



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

8" Round Crust

24721008
10856952001438
612422
12
3.8 - 4.4 oz

10" Round Crust

24721010
10856952001407
612419
12
5.5 - 6.1 oz

12" Round Crust

24721012
10856952001414
612420
12
8.6 - 9.2 oz

6" X 9" Flatbread

FB6x9WS
10856952001025
623093
36
4.0 - 4.6 oz

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

Nutrition Facts	
2 servings per container	
Serving Size	1/2 crust (59g)
Amount Per Serving	
Calories	150
% Daily Value*	
Total Fat 4.5g	6%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0g	0%
Sodium 260g	11%
Total Carbohydrate 26g	9%
Dietary Fiber 1g	4%
Total Sugars 1g	
Includes 1g Added Sugars	2%
Protein 1g	
Vitamin D 0mcg	0%
Calcium 15mg	2%
Iron 1mg	6%
Potassium 57mg	2%
Vitamin A 0mcg	0%
Vitamin C 0mg	0%

Nutrition Facts	
3 servings per container	
Serving Size	1/3 crust (55g)
Amount Per Serving	
Calories	140
% Daily Value*	
Total Fat 4g	5%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0g	0%
Sodium 250g	11%
Total Carbohydrate 24g	9%
Dietary Fiber 1g	4%
Total Sugars 1g	
Includes 1g Added Sugars	2%
Protein 1g	
Vitamin D 0mcg	0%
Calcium 14mg	2%
Iron 1mg	6%
Potassium 53mg	2%
Vitamin A 0mcg	0%
Vitamin C 0mg	0%

Nutrition Facts	
4 servings per container	
Serving Size	1/4 crust (62g)
Amount Per Serving	
Calories	160
% Daily Value*	
Total Fat 4.5g	6%
Saturated Fat 0.5g	3%
Trans Fat 0g	
Cholesterol 0g	0%
Sodium 280g	12%
Total Carbohydrate 28g	10%
Dietary Fiber 1g	4%
Total Sugars 1g	
Includes 1g Added Sugars	4%
Protein 2g	
Vitamin D 0mcg	0%
Calcium 16mg	2%
Iron 1mg	6%
Potassium 61mg	2%
Vitamin A 0mcg	0%
Vitamin C 0mg	0%

Nutrition Facts	
2 servings per container	
Serving Size	1/2 crust (61g)
Amount Per Serving	
Calories	150
% Daily Value*	
Total Fat 4.5g	6%
Saturated Fat 0.5g	3%
Trans Fat 0g	
Cholesterol 0g	0%
Sodium 270g	12%
Total Carbohydrate 27g	10%
Dietary Fiber 1g	4%
Total Sugars 2g	
Includes 1g Added Sugars	2%
Protein 2g	
Vitamin D 0mcg	0%
Calcium 15mg	2%
Iron 1mg	6%
Potassium 59mg	2%
Vitamin A 0mcg	0%
Vitamin C 0mg	0%

INGREDIENTS: Smart Flour™ (Tapioca Flour, Sorghum Flour, Teff Flour, Amaranth Flour), Water, Potato Starch, White Rice Flour, 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, Cornstarch, Canola Oil.

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 to produce ideally-baked pizzas for every order, every time.

Works great in a variety of ovens/temperatures

Universally simple for kitchen implementation.

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

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*
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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Smart Flour Ancient Grain Pizza Crust



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.

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. With substantial refrigeration life (7 days), an oven-ready crust is always within reach.

Change in landscape

Coupled with a year of uncertainty in their OWN lives, many patrons are looking to their go-to spots for better-for-you-options, more now than ever. In addition to convenience of takeout and delivery, many are focused on their health and well-being.

Culinary driven for maximum profit & 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.

Vegan, 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).

MEETING THE NEEDS OF YOUR GUESTS

OUR MISSION:

BRING BETTER-FOR-YOU & SUPERIOR SPECIALTY PRODUCTS

TO THE OPERATORS WHO UNDERSTAND THE IMPORTANCE OF BEING CULINARY DRIVEN



CHANGE IN LANDSCAPE: HEAVILY FOCUSED ON HEALTHY LIVING



COMMITTED TO GLUTEN-FREE: HIGH PERFORMING & SIMPLE KITCHEN PROCESSES



INCLUSIVITY: A “MUST” FOR MAXIMUM PROFIT AND GUEST SUPPORT

Smart Flour isn’t meant to be on EVERY menu...and that’s OK. We’re specifically looking to partner with operators who are culinary driven, innovative and are up-to-speed with the latest trends in the industry.

Sound like you? If you’re reading this, we think so.