

Made-From-Scratch Quality. Top and Bake Simplicity!

Two Sicily's® is Naturally Proofed!

- Save time and labor by eliminating the proofing process. Simply top and bake!
- Improve consumer satisfaction by delivering the same results every time.
- Eliminate product waste due to missed demand.

~ The Art of Proofing and Fresh Dough ~

- Proofing (yeast leavening) is the key to dough's fresh taste, texture, appearance and aroma.
- Proofing is a baker's craft that is achieved through optimized time, temperature and humidity.
- Typical sheeted dough requires up to 24 hours of proof time adding unnecessary cost in time, labor, equipment, and lost sales.
- Drayton's proprietary mixing, sheeting, proofing and freezing systems take the guess-work out of this critical baking process!

COMPARISON	Two Sicily's® Proofed	Other Dough
PROOFED NATURALLY	Yes	4-24 hr. proof
"CLEAN" LABEL	Yes	Variable
SCRATCH QUALITY	Yes	Yes
CONSISTENCY	High	Variable
ON DEMAND PREP	Yes	No
SHRINK/LOSS	Minimal	Yes
SPECIAL EQUIPMENT	No	Yes
TRAINING	Minimal	Yes
CORN MEAL BOTTOM	Yes	No



Two Sicily's® Proofed Dough

Other Frozen Dough



Traditional Edge



Rolled Edge

Two Sicily's Proofed Items

ITEM	CODE	CT.	OZ.	T/H
16" Proofed Dough Whole Wheat	68650	24	18	6/8
16" Rolled Edge Proofed Whole Wheat	68651	15	22	6/7
7" Proofed Dough Whole Wheat	68652	72	3.4	5/10
12X16" Proofed Dough Whole Wheat	68653	24	18	8/7

Handling and Preparation

Keep frozen until ready to use. Do not re-freeze.

1. **Pan.** Place on prepared pan or screen. Do not bake on paper.
2. **Top.**
3. **Bake.** Remove when cheese begins to brown and internal temp reaches >180°.
 - Convection: 375-425° for 16-20 minutes.
 - Impinger: 450-500° for 6-7 minutes.

Optional. For next day prep, cover un-topped dough and hold refrigerated up to 24 hours.

Ingredients

Water, Whole Grain Flours (white fine whole wheat flour, whole grain oat flour), Enriched Flour (wheat flour, malted barley flour, niacin iron, thiamine mononitrate, riboflavin, folic acid), yeast, olive pomace oil, honey, wheat flour, soy flour, calcium stearate, soy lecithin, contains 2% or less of each of the following: vital wheat gluten, sugar, salt, natural sea salt, dextrose, molasses, maltodextrin, silicon dioxide, DATEM, dextrose, guar gum, malted wheat flour, sodium acid pyrophosphate, ascorbic acid, bakery enzyme (amylase, wheat starch, salt), sodium stearoyl lactylate, degermed yellow corn meal.

CN Features

- ✓ "Clean" Label
- ✓ 51% Whole Grain
- ✓ Reduced Sodium
- ✓ 2 Bread Credits
- ✓ Good Source of Fiber
- ✓ Trans Fat Free

Nutrition Facts

Serving Size (100g)
Servings Per Container

Amount Per Serving

Calories 220 Calories from Fat 30

% Daily Value*

Total Fat 3.5g 5%

Saturated Fat 1g 5%

Trans Fat 0g

Cholesterol 5mg 2%

Sodium 370mg 15%

Total Carbohydrate 38g 13%

Dietary Fiber 4g 16%

Sugars 3g

Protein 9g

Vitamin A 0% Vitamin C 6%

Calcium 2% Iron 15%

*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

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4