



PIZZA PRIMO[™] BY AK

Easy to Use Premier Pizza Products

Do you want to create a top-quality pizza but face space limitations or staffing challenges? Pizza Primo is a comprehensive collection of pizza components made to streamline your operation.

**You'll
enjoy:**

- ▷ Ready to use convenience
- ▷ Endless versatility
- ▷ Consistent product quality
- ▷ Cost savings
- ▷ Maximized labor resources
- ▷ Exceptional flavor

**Delicious products available nationwide
through foodservice distributors:**

Thin and Crispy Par-Baked Pizza Crusts
Hand-Tossed Style Par-Baked Pizza Crusts
Self-Rising Pizza Crusts
Raised-Edge Par-Baked Pizza Crusts
New York Style Dough Balls
Fully Prepared Pizza Sauce

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Let's enhance your menu offerings together.
Learn more at AKCrust.com/products/pizza-primo

Top Quality Pizza Products That Simplify Your Operation



Thin and Crispy

PAR-BAKED PIZZA CRUSTS

Lightly crisp, flaky, and flavorful, this crust is easy to prep, versatile, and, like all our par-baked crusts, has a long shelf life.



New York Style

DOUGH BALLS

Save time and labor, cut waste, and enhance consistency with our premium quality dough balls, which bake up golden brown with a short crisp and wonderfully light chew.



Hand-Tossed Style

PAR-BAKED PIZZA CRUSTS

Partially baked in our ovens and finished in yours, with a pleasant chew and lightly crisp bottom. Its medium thickness allows this crust to be used in various settings, including frozen retail, QSR, hot hold, and take and bake.



Fully Prepared

PIZZA SAUCE

Move over, scratch-made sauces—our ready to use Pizza Primo sauce is crafted with authentic Italian spices and has a tomato-forward flavor.



Self-Rising

PIZZA CRUSTS

Made with a classic Italian bread recipe, these crusts are satisfying with a fresh taste and rich bite. They rise as they bake and go from freezer to oven for easy prep. These crusts also offer long hot hold times.



Raised-Edge

PAR-BAKED PIZZA CRUSTS

Crusts with a pronounced edge that are ideal for stacking high with sauces and ingredients or when you want the crust to be the star of the show.

DOT #	MFG #	Description	Diameter/ Size	Weight (oz)	Case Count
668446	5810	Thin and Crispy Par-Baked Pizza Crusts	10"	4	80
668506	Q5812NE		12"	6.25	80
668507	5814NE		14"	8.5	40
668440	5816		16"	12	40
675655	Q42007	Hand-Tossed Style Par-Baked Pizza Crusts	7"	3.5	48
668448	12512		12"	12	24
672836	14019		14"	19	12
675656	16025		16"	25	12
674119	30648	Self-Rising Pizza Crusts	7"	6	48
403343	21212		12"	16.75	12
671727	134		14"	24	12
403330	21612		16"	31	12
720824	DS141512	Raised-Edge Par-Baked Pizza Crusts	14"	15	12
686049	162018		16"	20	18
746972	HG10	New York Style Dough Balls	NA	10	54
719279	HG20		NA	20	24
783848	DS7000	Fully Prepared Pizza Sauce	NA	160	4

Contact your foodservice distributor to place an order.