



Cauliflower Crust 8" - Gluten-Free

Sysco: 7084814

Dot: 726052

Oggi: SYS-760

Shelf Life 1 year

| UOM | Unit Quantity | Weight | Dimensions |
|--------|---------------|------------------|---------------------------|
| Unit | 1 | 6.35 oz / 180 g | — |
| Case | 20 | 7.9 lbs / 3.6 kg | 17.5" L x 9.5" W x 8.5" H |
| Pallet | 70 | — | Ti x Hi = 7 x 10 |



Cauliflower Crust 10" - Gluten-Free

Sysco: 7086126

Dot: 727865

Oggi: OGG-593

Shelf Life 1 year

| UOM | Unit Quantity | Weight | Dimensions |
|--------|---------------|----------------|----------------------------|
| Unit | 1 | 8.8 oz / 250 g | — |
| Case | 20 | 11 lbs / 5 kg | 20.4" L x 10.3" W x 9.0" H |
| Pallet | 42 | — | Ti x Hi = 6 x 7 |



Cauliflower Crust 12" - Gluten-Free

Sysco: 7071080

Dot: 725296

Oggi: SYS-755

Shelf Life 1 year

| UOM | Unit Quantity | Weight | Dimensions |
|--------|---------------|-------------------|---------------------------|
| Unit | 1 | 10.58 oz / 300 g | — |
| Case | 12 | 7.92 lbs / 3.6 kg | 13.5" L x 13.8" W x 12" H |
| Pallet | 63 | — | Ti x Hi = 9 x 7 |



Cauliflower Crust 14" - Gluten-Free

Sysco: 7094169

Dot: 725323

Oggi: OGG-718

Shelf Life 1 year

| UOM | Unit Quantity | Weight | Dimensions |
|--------|---------------|--------------------|----------------------------|
| Unit | 1 | 1.1 lbs / 480 g | — |
| Case | 12 | 12.7 lbs / 5.76 kg | 14.5" L x 14.5" W x 9.8" H |
| Pallet | 42 | — | Ti x Hi = 6 x 7 |

PREPARATION AND COOKING INSTRUCTIONS

KEEP CRUST FROZEN PRIOR TO BAKING DO NOT EAT CRUST WITHOUT COOKING

PIZZA OVEN / BRICK OVEN

Remove crust from plastic film wrap.
Thaw for 10 minutes.
Place the crust directly in the oven.
Bake for 1.5-2 minutes or until golden.
Let crust cool for 2 minutes, then cut, serve and enjoy.

CONVEYOR OVEN

Remove crust from plastic film wrap.
Thaw for 10 minutes.
Preheat oven to 400 F.
Place the crust on the conveyor belt.
Bake for 3-4 minutes.
Let crust cool for 2 minutes, then cut, serve and enjoy.

CONVENTIONAL/ CONVECTION OVEN

Remove crust from plastic film wrap.
Thaw for 10 minutes.
Preheat oven to 450 F.
Place crust directly on the oven middle rack.
Bake for 5-7 minutes. Check crust after 5 minutes.
Let crust cool for 2 minutes, then cut, serve and enjoy.



Neapolitan Crust 8" - Gluten-Free

Sysco: -

Dot: -

Oggi: OGG-158

Shelf Life 1 year

| UOM | Unit Quantity | Weight | Dimensions |
|--------|---------------|------------------|---------------------------|
| Unit | 1 | 6.35 oz / 180 g | — |
| Case | 20 | 7.9 lbs / 3.6 kg | 18.5" L x 9.5" W x 8.5" H |
| Pallet | 70 | — | Ti x Hi = 10 x 7 |



Neapolitan Crust 10" - Gluten-Free

Sysco: -

Dot: 731089

Oggi: CIRO-364

Shelf Life 1 year

| UOM | Unit Quantity | Weight | Dimensions |
|--------|---------------|----------------|----------------------------|
| Unit | 1 | 8.8 oz / 250 g | — |
| Case | 20 | 11 lbs / 5 kg | 20.4" L x 10.3" W x 9.0" H |
| Pallet | 42 | — | Ti x Hi = 6 x 7 |



Neapolitan Crust 12" - Gluten-Free

Sysco: -

Dot: 731089

Oggi: CIRO-364

Shelf Life 1 year

| UOM | Unit Quantity | Weight | Dimensions |
|--------|---------------|-------------------|-----------------------------|
| Unit | 1 | 10.58 oz / 300 g | — |
| Case | 12 | 7.92 lbs / 3.6 kg | 13.5" L x 13.3" W x 11.5" H |
| Pallet | 45 | — | Ti x Hi = 9 x 5 |

PREPARATION AND COOKING INSTRUCTIONS

KEEP CRUST FROZEN PRIOR TO BAKING DO NOT EAT CRUST WITHOUT COOKING

PIZZA OVEN / BRICK OVEN

Remove crust from plastic film wrap.
Thaw for 10 minutes.
Place the crust directly in the oven.
Bake for 1.5-2 minutes or until golden.
Let crust cool for 2 minutes, then cut, serve and enjoy.

CONVEYOR OVEN

Remove crust from plastic film wrap.
Thaw for 10 minutes.
Preheat oven to 400 F.
Place the crust on the conveyor belt.
Bake for 3-4 minutes.
Let crust cool for 2 minutes, then cut, serve and enjoy..

CONVENTIONAL/ CONVECTION OVEN

Remove crust from plastic film wrap.
Thaw for 10 minutes.
Preheat oven to 450 F.
Place crust directly on the oven middle rack.
Bake for 5-7 minutes. Check crust after 5 minutes.
Let crust cool for 2 minutes, then cut, serve and enjoy.



Cauliflower Tortillas 6" - Gluten-Free

Sysco: 7203331

Dot: TORT6"

Oggi: TORT6"

Shelf Life 1 year

| UOM | Unit Quantity | Weight | Dimensions |
|--------|--------------------|--------------------|--------------------------|
| Unit | (12/pk - 6 pks/cs) | 1.09 oz / 31 g | — |
| Case | 72 | 4.92 lbs / 2.23 kg | 7.5" L x 7.5" W x 5.0" H |
| Pallet | 360 | — | Ti x Hi = 30 x 12 |



Cauliflower Tortillas Wrap 12" - Gluten-Free

Sysco: 7173093

Dot: TORT12"

Oggi: TORT12"

Shelf Life 1 year

| UOM | Unit Quantity | Weight | Dimensions |
|--------|-------------------|--------------------|----------------------------|
| Unit | (12/pk - 3 pk/cs) | 3.98 oz / 113 g | — |
| Case | 36 | 8.97 lbs / 4.06 kg | 14.5" L x 14.5" W x 4.5" H |
| Pallet | 108 | — | Ti x Hi = 9 x 12 |

PREPARATION AND COOKING INSTRUCTIONS

Thawing:

Thawing can be executed in one (A) of two (B) ways, (you may keep product in plastic packaging if desired):

A: Microwave for 10-15 seconds, or until thawed enough to pull slip sheets from tortillas.

B: Thaw product at room temperature for 30 Minutes

COOKING INSTRUCTIONS:

Remove product from all packaging. Place tortillas on a hot griddle at 400 °F, 15 seconds each side, repeat twice.



Tortellini Four Cheese - Gluten-Free

Sysco: -

Dot: 758866

Oggi: PAS-462

Shelf Life 1 year

| UOM | Unit Quantity | Weight | Dimensions |
|--------|---------------|-----------------|-----------------------------|
| Unit | 1 Bag | 2.20 lbs / 1 kg | — |
| Case | 2 Bag / Case | 4.41 lbs / 2 kg | 10" L x 7.125" W x 10.56" H |
| Pallet | 100 | — | Ti x Hi = 20 x 5 |



Ravioli Spinach Ricotta - Gluten-Free

Sysco: -

Dot: 758500

Oggi: PAS-479

Shelf Life 1 year

| UOM | Unit Quantity | Weight | Dimensions |
|--------|---------------|-----------------|-----------------------------|
| Unit | 1 Bag | 2.20 lbs / 1 kg | — |
| Case | 2 Bag / Case | 4.41 lbs / 2 kg | 10" L x 7.125" W x 10.56" H |
| Pallet | 100 | — | Ti x Hi = 20 x 5 |

PREPARATION AND COOKING INSTRUCTIONS

For food safety and quality, keep frozen until ready to use.

Follow cooking instructions to ensure the product reaches a temperature of 162°F (72°C).

1. Add frozen ravioli pasta to salted boiling water.
2. Cook for 2-3 mins stirring occasionally.
3. Carefully remove ravioli with a slotted spoon and serve with your favorite sauce.