



Product	10" Round Crust	12" Round Crust	5.5" X 16" Oval
Manu Item #	PC10TAVWS12	PC12TAVWS12	PC5x16TAVWS12
GTIN #	10856952001155	10856952001131	10856952001254
DOT #	679205	679206	687729
Case Pk	12	12	12
Unit Wt	5.5 - 6.1 oz	8.6 - 9.2 oz	5.5 - 6.1 oz

Shelf Life:

Frozen:
365 Days

Refrig:
7 Days

Ambient:
0 Days

Nutrition Facts	
3 servings per container	
Serving Size	1/3 crust (56g)
Amount Per Serving	
Calories	140
% Daily Value*	
Total Fat 4g	5%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 270mg	12%
Total Carbohydrate 20g	7%
Dietary Fiber 1g	4%
Total Sugars 1g	
Includes 1g Added Sugars	2%
Protein 1g	
Vitamin D 0mcg	0%
Calcium 8mg	0%
Iron 0mg	0%
Potassium 27mg	0%
Vitamin A 0mcg	0%
Vitamin C 2mg	2%

Nutrition Facts	
4 servings per container	
Serving Size	1/4 crust (62g)
Amount Per Serving	
Calories	160
% Daily Value*	
Total Fat 4.5g	6%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 300mg	13%
Total Carbohydrate 22g	8%
Dietary Fiber 1g	4%
Total Sugars 2g	
Includes 2g Added Sugars	4%
Protein 1g	
Vitamin D 0mcg	0%
Calcium 9mg	0%
Iron 0mg	0%
Potassium 30mg	0%
Vitamin A 0mcg	0%
Vitamin C 2mg	2%

Nutrition Facts	
3 servings per container	
Serving Size	1/3 crust (55g)
Amount Per Serving	
Calories	140
% Daily Value*	
Total Fat 4g	5%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 260mg	11%
Total Carbohydrate 19g	7%
Dietary Fiber 1g	4%
Total Sugars 1g	
Includes 1g Added Sugars	2%
Protein 1g	
Vitamin D 0mcg	0%
Calcium 8mg	0%
Iron 0mg	0%
Potassium 26mg	0%
Vitamin A 0mcg	0%
Vitamin C 2mg	2%

INGREDIENTS: Water, Tapioca Starch, Sorghum Flour, White Rice Flour, 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, Cornstarch, 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 to produce ideally-baked pizzas for every order, every time.

Works great in a variety of ovens/temperatures

Universally simple for kitchen implementation.

Why it Matters: Simple processes for specialty items make prep easy on the kitchen staff. Less chance of over or undercooking for a perfect pizza.

PIZZA CRUST COOKING TIMES

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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Smart Flour Tavern Pizza Crust



In recent years, there has been a massive shift from “good enough” foods to “healthier is better” foods, in just about every food category. More and more restaurants are including plant-based and healthier options on their menus and you probably won’t be surprised that “plant based options” is currently the #1 trend in the industry as of now.

Holding up to the demand of takeout & delivery

With the drastic increase of takeout and delivery in this new landscape, many gluten-free options do not have the reputation of traveling well and holding up to the demands of delivery. Smart Flour’s products are different, in that our products have been tested to hold up in a delivery scenario (yes, a 30-45 minute trip from the oven to a home table).

High performance and simple kitchen processes

We realize that a functional kitchen is a happy kitchen; low ticket times and few errors during even the busiest shifts is always the goal. With substantial refrigeration life (7 days), an oven-ready crust is always within reach.

Culinary driven for maximum profit & guest support

Guests want a superior option; they are no longer looking for “good enough” when it comes to gluten-free. Help drive a higher check average with quality products that guests can consistently count on.

Vegan, ZERO Top 8 Allergens

We firmly believe in “quality over quantity”. Our Tavern crusts are vegan and contain ZERO of the top allergens (eggs, soy, dairy, gluten, fish/shellfish, tree nuts, peanuts and wheat).

MEETING THE NEEDS OF YOUR GUESTS

OUR MISSION:

BRING BETTER-FOR-YOU & SUPERIOR SPECIALTY PRODUCTS

TO THE OPERATORS WHO UNDERSTAND THE IMPORTANCE OF BEING CULINARY DRIVEN



CHANGE IN LANDSCAPE:
HEAVILY FOCUSED ON HEALTHY LIVING



INCLUSIVITY: A “MUST” FOR MAXIMUM PROFIT AND GUEST SUPPORT



COMMITTED TO GLUTEN-FREE:
HIGH PERFORMING & SIMPLE KITCHEN PROCESSES

Smart Flour isn’t meant to be on EVERY menu...and that’s OK. We’re specifically looking to partner with operators who are culinary driven, innovative and are up-to-speed with the latest trends in the industry.

Sound like you? If you’re reading this, we think so.