



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.



Shelf Life:

Frozen: 365 Days
Refrig: 7 Days
Ambient: 0 Days

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).



8" Round Crust



10" Round Crust



12" Round Crust



6" X 9" Flatbread

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!

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Smart Flour Foods, 2418 Spring Lane, #5232, Austin, TX 78703

V040424



Smart Flour Vegan Cauliflower Pizza Crusts



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.

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

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



Shelf Life:

Frozen: 365 Days
Refrig: 7 Days
Ambient: 0 Days

WHAT ARE THE BENEFITS OF 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.



Product	10" Vegan	12" Vegan
Manu Item #	CPCV10WS12	CPCV12WS12
GTIN #	10856952001780	10856952001544
DOT #	772384	714439
Case Pk	24	12
Unit Wt	5.6 – 6.2 oz	8.6 – 9.2 oz

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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



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 undercooking for a perfect pizza.



Shelf Life:

Frozen: 365 Days
Refrig: 7 Days
Ambient: 0 Days

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

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



10" Round Crust



12" Round Crust



5.5" X 16" Oval

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	12
Unit Wt	5.5 - 6.1 oz	8.6 - 9.2 oz	5.5 - 6.1 oz

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Smart Flour Traditional Thin Pizza Crust



Are you in the market to find the ideal “better” gluten-free option? Then look no further; our Traditional Thin Crust has the crunch of a thin and crispy shell with the perfect neutral taste to keep your unique toppings the star of the show.

Premium quality for a price conscious menu

Guests have become accustomed to not settling for less (and why should they?!). Offer what they love while keeping your menu costs to a minimum with our Traditional Thin Crust.

Culinary driven for maximum profit & support

If you’re looking for a crust that will compliment your robust pizza toppings, Smart Flour has options to suit even the most eclectic menus.

High performance and simple kitchen processes

A functional kitchen is a happy kitchen; low ticket times and few errors during the busiest shift is always the goal. With Smart Flour’s substantial refrigeration life (7 days), an oven-ready crust is always within reach.



Shelf Life:

Frozen: 365 Days
Refrig: 7 Days
Ambient: 0 Days

Vegan, ZERO Top 8 allergens

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

PIZZA CRUST COOKING TIMES

Cooking Smart Flour’s par baked pizza crusts is easy and quick. You can use a variety of different ovens, ranging from toaster ovens to grills. For best results, crusts should be fully defrosted (slacked) before cooking, but can also be used straight from the freezer.

Type of Oven	Suggested Temp*	Cooking Time*
Stone Deck	475°	~6 Minutes
Conveyor	450°	~4 Minutes
Common Oven	425°	~12 Minutes
Wilsco	450°	~12 Minutes
Ovention (25% Top / 65% Bottom Fan)	500°	~4 Minutes

*Times and temperatures may vary by oven/location. Always test in your ovens for best results.



Product

Manu Item

GTIN

DOT

Case Pk

Unit Wt

12" Traditional Thin

PC12TRTWS20

10856952001582

775270

20

8.6 - 9.2 oz

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