




WE MAKE GREAT PIZZA POSSIBLE

10" Gluten Free Light and Airy Cold Press Pizza Crust

No Knead For:  Gluten  Artificial Flavors  Additives + Preservatives

CASE	24
SIZE: (FROZEN CRUST ONLY)	Min: 9.5" Target: 9.75" Max: 10"
Unit Weight:	Min: 7.8 oz Target: 8 oz Max: 8.2 oz
Net Case Weight:	12 lbs
Gross Case Weight:	13 lbs
Pallet Configuration:	16 X 7
Cases Per Pallet:	112
Case L x W x H	10.375" x 10.375" x 8.625"
Cube:	0.537
Shelf Life Frozen:	1 Year
Shelf Life Refrigerated:	14 Days

MFG Item Code	Label Code	GTIN
GF-SG10LA-24	GF-SG10LA-24	10850016421637

INGREDIENTS: Water, Rice Flour, Rice Starch, Potato Starch, Tapioca Starch, Sugar, Olive Oil, Contains 2% or less of the following: Instant Yeast (Yeast, Sorbitan Monostearate), Baking Powder (Sodium Acid Pyrophosphate, Sodium Bicarbonate, Calcium Carbonate, Monocalcium Phosphate, Calcium Sulfate), Xanthan Gum, Salt. CONTAINS: No Allergens

Storage and Handling: Store in the freezer or refrigerator, never at room temperature. Leaving the crust in the open air will cause it to crack.

Baking Directions: Preheat oven to 425 degrees. Top pizza crust while frozen and bake immediately. Bake 10 - 12 minutes. Internal temperature should reach 165 degrees. Bake from frozen or thaw.



vegan



gluten free

Bake times and temperatures will vary depending on ovens.

*Manufactured on equipment that processes milk & egg.

VEGAN - All Natural
Free of Egg, Dairy, Soy, Corn, and Nuts

Nutrition Facts

4 servings per container
Serving size 1/4 crust (2.0oz, 57g)

Amount per serving
Calories 130

	% Daily Value*
Total Fat 1.5g	2%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 180mg	8%
Total Carbohydrate 27g	10%
Dietary Fiber 1g	4%
Total Sugars 2g	
Includes 2g Added Sugars	4%
Protein 2g	
Vitamin D 0mcg	0%
Calcium 60mg	4%
Iron 0.5mg	2%
Potassium 30mg	0%

*The % Daily Value 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.

