



Smart Flour Single 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	12" Single Grain Cauli
Manu Item #	CPCV12WS12
GTIN #	10856952001544
DOT #	714439
Case Pk	12
Unit Wt	8.6 - 9.2 oz

Shelf Life:

Frozen:
365 Days

Refrig:
7 Days

Ambient:
0 Days

Nutrition Facts

4 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 0mg	0%
Sodium 280mg	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%

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).

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, our key ancient grain for our 12" crust, gives this crust the chew and taste that customers have grown to love with a cauliflower crust, while being a great vegan option.

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!

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