16 – 21°C]
DOUGH MIX	1 PACKAGE Dough Mix #4913	1 PACKAGE
VEGETABLE OIL	18 OUNCES	
FLOUR	1 BAG	

*Round & Crazy Bread dough does not require yeast mix package

DEEP DISH DOUGH

WATER	8.5 QUARTS 85 – 95°F [29 – 35°C]
DOUGH MIX	1 PACKAGE
YEAST MIX	1 PACKAGE
FLOUR	1 BAG

*Deep dish dough does not require vegetable oil

SAUCE

SAUCE	2 POUCHES
WATER	4.5 LITERS 60 – 70°F [16 – 21°C]
SPICE MIX	1 BAG

[Prepped] SHELF LIFE

13-48 HOURS	Deep Dish Sheetout
12-36 HOURS	Crazy Bread Dough
12-48 HOURS	Round Dough
18-72 HOURS	Pizza Sauce
2 DAYS	Cheese
3 DAYS	Green Pepper Mushroom Onion
5 DAYS	Beef Ham Canadian Bacon Italian Sausage
7 DAYS	Bacon Banana Pepper Black Olive Jalapeno Pepperoni Pineapple Caesar Wings Crazy Bread Spread Veggie Seasoning
10 DAYS	Parmesan Cheese