

STILL RIDING FOODS



GLUTEN FREE
PIZZA CRUST

STILLRIDINGFOODS.COM

Our ingredients are clean.
Our recipe is simple.

Made in a 100% Gluten Free facility

Plant-Based



VEGAN



DAIRY FREE



EGG FREE



NON GMO



SOY FREE



NUT FREE



SESAME FREE



SHEHAKOL
PAREVE



gfcoc.org

EASY TO MAKE @ HOME!

JUST ADD SAUCE, CHEESE AND YOUR FAVORITE TOPPINGS

VACUUM SEALED for freshness!

Keep crust refrigerated and use by the "Best By" date. Crust may be frozen to extend product life for four months from "Best By" date.

OVEN DIRECTIONS



- Heat oven to 450°F – 475°F.
- Bake for 8-12 minutes.

BAKING TIPS

- ▶ Cook the crust with darker side down.
- ▶ For best results, place crust on pizza stone or directly on oven rack. Cooking on a baking pan will result in softer crust.
- ▶ For a crispier crust, bake shell before adding toppings for 2-3 minutes.

Still Riding Pizza crust:

Water, White Rice Flour, Potato Starch, Tapioca Starch, Organic Cane Sugar, Apple Cider Vinegar, Molasses, Olive Oil, Instant Dry Yeast (yeast, sorbitan monostearate, ascorbic acid), Natural Citrus Fiber, Baking Powder (corn starch, sodium bicarbonate, monocalcium phosphate), Sea Salt, Sunflower Oil (sunflower oil, sunflower lecithin, natural flavor), Xanthan Gum.

Share, post & tag us with your favorite gluten free pizza creations!

@StillRidingPizza Still_Riding_Foods



Check out our Restaurant Locator to find a restaurant near you that offers SRF's crust.

STILL RIDING FOODS LLC
IS A FAMILY OWNED
AND OPERATED COMPANY.



Nutrition Facts

4 servings per container
Serving size 1/4 crust (55g)

Amount per serving
Calories 120

% Daily Value*

Total Fat 1g 1%

Saturated Fat 0g 0%

Trans Fat 0g

Cholesterol 0mg 0%

Sodium 125mg 5%

Total Carbohydrate 25g 9%

Dietary Fiber 1g 4%

Total Sugars 2g

Includes 2g Added Sugars 4%

Protein 2g

Vitamin D 0mcg 0%

Calcium 15mg 2%

Iron 0mg 0%

Potassium 48mg 2%

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