



# Smart Flour Vegan Cauliflower Pizza Crust



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

Nutrition Facts	
3 servings per container	
Serving Size 1/4 crust (63g)	
Amount Per Serving	
<b>Calories</b>	<b>150</b>
% 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%
<b>Protein 2g</b>	
Vitamin D 0mcg	0%
Calcium 19mg	2%
Iron 0mg	0%
Potassium 55mg	2%
Vitamin A 0mcg	0%
Vitamin C 21mg	25%

<b>Shelf Life:</b>	<b>INGREDIENTS:</b> 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).
<b>Frozen:</b> 365 Days	
<b>Refrig:</b> 7 Days	
<b>Ambient:</b> 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 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.



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