

VAP Pizza Crust Guide

Let's find the perfect pizza crust for you!

New York Style

A perfect combination of thin and hand tossed, ready for your favorite toppings to be added! Fold your slice in half and enjoy like a true New-Yorker!



VAP Crust Number:

- 1230
- 1231

This Crust is freezer to oven and cooks in a conventional oven in 6-12 minutes.

Convenience Stores • Pizzerias
Restaurants • Food Trucks
Schools • Hospitals

Original Style

Not too thick, not too thin!
Everyone's personal favorite!
Make this for Breakfast,
Lunch, or Dinner - your
crowd will be pleased!



VAP Crust Number:

- 1076
- 1077
- 1078

This Crust is freezer to oven and cooks in a conventional oven in 6-12 minutes.

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Neapolitan Crust

A thin option that is also soft for that perfect bite! With fewer calories than your thicker crusts but has that same great texture and flavor!



VAP Crust Number:

- 1079
- 1080
- 1082

This Crust is freezer to oven and cooks in a conventional oven in 6-12 minutes.

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Folded Edge Crust

A Unique find! A Genuine folded edge crust - NO Pressing here! A crust that provides a thicker edge but a thinner middle - the best of both worlds!



VAP Crust Number:

- 1252
- 1335
- 1336

This Crust is freezer to oven and cooks in a conventional oven in 6-12 minutes.

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Detroit Style

A chewy delight! You won't think twice about this thick, chewy pizza! VAP's crust will make the perfect Detroit style pizza with a delicious chew and a crisper bottom!



VAP Crust Number:

- 1218
- 1559 Focaccia
- 1560 Focaccia w/
Italian Herbs

This Crust is freezer to oven and cooks in a conventional oven in 6-12 minutes.

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Whole White Wheat

A nutritious option that uses local Hard Red Winter Wheat!
This crust meets school nutritional guidelines and has a mild flavor that will have your customers loving it!



VAP Crust Number:

- 1215
- 1362
- 1209

This Crust is freezer to oven and cooks in a conventional oven in 6-12 minutes.

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Personal Pan

Thin crust? Thick crust? We are here to meet your needs. Perfect for the customer that wants to customize their pizza or a kid that just needs their own!



VAP Crust Number:

- 1215
- 1362
- 1209

This Crust is freezer to oven and cooks in a conventional oven in 6-12 minutes.

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Sheeted Un-proofed

This the flavor solution for the customer likes a fermented flavor! This product is designed to slack on a speed rack or overnight in the cooler. Multiple different sizes are available!



VAP Crust Number:

- 1544
- 1545
- 1546
- 1547
- 1548

This Crust is designed to set out and thaw. It cooks in a conventional oven in 6-12 minutes.

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