

WE MAKE GREAT PIZZA POSSIBLE

10" Gluten Free

& Keto Friendly Cauliflower Cold Press Pizza Crust

No Knead For: 🔊 Gluten 🔊 Artificial Flavors 🔊 Additives + Preservatives

CASE SIZE:	24	MFG Item Code	Label Code	GTIN	Nutrition Fa 3 servings per container	cts
SIZE: (FROZEN CRUST ONLY)	Min: 9.5" Target: 9.75" Max: 10"	GF-SGCPSK10-24	GF-SGCPSK10-24	10856523003885	Serving size 1/3 crust (1.93oz, 55g)
Unit Weight:	Min: 5.6 oz Target: 5.8 oz Max: 6.0 oz		Mozzarella Cheese ((Cultur d Cellulose (Anti-Caking Ag		Amount per serving Calories	130
Net Case Weight:	8.7 lbs	Natural Mold Inhibitor), A Millet, Whole Brown Teff,	Ancient Grain Flour blend (Whole Amaranth, Whole G	Total Fat 5g	ily Value* 6%	
Gross Case Weight:	9.7 lbs	eggs, citric acid (preserve color)), Parmesan Cheese (Pasteurized part skim milk, cheese cultures, salt, and enzymes), Pea Protein, Whey Protein Isolate, Xanthan Gum, Baking Powder (Sodium acid pyrophosphate, Sodium bicarbonate, Calcium carbonate, Monocalcium phosphate, Calcium sulfate), White Vinegar, Granulated Garlic, Italian Seasonings Blend (Rosemary, Basil, Oregano, Sage and Marjoram). Contains: Milk, Egg Storage and Handling: Store in the freezer, never at room temperature. Leaving the crust in the open air will cause it to			Trans Fat 0g Cholesterol 40mg 13% Sodium 280mg 12% Total Carbohydrate 9g 3% Dietary Fiber 2g 7%	
Pallet Configuration:	16 x 10					
Cases Per Pallet:	160				Total Sugars 1g Includes 0g Added Sugars Protein 12g	0%
Case L x W x H:	10.438" x 10.438" x 7.188"	crack. Baking Directions: Preheat oven to 425 degrees. Top pizza		Calcium 193mg 15%	0% 15% 10%	
Cube:	0.453	crust while frozen and bake immediately. Bake 10 - 12 minutes. Internal temperature should reach 165 degrees. Bake from frozen.			Potassium 84mg *The % Daily Value tells you how much a nutri serving of food contributes to a daily diet. 2,00 day is used for general nutrition advice.	2% rient in a 00 calories a
Shelf Life Frozen:	1 Year		tures will vary depending on	cay is used for general nutrition advice.		
		May be manufactured or All Natural I Free of Sov. Cor	equipment that processes w n. and Nuts	heat.	SC SC	YF

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