



# Smart Flour Traditional Thin Pizza Crust



Are you in the market to find the ideal “better” gluten-free option? Then look no further; our Traditional Thin Crust has the crunch of a thin and crispy shell with the perfect neutral taste to keep your unique toppings the star of the show.

## Premium quality for a price conscious menu

Guests have become accustomed to not settling for less (and why should they?!). Offer what they love while keeping your menu costs to a minimum with our Traditional Thin Crust.

## Culinary driven for maximum profit & support

If you’re looking for a crust that will compliment your robust pizza toppings, Smart Flour has options to suit even the most eclectic menus.

## High performance and simple kitchen processes

A functional kitchen is a happy kitchen; low ticket times and few errors during the busiest shift is always the goal. With Smart Flour’s substantial refrigeration life (7 days), an oven-ready crust is always within reach.

## Vegan, ZERO Top 8 allergens

We firmly believe in “quality over quantity”. Our Traditional Thin Crusts are vegan and contain ZERO of the top allergens (eggs, soy, dairy, gluten, fish/shellfish, tree nuts, peanuts, and wheat).



<b>Product</b>	<b>12" Traditional Thin</b>
<b>Manu Item #</b>	PC12TRTWS20
<b>GTIN #</b>	10856952001582
<b>DOT #</b>	775270
<b>Case Pk</b>	20
<b>Unit Wt</b>	8.6 - 9.2 oz

Nutrition Facts	
4 servings per container	
Serving Size 1/4 crust (62g)	
Amount Per Serving	
<b>Calories</b>	<b>150</b>
% Daily Value*	
Total Fat 2.5g	3%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 290mg	13%
Total Carbohydrate 30g	11%
Dietary Fiber 2g	7%
Total Sugars 2g	
Includes 2g Added Sugars	4%
<b>Protein</b> 2g	
Vitamin D 0mcg	0%
Calcium 16mg	2%
Iron 1mg	6%
Potassium 27mg	0%

### Shelf Life:

**Frozen:**  
365 Days

**Refrig:**  
7 Days

**Ambient:**  
0 Days

### INGREDIENTS:

Water, Tapioca Starch, Sorghum Flour, Oat Flour, Potato Starch, White Rice Flour, Sugar, Canola Oil, Salt, Flax Seed, Xanthan Gum, Guar Gum, Yeast, Baking Powder (Sodium Acid Pyrophosphate, Sodium Bicarbonate, Cornstarch, Monocalcium Phosphate), Sodium Bicarbonate, Cornstarch.

## 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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