



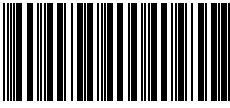
Product Code: 11819

10" GLUTEN-FREE SEASONED CAULIFLOWER PIZZA CRUST

This seasoned cauliflower parbaked pizza crust delivers a flavorful, fun, and fancy pizza experience to your customers. They will be delighted with the taste of this pizza, and love that cauliflower is the first ingredient! 24 crust/case.



CASE GTIN



00049800118195

SPECIFICATIONS & STORAGE

| | |
|------------------------------------|--------------------------------------|
| GTIN: | 00049800118195 |
| Case Count: | 24 |
| Master Pack: | CASE |
| Net Case Weight: | 3.538 KG |
| Gross Case Weight: | 4.037 KG |
| Case Cube: | 0.016 |
| Pallet Pattern: | 16 Ti x 10 Hi (160 Cases/Pallet) |
| Serving Size: | 1/3 pizza crust (49 g) |
| 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: | 5.2 OZ |
| Case Dimensions: | 26.67 CM L x 26.67 CM W x 22.22 CM H |

PRODUCT INGREDIENTS

Ingredients: Cauliflower, Mozzarella cheese (pasteurized milk, cheese cultures, salt, microbial enzyme), Tapioca starch, Rice flour, Rice starch, Liquid egg whites, Modified rice starch, 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.

Nutrition Facts Valeur nutritive

Per 1/3 pizza crust (49 g)
pour 1/3 pizza crust (49 g)

Calories **140**

| | % Daily Value* / % valeur quotidienne |
|-------------------------------------|--|
| Fat/Lipides 3.5g | 4% |
| Saturated/saturés 2g | 11% |
| + Trans/trans 0.1g | |
| Carbohydrate/Glucides 25g | |
| Fiber/Fibres 1g | 3% |
| Sugars/Sucres 1g | 1% |
| Protein/Protéines 4g | |
| Cholesterol/Cholestérol 10mg | |
| Sodium 260mg | 11% |
| Potassium 50mg | 1% |
| Iron 0.4mg | 2% |
| Calcium 75mg | 6% |

*5% or less is **a little**, 15% or more is **a lot**
*5% ou moins c'est est **peu**, 15% ou plus c'est **beaucoup**

100g Nutrition Facts

| | |
|---|-------------------|
| Calories | 295.079 |
| Calories From Fat / Calories sous forme de lipides | 59.854 |
| Calories From Saturated Fat / Calories sous forme de gras saturés | 37.505 |
| Protein / Protéines | 8.211 G |
| Carbohydrates / Glucides | 50.596 G |
| Sugars / Glucidique | 2.84 G |
| Sugar Alcohol / Alcool Glucidique | 0 G |
| Water/Eau | 31.477 G |
| Fat / Lipides | 6.651 G |
| Saturates / Saturés | 4.167 G |
| Trans Fat / Acide gras trans | 0.255 G |
| Cholesterol / Cholestérol | 22.651 MG |
| Fiber / Fibres | 1.781 G |
| Minerals | |
| Ash / Cendre | 3.067 G |
| Calcium / Calcium | 170.982 MG |
| Iron / Fer | 0.759 MG |
| Sodium / Sodium | 522.911 MG |
| Thiamin / Thiamine | 0 MG |
| Riboflavin / Riboflavine | 0 MG |
| Niacin / Niacine | 0.431 MG |
| Potassium | 97.918 MG |
| Vitamin C / Vitamine C | 9.005 MG |
| Folic Acid / Acide folique | 0 MCG |