



Ancient Grain Vegan Cauliflower Pizza Crusts



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

Nutrition Facts	
3 servings per container	
Serving Size 1/4 crust (63g)	
Amount Per Serving	
Calories	150
% Daily Value*	
Total Fat 4g	5%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0g	0%
Sodium 280g	12%
Total Carbohydrate 22g	8%
Dietary Fiber 1g	4%
Total Sugars 2g	
Includes 2g Added Sugars	4%
Protein 2g	
Vitamin D 0mcg	0%
Calcium 19mg	2%
Iron 0mg	0%
Potassium 55mg	2%
Vitamin A 0mcg	0%
Vitamin C 21mg	25%

Shelf Life:	INGREDIENTS: Tapioca Starch, Sorghum Flour, Water, White Rice Flour, Cauliflower, Potato Starch, Cauliflower Powder, Olive Oil, Sugar, Yeast (Yeast, Sorbitan Monostearate), Molasses, Salt-Non Iodized, Xanthan Gum, Guar Gum, Baking Powder (Sodium Acid Pyrophosphate, Sodium Bicarbonate, Cornstarch (Made From Non-Genetically Modified Corn), and Monocalcium Phosphate), Organic Agave Syrup, Sodium Bicarbonate, Active Dry Yeast, Cornstarch, Non-GMO Canola Oil (Expeller Pressed From Non-Genetically Modified Seed).
Frozen: 365 Days	
Refrig: 7 Days	
Ambient: 0 Days	

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 & 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.

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.

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 undercooking for a perfect pizza, every time.

WHY DO I NEED TO 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.

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*
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.



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





Ancient Grain Original Cauliflower Pizza Crusts



Product	10" Original
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

INGREDIENTS: Rice Cauliflower, Smart Flour™ (Tapioca Starch, Teff Flour, Sorghum Flour, Amaranth Flour), Mozzarella Cheese (Pasteurized Milk, Cheese Culture, Salt, Enzymes), Hydrolyzed Pea Protein, Potato Starch, Pasteurized Dried Free Flowing Whole Eggs, Pasteurized Dried Egg Whites, Parmesan Cheese (Pasteurized Part-Skim Cow's Milk, Cheese Cultures, Salt, Enzymes), Olive Oil, Xanthan Gum, Baking Powder (sodium acid pyrophosphate, sodium bicarbonate, corn starch, monocalcium phosphate), Salt.

Contains: Milk, Egg

Nutrition Facts	
3 servings per container	
Serving Size	1/3 crust (62g)
Amount Per Serving	
Calories	140
% Daily Value*	
Total Fat 5g	6%
Saturated Fat 2g	10%
Trans Fat 0g	
Cholesterol 35g	12%
Sodium 480g	21%
Total Carbohydrate 16g	6%
Dietary Fiber 1g	4%
Total Sugars 1g	
Includes 0g Added Sugars	0%
Protein 8g	
Vitamin D 0mcg	0%
Calcium 142mg	10%
Iron 1mg	6%
Potassium 147mg	4%
Vitamin A 26mcg	2%
Vitamin C 13mg	15%

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 & 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.

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 (3 days), an oven-ready crust is always within reach.

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 undercooking for a perfect pizza, every time.

WHY DO I NEED TO OFFER A CAULIFLOWER CRUST?

IN DEMAND AMONGST CONSUMERS LOOKING FOR PLANT-BASED AND/OR LOW-CARB OPTIONS

This versatile vegetable has become the go-to low-carb alternative for many starchy foods. Regardless of the reason for following a low-carb diet, many consumers have become accustomed to looking for cauliflower on the menu when dining out, making it an incredibly easy up-sell.

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*
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.

HOW DO WE STACK UP?

Compare our Original Cauliflower crust with others in the market.

Smart Flour has the perfect blend of high protein, low-carb and low-fat attributes (not to mention our ancient-grain taste and texture) - **what your customers are looking for in a premium cauliflower crust.**

(Per 100g)	Cal.	Fat	Carbs	Fiber	Protein	First Ingredients
Smart Flour	192	7.9g	26.3g	1.7g	12.3g	Riced Cauliflower, Smart Flour Proprietary Blend
Venice (Seasoned)	272	8.2g	34.5g	1.8g	10.9g	Cauliflower, Low Moisture Mozzarella Cheese, Rice Flour
Caulipower	298	10.4g	46.0g	3.4g	3.5g	Cauliflower, Brown Rice Flour, Cornstarch, Water, Tapioca
Senza Glutine	282	11.0g	42.0g	2.8g	4.0g	Cauliflower, Rice Flour, Corn Starch, Water, Tapioca Flour
Rich's	291	7.1g	46.8g	1.6g	9.9g	Cauliflower, Low Moisture Mozzarella, Rice Flour

Lookin' for variety? Ask for more info:

