



RPF Pizza Crust



- Top 8 allergen free, gluten free & vegan
- Traditional soft, chewy texture with crispy crust
- Par-baked, add toppings and bake from frozen
- Available in 10" diameter
- Great for hummus plate GF/Vegan menu item

Tips & Handling

Add toppings to crust while still frozen. For crisp crust, place skin on parchment or clean screen to reduce cross contact with gluten for "gluten reduced" product, or a dedicated oven for gluten free. Baking directly on a pan results in soft crust. Cooking times will vary by oven.
 Deck: 7-10 minutes at 400 degrees
 Convection: 7-10 minutes at 425 degrees
 Impinger: 5-6 minutes at 500 degrees.

FREE FROM



Nutrition Facts	
Servings per container 1	
Serving Size 1/2 crust (140g)	
Amount Per Serving	
Calories 332 <small>Calories from Fat 69</small>	
	<small>% Daily Value*</small>
Total Fat 8g	12%
Sat. Fat 0.4g	2%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 414mg	18%
Total Carbohydrate 62g	21%
Dietary Fiber 3g	12%
Total Sugars 5g	
	<small>Includes 3.6g added sugars</small>
	7%
Protein 3g	
Vitamin D 0.0mcg 0%	Potassium 70mg 2%
Calcium 5.4mg 1%	Iron 1mg 5%
<small>*The % Daily Value is a daily diet, 2,000 Calories per serving (DV) tells you how much a nutrient in a serving of food contributes to calories a day is used for general nutrition advice.</small>	

Ingredients: water, gluten free flour mix (tapioca flour, millet flour, modified tapioca starch, sorghum flour), non-GMO canola oil/sunflower oil mix, cane sugar (vegan), yeast, xanthan gum, psyllium husk, pea protein, sea salt, cream of tartar, rice bran, baking soda, ascorbic acid, enzymes.

From breakfast to snacks to dessert, serve everyone