NW DOUGH

DETROIT-STYLE CRUST

SCAN OR CLICK TO LEARN MORE

PREMIUM DETROIT STYLE. SIMPLE OPERATION.

6" X 9" DETROIT CRUST PARBAKED

- ⚡ Built for speed & consistency
- 👨‍🍳 Minimal labor required
- 🔥 Thick airy interior
- Crispy caramelized bottom & sides
- ⏱️ Ready in as little as 5 minutes
- 🍕 Endless applications



Contact: INFO@NWDOUGH.COM

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DETROIT-STYLE CRUST

PREMIUM DETROIT STYLE. SIMPLE OPERATION.



✓ No Dough Prep

✓ No Pizza Chef Required

✓ Consistent Every Time

✓ Works in Existing Ovens

✓ Minimal Training

✓ Fast 5-Minute Cook Time



Built by multi-unit pizza operators for real-world foodservice operations.

Ideal For:

- Bars
- Breweries
- Taverns
- C-Stores
- Restaurants
- Entertainment Venues
- Food Halls





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DETROIT-STYLE CRUST

Detroit-Style Par-Baked Pizza Crust 6" x 9"

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Detroit-Style Par-Baked Pizza Crust 6" x 9"

Nutrition Facts

60 servings per container
Serving size 1/3 Crust (104g)

Amount Per Serving
Calories 260

	% Daily Value*
Total Fat 6g	8%
Saturated Fat 1g	5%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 550mg	24%
Total Carbohydrate 45g	16%
Dietary Fiber 3g	11%
Total Sugars 3g	
Includes 3g Added Sugars	6%
Protein 7g	14%

Not a significant source of vitamin D, calcium, iron, and potassium

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Keep Frozen Until Use at 0°F (-18°C) or Below. Once Thawed, Keep Refrigerated and Use Within 5 Days. Do Not Refreeze.

SCAN HERE
Cooking Instructions & Product Info

INGREDIENTS: Enriched flour (Wheat Flour, Malted Barley Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), water, olive oil, sugar, salt, buttermilk, yeast.

Contains: Wheat, Milk

www.NWDOUGH.com

Champ Pizza Express
3252 NE 3rd Ave UNit #9
Camas, WA 98607

Count: 20 Crusts
Net Wt. 13.26 lb (6.01 kg)

Count: 20 Crusts
Net Wt. 13.26 lb (6.01 kg)



Box Size: 13" x 10" x 9"

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DETROIT-STYLE CRUST

PREMIUM DETROIT STYLE. RECIPE RECOMMENDATIONS.

One Crust. Multiple Dayparts. Pizza, Appetizers, Flatbreads, Desserts & More.

🍕 Traditional Pizza

Top and bake like a traditional pizza using your favorite sauce, cheese, and toppings.

🟦 Detroit-Style Pizza

For authentic Detroit-style results, use a provolone & white cheddar blend and spread cheese to the edges of the pan to create the signature crispy caramelized crust.

🍅 Sauce-On-Top Style

For maximum crispness, apply sauce over the cheese and toppings after baking or during the final stage of baking. This helps maintain a crispier crust for a longer period of time.

🥨 Appetizers & Shareables

Cut into strips, squares, or bite-sized portions and serve as:

- Cheese Bread
- Garlic Parmesan Breadsticks
- Bruschetta
- Flatbreads
- Dipping Bread with marinara, ranch, or specialty sauces
- Nacho or loaded appetizer creations

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DETROIT-STYLE CRUST

🍳 Breakfast Applications

- Breakfast Pizza
- Bacon & Egg Flatbreads
- Sausage Gravy Pizza
- Brunch Specials

🍩 Dessert Applications

Lightly toast the crust and finish with:

- Fruit preserves or jelly
- Sweet icing drizzle
- Powdered sugar
- Cinnamon sugar
- Dessert toppings of your choice

From traditional pizzas and authentic Detroit-style pies to appetizers, flatbreads, and desserts, the possibilities are endless.



DETROIT STYLE
PEPPERONI



DETROIT STYLE
BUFFALO CHICKEN



DETROIT STYLE
IN DETROIT PAN



DETROIT STYLE
Brie W/ Raspberry Jam & Ricotta



TRADITIONAL
CHEESE STICKS



TRADITIONAL
PEPPERONI PIZZA



APPETIZER

NW DOUGH

DETROIT-STYLE CRUST

















