



## Ancient-Grain Pizza Crusts



Made with our **CULINARY DRIVEN** ancient-grain blend, Smart Flour's Ancient-Grain Pizza Crusts are a crowd pleaser. Our main focus is to not just be gluten-free, but to create products that everyone can enjoy, whether they require a gluten-free diet or are just trying to make healthier food choices.



### Made with a Blend of Ancient Grains

Our unique, ancient-grain blend has an elevated nutritional platform, giving a boost of fiber, protein and calcium – nutrients that lower-quality, gluten-free offerings do not have.

**Why it Matters:** Now, more than ever, consumers are becoming increasingly aware of their health. They are seeking out brands and restaurants that not only provide delicious food, but healthy foods, as well.

### Vegan

On-trend with a broad audience

**Why it Matters:** Many gluten-free crusts offered today are not vegan, which alienates a segment of those with allergies and/or a preference to lead a vegan lifestyle. In this case, not only do Smart Flour's crusts serve the purpose of a gluten-free offering, but they provide an alternative option to those who want/must have a vegan-friendly food item.

### Non-GMO Project Verified

Consumers are interested and in-tune with where the foods they eat come from.

**Why it Matters:** Customers who find restaurants that provide quality products are more likely to share them with others, whether through word-of-mouth or recommendations to close friends/families.

### Free from Rice Flour

While most gluten-free foods on the market today are made with bland-tasting and nutritionally-void rice and potato blends, Smart Flour has formulated "Gluten-Free 2.0" with our unique ancient-grain blend of sorghum, amaranth and teff.

**Why it Matters:** With so many gluten-free products for customers to choose from, they are now more inclined to only consume the best out there and no longer have to compromise taste for their dietary needs.

### Contains ZERO of the Top 8 Allergens

The top eight allergens include eggs, soy dairy, gluten, fish/shellfish, tree nuts, peanuts and wheat. Not only are Smart Flour's Ancient-Grain Pizza Crusts delicious, they can be enjoyed by the masses.

**Why it Matters:** With food allergies more prevalent than ever, having allergen-free options on your menu caters to a variety of consumers, making your establishment a must-try for allergen-sensitive patrons, as well as their friends and families.



## WHY SHOULD YOU CATER TO THE GLUTEN-FREE MARKET?

**29%** of all U.S. households have at least one person that eats gluten-free\*

Younger consumers regard GF products as universally beneficial and could be swayed by GF foods featuring added health claims and/or "free-from" statements.

Surprisingly, only about 32% of those who eat gluten-free have been diagnosed with celiac.

**68%** of those who eat gluten-free choose to do so for a variety of reasons\*

The foods are more natural/healthy, gives them more energy, stabilizes their mood, and more.

\* Mintel





# Ancient-Grain Pizza Crusts



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

## Shelf Life:

**Frozen:**  
365 Days

**Refrig:**  
7 Days

**Ambient:**  
0 Days

Nutrition Facts	
Serving Size 1/2 Crust (57g) Servings Per Container 2	
Amount Per Serving	
<b>Calories</b>	<b>150</b>
% Daily Value*	
<b>Total Fat</b> 2.5g	4%
Saturated Fat 0g	0%
Trans Fat 0g	
<b>Cholesterol</b> 0g	0%
<b>Sodium</b> 330g	14%
<b>Total Carbohydrate</b> 31g	10%
Dietary Fiber 1g	4%
Sugars 2g	
<b>Protein</b> 2g	
Vitamin A 0%	Vitamin C 0%
Calcium 0%	Iron 4%

Nutrition Facts	
Serving Size 1/3 Crust (54g) Servings Per Container 3	
Amount Per Serving	
<b>Calories</b>	<b>140</b>
% Daily Value*	
<b>Total Fat</b> 2.5g	4%
Saturated Fat 0g	0%
Trans Fat 0g	
<b>Cholesterol</b> 0g	0%
<b>Sodium</b> 310g	13%
<b>Total Carbohydrate</b> 29g	10%
Dietary Fiber 1g	4%
Sugars 2g	
<b>Protein</b> 2g	
Vitamin A 0%	Vitamin C 0%
Calcium 0%	Iron 4%

Nutrition Facts	
Serving Size 1/4 Crust (62g) Servings Per Container 4	
Amount Per Serving	
<b>Calories</b>	<b>170</b>
% Daily Value*	
<b>Total Fat</b> 3g	5%
Saturated Fat 0g	0%
Trans Fat 0g	
<b>Cholesterol</b> 0g	0%
<b>Sodium</b> 360g	15%
<b>Total Carbohydrate</b> 34g	11%
Dietary Fiber 2g	8%
Sugars 2g	
<b>Protein</b> 2g	
Vitamin A 0%	Vitamin C 0%
Calcium 0%	Iron 4%

Nutrition Facts	
Serving Size 1/2 Crust (57g) Servings Per Container 2	
Amount Per Serving	
<b>Calories</b>	<b>150</b>
% Daily Value*	
<b>Total Fat</b> 2.5g	4%
Saturated Fat 0g	0%
Trans Fat 0g	
<b>Cholesterol</b> 0g	0%
<b>Sodium</b> 330g	14%
<b>Total Carbohydrate</b> 31g	10%
Dietary Fiber 1g	4%
Sugars 2g	
<b>Protein</b> 2g	
Vitamin A 0%	Vitamin C 0%
Calcium 0%	Iron 4%

**INGREDIENTS:** Smart Flour (Tapioca Flour, Sorghum Flour, Teff Flour, Amaranth Flour), Water, Potato Starch, Modified Tapioca Starch, Sorghum Flour, Olive Oil, Sugar, Agave, Flax Seed, Yeast, Salt, Xanthan Gum, Guar Gum, Baking Powder (Sodium Acid Pyrophosphate, Sodium Bicarbonate, Cornstarch, Monocalcium Phosphate), Baking Soda, Non-GMO Canola Oil (Expeller Pressed From Non-Genetically Modified Seed).

## Bakes at the same time/temp as regular pizza crusts:

No need to change your normal process, other than to avoid cross-contamination

**Why it Matters:** 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

**Why it Matters:** Simple processes for gluten-free items make prep easy on the kitchen staff. Less chance of over or undercooking for a perfect pizza, every time.

## PIZZA CRUST COOKING TIPS

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*
Common Kitchen Oven	425° - 450°	12-14 mins
Toaster Oven (1200-1500 watts)	375° - 400°	6-8 mins
Conventional Oven (pre-heated stone)	400°	5-7 mins
Convection Oven (pre-heated stone, low fan speed)	400°	4-8 mins
Wood Burning/Gas Fired Stone Oven	Test based on temp of the oven	Varies
Grill (brush each side with olive oil)	Medium - High heat	2-3 mins on each side
Turbo Chef convection	600°	1-2 mins
Turbo Chef conveyor	480°	3 mins
Ovention (or similar)	450°	6 mins

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

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

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