

Product Code: 17186

14" VEGAN CAULIFLOWER PIZZA CRUST

Satisfy vegan consumer needs with ease. Starting with cauliflower, we create our delicious crust using agave nectar, milled chia and brown rice — and no animal biproducts or gluten.



SPECIFICATIONS & STORAGE

| GTIN: | 00049800171862 |
|-----------------------|-------------------------------|
| Kosher Certification: | |
| Kosher Status: | NOT KOSHER |
| Case Count: | 24 |
| Master Pack: | CASE |
| Net Case Weight: | 17.7 LB |
| Gross Case Weight: | 18.7 LB |
| Case Cube: | 1.0282 |
| Pallet Pattern: | 9 Ti x 8 Hi (72 Cases/Pallet) |
| Serving Size: | 1/6 pizza crust (55g) |



CASE GTIN



00049800171862

| Master Unit Size: | 11.8 OZ |
|-------------------|----------------------------------|
| Case Dimensions: | 14.25IN L x 14.25IN W x 8.75IN H |
| Item Dimensions: | 0 L x 0 W x 0 H |

PRODUCT INGREDIENTS

INGREDIENTS FOR U.S. MARKET: CAULIFLOWER, RICE FLOUR, WATER, MILLED CHIA, RICE STARCH, PALM OIL, YEAST, AGAVE NECTAR, CANE SUGAR, SALT, CULTURED BROWN RICE, GARLIC POWDER, SPICES, BROWN RICE, FRUIT AND VEGETABLE NUTRIENT EXTRACT BLEND (CRANBERRY, APPLE, ORANGE, TOMATO, BROCCOLI, CARROT AND SHIITAKE MUSHROOMS), CITRIC ACID, LACTIC ACID. PROCESSED IN A FACILITY THAT ALSO PROCESSES MILK, EGGS AND SOY DERIVED FROM BIOENGINEERING

TIPS & HANDLING

BAKING INSTRUCTIONS: TOP PIZZA WHILE FROZEN AND BAKE IMMEDIATELY. FOR CONVENTIONAL OVEN BAKE AT 425°F (218°C) DEGREES WITH THE RACK PLACED IN THE MIDDLE FOR 10-12 MINUTES OR UNTIL THE CRUST IS GOLDEN BROWN. FOR IMPINGER OVEN BAKE AT 450-500°F (232-260°C) FOR 3-5 MINUTES. 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

6 Servings Per Container

Serving Size 1/6 pizza crust (55g)

Amount Per Serving Calories 150 Calories from Fat 40cal % Daily Value* Total Fat 4.5g Saturated Fat 2.5g 11% Trans Fat 0g Cholesterol 0mg 0% 9% Sodium 200mg **Total Carbohydrate 24g** 9% Dietary Fiber 2g 2% Sugars 2g % Protein 3g Vitamin A

25% Vitamin C 15% Iron 4% Calcium 2% Thiamin 30% Riboflavin 0% 25% Niacin Folate 25% * The % Daily Value (dv) tells you how much a nutrient in

* The % Daily Value (dv) tells you how much a nutrient i a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

268.61

Calories From Fat Calories From Fat Calories From Saturated Fat

| Calories From Fat | 74.97 |
|-----------------------------|------------|
| Calories From Saturated Fat | 36.36 |
| Protein | 4.95 G |
| Carbohydrates | 43.46 G |
| Sugars | 3.5 G |
| Sugar Alcohol | 0 G |
| Water | 42.31 G |
| Fat | 8.33 G |
| Saturates | 4.04 G |
| Trans Fat | 0.05 G |
| Cholesterol | 0 MG |
| Fiber | 4.2 G |
| Minerals | |
| Ash | 0.95 G |
| Calcium | 68.03 MG |
| Iron | 1.1 MG |
| Sodium | 366.61 MG |
| Thiamin | 0.62 MG |
| Riboflavin | 0 MG |
| Niacin | 8.24 MG |
| Potassium | 146.12 MG |
| Vitamin A | 2073.84 IU |
| Vitamin C | 24.77 MG |
| Folic Acid | 164.77 MCG |