



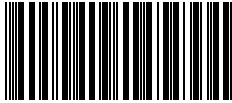
Product Code: 20987

# 12" GLUTEN FREE CAULIFLOWER RAISED EDGE PIZZA CRUST, 12 14-OZ

Delicious Gluten Free Cauliflower Pizza Crust that cooks, cuts and crunches like a traditional pizza - without the guilt.



CASE GTIN



00850017875012

## SPECIFICATIONS & STORAGE

GTIN:	00850017875012
Case Count:	12
Master Pack:	CASE
Net Case Weight:	10.5 LB
Gross Case Weight:	11.7 LB
Case Cube:	0.968
Pallet Pattern:	9 Ti x 8 Hi (72 Cases/Pallet)
Serving Size:	1/8 pizza crust (49g)
Shelf Life from Manufacture:	365 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:	0 DAYS
Master Unit Size:	14 OZ
Case Dimensions:	12.62 IN L x 12.62 IN W x 10.5 IN H

## PRODUCT INGREDIENTS

INGREDIENTS FOR U.S. MARKET: CAULIFLOWER, RICE FLOUR, WATER, TAPIOCA STARCH, RICE STARCH, CANE SUGAR, CANOLA OIL. CONTAINS LESS THAN 2% OF THE FOLLOWING: POTATO STARCH, YEAST, SALT, LEAVENING (SODIUM ACID PYROPHOSPHATE, BAKING SODA, MONOCALCIUM PHOSPHATE), EXTRA VIRGIN OLIVE OIL, XANTHAN GUM.

## TIPS & HANDLING

FRAGILE 1. PREHEAT OVEN TO 400 °F (204 °C). 2. FOR BEST RESULTS, TOP CRUST WHILE STILL FROZEN OR PARTIALLY FROZEN. THAWED CRUST WILL REQUIRE A SHORTER BAKE TIME. 3. PLACE CRUST ON TABLETOP OR PREP TABLE. TOP BY APPLYING SAUCE, CHEESE AND CONDIMENTS TO PAR-BAKED CRUST AS DESIRED. 4. PLACE TOPPED CRUST DIRECTLY ON OVEN RACK, PIZZA SCREEN OR STEEL BAKING PAN (RECOMMENDED METHOD) AND PLACE IN OVEN FOR 15-18 MINUTES OR UNTIL DESIRED CRISPNESS IS REACHED. 5. ALLOW PIZZA TO STAND FOR ONE (1) MINUTE THEN SLICE PIZZA INTO DESIRED NUMBER OF PIECES. SERVE OR PLACE IN BOX FOR TAKE-OUT LOCATIONS.

## Nutrition Facts

8 Servings Per Container

Serving Size 1/8 pizza crust (49g)

Amount Per Serving

**Calories**

**110**

	% Daily Value*
<b>Total Fat</b> 1.5g	<b>2%</b>
Saturated Fat 0g	<b>0%</b>
Trans Fat 0g	
<b>Cholesterol</b> 0mg	<b>0%</b>
<b>Sodium</b> 300mg	<b>13%</b>
<b>Total Carbohydrate</b> 23g	<b>8%</b>
Dietary Fiber 1g	<b>3%</b>
Total Sugars 2g	
Includes 2g Added Sugars	<b>3%</b>
<b>Protein</b> 1g	<b>3%</b>
Vitamin D 0mcg	<b>0%</b>
Calcium 10mg	<b>0%</b>
Iron 0.2mg	<b>2%</b>
Potassium 40mg	<b>0%</b>
Thiamin	<b>0%</b>
Riboflavin	<b>0%</b>
Folate	<b>0%</b>

\* 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.

## 100g Nutrition Facts

Calories	<b>223.202</b>
<b>Protein</b>	<b>2.756 G</b>
<b>Carbohydrates</b>	<b>46.323 G</b>
Sugars	<b>3.718 G</b>
Added Sugars	<b>3.165 G</b>
Sugar Alcohol	<b>0 G</b>
<b>Water</b>	<b>44.637 G</b>
<b>Fat</b>	<b>3.165 G</b>
Saturates	<b>0.363 G</b>
Trans Fat	<b>0 G</b>
<b>Cholesterol</b>	<b>0 MG</b>
<b>Fiber</b>	<b>1.53 G</b>
<b>Minerals</b>	
Ash	<b>3.12 G</b>
Calcium	<b>19.289 MG</b>
Iron	<b>0.497 MG</b>
Sodium	<b>596.887 MG</b>
Thiamin	<b>0 MG</b>
Riboflavin	<b>0 MG</b>
Niacin	<b>0 MG</b>
Potassium	<b>85.567 MG</b>
Vitamin D	<b>0 MCG</b>
Folic Acid	<b>0 MCG</b>