



Product Code: 20943

# 12" X 5" GLUTEN FREE SEASONED CAULIFLOWER FLATBREAD, 48 5.5-OZ

This seasoned cauliflower flatbread delivers a flavorful, fun, and fancy flatbread experience to your customers. They will be delighted with the taste of this flatbread, and love that cauliflower is the first ingredient!

## Nutrition Facts

3 Servings Per Container

### Serving Size

\* The % Daily Value (dv) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.



### SPECIFICATIONS & STORAGE

GTIN:	00049800209435
Case Count:	48
Master Pack:	CASE
Net Case Weight:	16.5 LB
Gross Case Weight:	18 LB
Case Cube:	0.686
Pallet Pattern:	9 Ti x 12 Hi (108 Cases/Pallet)
Serving Size:	
Shelf Life from Manufacture:	240 DAYS
Storage Method:	Keep Frozen
Shelf Life Refrigerated, Prepared:	0 DAYS
Shelf Life Ambient, Prepared:	0 DAYS
Shelf Life Refrigerated, Thawed:	7 DAYS
Shelf Life Ambient, Thawed:	N/A
Master Unit Size:	5.5 OZ
Case Dimensions:	13.25 IN L x 13.25 IN W x 6.75 IN H

### PRODUCT INGREDIENTS

INGREDIENTS FOR U.S. MARKET: CAULIFLOWER, LOW MOISTURE MOZZARELLA CHEESE (PASTEURIZED MILK, CHEESE CULTURES, SALT, ENZYME), TAPIOCA STARCH, RICE FLOUR, RICE STARCH, EGG WHITES, MODIFIED RICE STARCH, CONTAINS LESS THAN 2% OF THE FOLLOWING: CANE SUGAR, YEAST, SALT, GARLIC POWDER, SPICES, XANTHAN GUM, CULTURED BROWN RICE, BROWN RICE FLOUR, CITRIC ACID, LACTIC ACID.

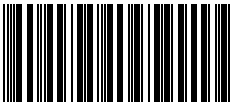
### ALLERGENS

CONTAINS: EGGS, MILK

### TIPS & HANDLING

BAKING INSTRUCTIONS: PREHEAT YOUR OVEN TO 425°F (220°C) WITH THE RACK PLACED IN THE MIDDLE. TOP PIZZA WHILE FROZEN AND COOK IMMEDIATELY. COOKING TIMES MAY VARY SO WE RECOMMEND 10 -12 MINUTES OR UNTIL THE CRUST IS GOLDEN BROWN. FOR FOOD SAFETY AND QUALITY, PRODUCT MUST BE COOKED TO THE INTERNAL TEMPERATURE OF 165°F (74°C). LET IT COOL FOR ONE MINUTE, THEN CUT, SERVE AND ENJOY.

CASE GTIN



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