



Tavern Pizza Crusts



Made with the powerful ancient-grain sorghum, Smart Flour's Tavern Crusts are a crowd pleaser. Our CULINARY DRIVEN certified gluten-free crusts feature a whole-grain taste and texture that appeals to gluten-free and mainstream consumers alike.



Made with Sorghum

Our tavern crust is made with sorghum, providing a nutritional punch of protein, fiber and minerals like phosphorus, potassium, calcium and iron.

Why it Matters: Consumers are looking for nutritious options on the menu and won't sacrifice great taste. Our modern crust is light in color, balanced in flavor, and cooks up like a traditional, white-flour crust. It just happens to be healthier, too!

Vegan

A plant-based pick for your pizza.

Why it Matters: With more consumers adopting a plant-based lifestyle, vegan diets are going from niche to mainstream. Smart Flour's Tavern Crusts offer an alternative, on-trend option for your menu.

Non-GMO

Consumers are in-tune with where the foods they eat come from.

Why it Matters: Customers who find restaurants that provide quality products are more likely to share them with others - whether through word-of-mouth or recommendations to close friends/families.

Free From Rice Flour

While most gluten-free foods on the market today are made with bland-tasting and nutritionally-void rice and potato blends, Smart Flour's Tavern Crusts are made with sorghum, resulting in a taste and texture that appeals to a broad variety of palates.

Why it Matters: With so many gluten-free products for customers to choose from, they are now becoming more inclined to only consume the best out there and no longer having to compromise taste for their dietary needs.

Contains ZERO Of The Top 8 Allergens

Smart Flour's crust is free of the top eight allergens: eggs, soy dairy, gluten, fish/shellfish, tree nuts, peanuts and wheat.

Why it Matters: Food allergies shouldn't limit people's dining experience. Smart Flour's Tavern Crusts provide customers a safe and tasty choice to offer on the menu.



WHY SHOULD YOU CATER TO THE GLUTEN-FREE MARKET?

29% of all U.S. households have at least one person that eats gluten-free*

Younger consumers regard GF products as universally beneficial and could be swayed by GF foods featuring added health claims and/or "free-from" statements.

Surprisingly, only about 32% of those who eat gluten-free have been diagnosed with celiac.

68% of those who eat gluten-free choose to do so for a variety of reasons*

The foods are more natural/healthy, gives them more energy, stabilizes their mood, and more.

* Mintel



Tavern Pizza Crusts



Product

Manu Item #

GTIN #

DOT #

Case Pk

Unit Wt

10" Round Crust

PC10TAVWS12

10856952001155

679205

12

5.5 - 6.1 oz

12" Round Crust

PC12TAVWS12

10856952001131

679206

12

8.6 - 9.2 oz

5.5" X 16" Oval

PC5x16TAVWS12

10856952001254

687729

36

5.5 - 6.1 oz

Shelf Life:

Frozen:

365 Days

Refrig:

7 Days

Ambient:

0 Days

Nutrition Facts

Serving Size 1/3 Crust (54g)
Servings Per Container 3

Amount Per Serving

Calories 130

% Daily Value*

Total Fat 2g 3%

Saturated Fat 0g 0%

Trans Fat 0g

Cholesterol 0g 0%

Sodium 260g 11%

Total Carbohydrate 25g 9%

Dietary Fiber less than 1g 0%

Total Sugars 1g

Includes 1g Added Sugars 2%

Protein 1g

Vitamin D 0% Iron 0%

Calcium 2% Potassium 0%

Nutrition Facts

Serving Size 1/4 Crust (54g)
Servings Per Container 4

Amount Per Serving

Calories 150

% Daily Value*

Total Fat 2g 3%

Saturated Fat 0g 0%

Trans Fat 0g

Cholesterol 0g 0%

Sodium 310g 13%

Total Carbohydrate 30g 11%

Dietary Fiber less than 1g 4%

Total Sugars 2g

Includes 2g Added Sugars 4%

Protein 1g

Vitamin D 0% Iron 0%

Calcium 2% Potassium 0%

Nutrition Facts

Serving Size 1/3 Crust (55g)
Servings Per Container 3

Amount Per Serving

Calories 120

% Daily Value*

Total Fat 2g 3%

Saturated Fat 0g 0%

Trans Fat 0g

Cholesterol 0g 0%

Sodium 280g 12%

Potassium 30g 1%

Total Carbohydrate 26g 9%

Dietary Fiber 1g 4%

Sugars 3g

Protein 1g

Vitamin A 0% Vitamin C 0%

Calcium 0% Iron 0%

INGREDIENTS: Water, Tapioca Starch, Sorghum Flour, Modified Tapioca Starch, Potato Starch, Pure Olive Oil, Sugar, Yeast (Yeast, Sorbitan Monostearate), Agave Nectar, Salt-Non Iodized, Xanthan Gum, Guar Gum, Baking Powder (Sodium Acid Pyrophosphate, Sodium Bicarbonate, Corn Starch (Made From Non-Genetically Modified Corn, and Monocalcium Phosphate), Sodium Bicarbonate, Non-GMO Canola Oil (Expeller Pressed From Non-Genetically Modified Seed).

Bakes at the same time/temp as regular pizza crusts:

No need to change your normal process, other than to avoid cross-contamination

Why it Matters: Easy on the kitchen staff to produce ideally-baked gluten-free pizzas every time.

Works great in a variety of ovens/temperatures

Universally simple for kitchen implementation

Why it Matters: 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.

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*
Common Kitchen Oven	425° - 450°	12-14 mins
Toaster Oven (1200-1500 watts)	375° - 400°	6-8 mins
Conventional Oven (pre-heated stone)	400°	5-7 mins
Convection Oven (pre-heated stone, low fan speed)	400°	4-8 mins
Wood Burning/Gas Fired Stone Oven	Test based on temp of the oven	Varies
Grill (brush each side with olive oil)	Medium - High heat	2-3 mins on each side
Turbo Chef convection	600°	1-2 mins
Turbo Chef conveyor	480°	3 mins
Ovention (or similar)	450°	6 mins

*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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