



Smart Flour Multi Ancient Grain Cauliflower Pizza Crust



PLANT BASED: A TREND THAT'S HERE TO STAY

By 2033, the global plant-based food market size is predicted to expand 3X to reach **\$35B+**

Awareness of health benefits and impact on the environment are key drivers to the shift in the way of thinking about food, globally.

*Future Market Insights, 2023



Product	10" Multi Grain Cauli
Manu Item #	CPCAGV10WS24
GTIN #	10856952001582
DOT #	772384
Case Pk	24
Unit Wt	5.6 - 6.2 oz

Shelf Life:

Frozen:
365 Days

Refrig:
7 Days

Ambient:
0 Days

Nutrition Facts

3 servings per container

Serving Size 1/3 crust (56g)

Amount Per Serving

Calories 120

% Daily Value*

Total Fat 2g 3%

Saturated Fat 0g 0%

Trans Fat 0g

Cholesterol 0mg 0%

Sodium 280mg 12%

Total Carbohydrate 25g 9%

Dietary Fiber 1g 4%

Total Sugars 2g

Includes 1g Added Sugars 2%

Protein 2g

Vitamin D 0mcg 0%

Calcium 21mg 2%

Iron 1mg 6%

Potassium 51mg 2%

Vitamin A 0mcg 0%

Vitamin C 15mg 15%

INGREDIENTS: Smart Flour (Tapioca Flour, Sorghum Flour, Teff Flour, Amaranth Flour), Water, Potato Starch, White Rice Flour, Cauliflower Flour, Canola Oil, Sugar, Salt, Flax Seed, Xanthan Gum, Guar Gum, Yeast, Baking Powder (Sodium Acid Pyrophosphate, Sodium Bicarbonate, Cornstarch, Monocalcium Phosphate), Baking Soda, Cornstarch.

For the last several years, restaurants across the country have committed to including more plant-based options on their menus, catering to the 'healthier is better' crowd.

Sorghum, amaranth, and teff are our key ancient grains in our 10" cauliflower crust. These grains pack in the nutrition and give this crust a light cauliflower taste, with a hearty taste and texture that is nothing short of craveable. (Did we mention our cauliflower crusts are vegan?)

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 makes prep easy on the kitchen staff. Less chance of over or undercooking for a perfect pizza, every time.

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!

sales@smartflourfoods.com | www.smartflourfoods.com

Smart Flour Foods, 2418 Spring Lane, #5232, Austin, TX 78703

OV91824

