

WE MAKE GREAT PIZZA POSSIBI

10" Gluten Free

Seasoned Cauliflower Parmesan Cold Press Pizza Crust

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

11.22

CASE SIZE:	24	MFG Item Code	e Label Code	GTIN	Nutrition F	
SIZE: (FROZEN CRUST ONLY)	Min: 9.5" Target: 9.75" Max: 10"	GF-SGCS10-24	GF-SGCS10-24	10856523003878	about 3 servings per contai Serving size	ner (55g)
Unit Weight:	Min: 5.2 oz Target: 5.4 oz Max: 5.6 oz	Ingredients: Cauliflower, Brown Rice Flour, Tapioca Starch, Water, Parmesan Cheese ((Pasteurized part skim cow's milk, cheese cultures,			Amount Per Serving Calories 11	110
Net Case Weight:	8.1 lbs	salt, and enzymes), F Natamycin (a naturo	owdered Cellulose addee Il mold inhibitor)), Sugar, I	Total Fat 2.5g 34	% Daily Value* 3% 5%	
Gross Case Weight:	9.1 lbs	Sorbitan Monostearate), Olive Oil, Xanthan Gum, Salt, Garlic Powder, Italian seasonings blend (Rosemary, Basil, Oregano, Sage and Marjoram). Contains: Milk			Trans Fat 0g Cholesterol 5mg 2% Sodium 140mg 6% Total Carbohydrate 20g 7% Dietary Fiber 2g 7% Total Sugars 0g 1ncludes 2g Added Sugars Includes 2g Added Sugars 4% Protein 3g 6% Vitamin D 0mog 0% Calcium 53mg 4% Potassium 85mg 2%	2%
Pallet Configuration:	16 x 10	 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. 				7%
Cases Per Pallet:	160					6%
Case L x W x H:	10.438" x 10.438" x 7.188"					4% 0% 2%
Cube:	0.453	***Bake	ake times and temperatures will va nufactured on equipment that proc		 The % Daily Value (DV) tells you how much a serving of food contributes to a daily diet. 2,0 day is used for general nutrition advice. 	
Shelf Life Frozen:	1 Year					
Shelf Life Refrigerated:	14 Days	gluten free All Natu Free of	ral Egg, Soy, Corn, and Nuts			ational Celiac

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