PRODUCT DETAILS

Dough Ingredients:

Non-Bromated Unbleached Bread Flour, Olive Oil, Sugar, Salt, Yeast and Purified Filtered Water. *No Preservatives!*
(Contains Wheat)

Signature Crust: 13” x 9” Thick Crust - Net Weight 16oz.

Plain Focaccia Loaves: 9” Round Thick and Airy - Net Weight 12oz.

NOTE: Dough Ingredients are the same for both the Signature Crust and Focaccia Loaf recipes. Focaccia Loaves are provided in the same 9” round foil tray they were baked in. Both products are allowed to cool prior to packaging and labeling. Both products are fully cooked and ready to enjoy.

Focaccia Loaves will have additional toppings which were selected by the customer and will not be included on separate labels. Red Sauce toppings will all include a variety of Crushed, Pureed or Stewed Tomato base with salt and citric acid original to the specified brand used at the time. Pure Olive Oil and Italian Herbs are a standard ingredient topping on all Focaccia Loaves.

Signature Crust and Focaccia Loaves are both Hand Crafted and fully baked to perfection allowing for additional baking time to help bring back that just baked aroma and flavorful crispy crust when re-heated.

RE HEATING INSTRUCTIONS

A lot depends on how you intend to use the Signature Crust or the Focaccia Loaves and there simply is no wrong way to re-heat them. If you wish to try them straight from the package, simply re-heat your oven or toaster oven to 350˚F and place them onto the rack or onto a baking sheet and re heat for 5-10 minutes depending on how you like it. You may also prefer to use them for dunking into sauces, soups or gravy. Using them to make sandwiches won’t require any re-heating unless you prefer. If you prefer a crispy underside, do not use a tray or liner in the oven. If you’re loading up a Signature Crust with toppings and cheese to make a pizza, then please use a baking sheet to help prevent possible spilling of the cheese or toppings in your oven.

ENJOY – CREATE – ENDULGE – INVITE – GATHER – BON APPÉTIT – MANGIA