

“JIFFY” Foodservice, LLC

201 W. North Street ~ P.O. Box 460 ~ Chelsea, MI 48118-0460

www.jiffyfoodservice.com

CMC®

Quality & Value

Pizza Crust Mix

Nutrition Facts

Serving Size 1/8 of pizza crust
(34g/1.2 oz)
Servings Per Container about 336

Amount Per Serving

Calories 130 **Calories from Fat** 25

% Daily Value*

Total Fat 2.5g **4%**

 Saturated Fat 1g **6%**

 Trans Fat 0g

Cholesterol 0mg **0%**

Sodium 200mg **8%**

Total Carbohydrate 23g **8%**

 Dietary Fiber 1g **3%**

 Sugars 1g

Protein 4g

Vitamin A 0% • Vitamin C 0%

Calcium 0% • Iron 8%

Thiamin 25% • Riboflavin 10%

Niacin 10% • Folate 0%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

INGREDIENTS: Enriched Wheat Flour (Wheat Flour, Malted Barley Flour, Ferrous Sulfate, Niacin, Thiamin Mononitrate, Riboflavin, Folic Acid), Vegetable Shortening (Palm Oil with Citric Acid added as an antioxidant), Sugar, Salt, Yeast, Sorbitan Monostearate.

Contains Wheat.

Manufacturer	JIFFY Foodservice, LLC
Brand	CMC
Item Number	00978
SKU	4670200978
GTIN	20846702009781
Pack Size	50 lbs
Dimensions (L/W/H)	24.65 X 15.65 X 5.9
Cube (cub ft)	1.3172
Pallet Quantity	40
TI/HI	5/8
Gross Weight	2070 lbs
Net Weight	2000 lbs
Cube (cub ft)	50
Pallet Size	40" x 48"
Code Information	Best if used by date
Shelf Life	12 Months



	50 lb Basis	25 lb Basis	5 lb Basis
Pizza Crust	50 lb mix	25 lb mix	5 lb mix
Water (90°F to 100°F)	25 lb (12½ quarts)	12½ lb (6¼ quarts)	5 cups (1¼ quarts)

Method

- Use mixer with dough hook attachment.
- Pour warm water (90°F to 100°F) into mixer bowl and add Pizza Crust Mix.
- Blend on low speed* for 9 – 12 minutes.
- Cut dough into desired weight. Refer to table below:**
- Cover and let rest for 20 minutes.
- Dock the dough before adding the toppings.
- Bake according to the table below:***

Las instrucciones en español están al reverso.

Shape	Recommended Dough Weight
16 inch Pizza Pan	14 oz **
Half Sheet Pan	1½ lb **
Full Sheet Pan	3 lb **
Standard Oven	450°F for 10 – 14 minutes***
Convection Oven	400°F for 8 – 10 minutes***

Note: The dough may be retarded and refrigerated for up to 3 days before it must be used. For dough that will be retarded, use cold water. After cutting into the desired weight, cover and refrigerate immediately.

* Low speed is 1st speed on a 3-speed mixer or 2nd speed on a 4-speed mixer.

*** Bake time may vary depending on the oven and oven load.

Yield and scale: The dough from 50 lb of Pizza Crust Mix will make approximately 24 sheet pans or eighty-four (14 oz) dough balls.

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Product information and packaging are subject to change. For the most current information regarding a particular product, please refer to the product package.