



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).



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 | www.smartflourfoods.com
 Smart Flour Foods, 2418 Spring Lane, #5232, Austin, TX 78703





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 |

V0423

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

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

sales@smartflourfoods.com | www.smartflourfoods.com
Smart Flour Foods, 2418 Spring Lane, #5232, Austin, TX 78703





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.

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).



Shelf Life:

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

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



10" Round Crust

Manu Item # PC10TAVWS12
GTIN # 10856952001155
DOT # 679205
Case Pk 12
Unit Wt 5.5 - 6.1 oz



12" Round Crust

Manu Item # PC12TAVWS12
GTIN # 10856952001131
DOT # 679206
Case Pk 12
Unit Wt 8.6 - 9.2 oz



5.5" X 16" Oval

Manu Item # PC5x16TAVWS12
GTIN # 10856952001254
DOT # 687729
Case Pk 36
Unit Wt 5.5 - 6.1 oz

Product
Manu Item #
GTIN #
DOT #
Case Pk
Unit Wt

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

sales@smartflourfoods.com | www.smartflourfoods.com
Smart Flour Foods, 2418 Spring Lane, #5232, Austin, TX 78703

