



Smart Flour Ancient Grain Pizza Crusts



In recent years, there has been a massive shift from “good enough” foods to “healthier is better” foods, in just about every food category. More and more restaurants are including plant-based and healthier options on their menus and you probably won’t be surprised that “plant based options” is currently the #1 trend in the industry as of now.

Culinary driven for maximum profit and guest support

Guests want a superior option; they are no longer looking for “good enough” when it comes to gluten-free. Help drive a higher check average with quality products that guests can consistently count on.

Committed to high performance and simple kitchen processes

We realize that a functional kitchen is a happy kitchen; low ticket times and few errors during even the busiest shifts is always the goal.



Bakes at the same time/temp as regular pizza crusts

Easy on the kitchen to produce ideally-baked pizzas for every order, every time.



Works great in a variety of ovens/temperatures

Simple processes for specialty items make prep easy on the kitchen staff. Less chance of over or under-cooking for a perfect pizza.

Gluten-Free, Vegan, and Contains ZERO Top 8 Allergens

We firmly believe in “quality over quantity”. Our ancient grain crusts are vegan and contain ZERO of the top allergens (eggs, soy, dairy, gluten, fish/shellfish, tree nuts, peanuts and wheat).

Certified



Gluten-Free





Shelf Life:

Frozen: 365 Days

Refrig: 7 Days

Ambient: 0 Days

[CLICK FOR FULL NUTRITIONAL
INFORMATION AND INGREDIENTS](#)

				
Product	8" Round Crust	10" Round Crust	12" Round Crust	6" X 9" Flatbread
Manu Item #	24721008	24721010	24721012	FB6x9WS
GTIN #	10856952001438	10856952001407	10856952001414	10856952001025
DOT #	612422	612419	612420	623093
Case Pk	12	12	12	36
Unit Wt	3.8 - 4.4 oz	5.5 - 6.1 oz	8.6 - 9.2 oz	4.0 - 4.6 oz

Hungry for more? We'd love to hear from you!

sales@smartflourfoods.com | Phone: 512.706.1775 | Smart Flour Foods, 1609 Shoal Creek Blvd., Ste 203, Austin, TX 78701

smartflourfoods.com



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contact us](#)



Smart Flour Tavern Style Pizza Crusts



Are your guests demanding a better gluten-free pizza crust choice? If you're committed to serving only the best, you came to the right place.

Culinary driven for maximum profit and guest support

Guests want a superior option; they are no longer looking for "good enough" when it comes to gluten-free. Help drive a higher check average with quality products that guests can consistently count on.

Holding up to the demand of takeout & delivery

Smart Flour's products are different, in that our products have been tested to hold up in a delivery scenario (yes, a 30-45 minute trip from the oven to a home table).

Committed to high performance and simple kitchen processes

We realize that a functional kitchen is a happy kitchen; low ticket times and few errors during even the busiest shifts is always the goal.



Bakes at the same time/temp as regular pizza crusts

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Works great in a variety of ovens/temperatures

Simple processes for specialty items make prep easy on the kitchen staff. Less chance of over or undercooking for a perfect pizza.

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Shelf Life:

Frozen: 365 Days

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Ambient: 0 Days

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10" Round Crust

Product	10" Round Crust	12" Round Crust	5.5" X 16" Oval
Manu Item #	PC10TAVWS12	PC12TAVWS12	PC5x16TAVWS12
GTIN #	10856952001155	10856952001131	10856952001254
DOT #	679205	679206	687729
Case Pk	12	12	36
Unit Wt	5.5 - 6.1 oz	8.6 - 9.2 oz	5.5 - 6.1 oz



12" Round Crust



5.5" X 16" Oval

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Smart Flour Cauliflower Pizza Crusts

WHY SHOULD I OFFER A CAULIFLOWER CRUST?

CONTAINS THE 'GOOD STUFF', LEAVING OUT THE FILLERS + CARBS

High in fiber – one cup of cauliflower delivers nearly 10% of the recommended amount of fiber. High fiber foods help with digestion in a healthy diet. Cauliflower also delivers important vitamins and minerals – Vitamin C, B6 and 12.



The “plant-based food craze” has taken the world by storm and for good reason. Many restaurants across the country are including several plant-based options on their menus, to cater to the ‘healthier is better’ crowd. Would you be surprised if we told you that “plant-based options” is the #1 growing category in the industry?



Culinary driven for maximum profit and guest support

Guests want a superior option; they are no longer looking for “good enough” when it comes to gluten-free. Help drive a higher check average with quality products that guests can consistently count on.



Bakes at the same time/temp as regular pizza crusts

No need to change your normal process, other than to avoid cross-contamination. Easy on the kitchen staff to produce ideally-baked gluten-free pizzas every time.



Works great in a variety of ovens/temperatures

Universally simple for kitchen implementation. Simple processes for gluten-free items make prep easy on the kitchen staff. Less chance of over or under-cooking for a perfect pizza, every time.

10" Original Cauliflower Crust



Lower carb option

For when you want a lower-carb option but do not want to go “full keto”, to cater to the masses.



Light cauliflower taste

Customers not keen on a traditional cauliflower taste? Here is middle ground for your crowd.

[CLICK FOR FULL NUTRITIONAL INFO & INGREDIENTS](#)



Product	10" Original Crust
Manu Item #	CPCTR9.5WS12
GTIN #	10856952001322
DOT #	707846
Case Pk	12
Unit Wt	6.0 oz

Shelf Life:

Frozen: 365 Days
Refrig: 3 Days
Ambient: 0 Days

HOW DO WE STACK UP?

When you're looking for a lower-carb option, compare our Original Cauliflower crust with others in the market.

(Per 100g)	Cal.	Fat	Carbs	Fiber	Protein
Smart Flour	192	7.9g	26.3g	1.7g	12.3g
Venice (Seasoned)	272	8.2g	34.5g	1.8g	10.9g
Caulipower	298	10.4g	46.0g	3.4g	3.5g
Senza Glutine	282	11.0g	42.0g	2.8g	4.0g
Rich's	291	7.1g	46.8g	1.6g	9.9g

12" Vegan Cauliflower Crust



Vegan option

Cater to a larger audience with a crust that is not only plant based, but also vegan.



A product consumers expect

While not overpowering, the taste is what your cauliflower connoisseurs have come to expect.

[CLICK FOR FULL NUTRITIONAL INFO & INGREDIENTS](#)



Product	12" Vegan Crust
Manu Item #	CPCV12WS12
GTIN #	10856952001544
DOT #	714439
Case Pk	12
Unit Wt	9.0 oz

Shelf Life:

Frozen: 365 Days
Refrig: 3 Days
Ambient: 0 Days

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