

LESS THAN HALF THE SUGAR OF LEADING GLUTEN FREE PIZZAS • EXCELLENT SOURCE OF VITAMIN C • GOOD SOURCE OF FIBER

# CAULIPLOWER™

*More  
Nutritious*

*Crust made  
with Real  
Cauliflower*

# PIZZA. YOUR FAVORITE VEGETABLE.

*Tastes like a  
regular pizza*




Certified  
**GF**  
Gluten-Free

**A PIZZA INNOVATION IS HAPPENING NOW!**  
*Here's A Slice Of What It's All About*

# Redefining Delicious and Nutritious

## Vitamin-Rich CAULIPOWER™ Crust

We have created a delicious, stable, nutritious, affordable cauliflower-based pizza crust and dough that can be produced in large quantities, quickly and economically

 <p><i>Quick Facts</i></p>	<p><b>CAULIFLOWER PIZZA CRUST</b></p> 																																		
<p><b>CASE CODE</b></p>	<p>10862871000360</p>																																		
<p><b>CASE COUNT</b></p>	<p>24</p>																																		
<p><b>HEIGHT x CASES PER TIER</b></p>	<p>12 cases per 5 tiers</p>																																		
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<p><b>NUTRITION FACTS</b></p>	<table border="1"> <thead> <tr> <th colspan="2">Nutrition Facts</th> </tr> <tr> <td colspan="2">Serving Size 2oz (57g)</td> </tr> <tr> <td colspan="2">Servings Per Container 3</td> </tr> <tr> <th colspan="2">Amount Per Serving</th> </tr> <tr> <td>Calories 170</td> <td>Calories from Fat 60</td> </tr> <tr> <td colspan="2">% Daily Value*</td> </tr> <tr> <td>Total Fat 6g</td> <td>10%</td> </tr> <tr> <td>Saturated Fat 1g</td> <td>4%</td> </tr> <tr> <td>Trans Fat 0g</td> <td></td> </tr> <tr> <td>Cholesterol 15mg</td> <td>5%</td> </tr> <tr> <td>Sodium 105mg</td> <td>4%</td> </tr> <tr> <td>Total Carbohydrate 26g</td> <td>9%</td> </tr> <tr> <td>Dietary Fiber 2g</td> <td>8%</td> </tr> <tr> <td>Sugars 1g</td> <td></td> </tr> <tr> <td>Protein 2g</td> <td>19%</td> </tr> <tr> <td>Vitamin A 0%</td> <td>Vitamin C 20%</td> </tr> <tr> <td>Calcium 2%</td> <td>Iron 4%</td> </tr> </thead> </table>	Nutrition Facts		Serving Size 2oz (57g)		Servings Per Container 3		Amount Per Serving		Calories 170	Calories from Fat 60	% Daily Value*		Total Fat 6g	10%	Saturated Fat 1g	4%	Trans Fat 0g		Cholesterol 15mg	5%	Sodium 105mg	4%	Total Carbohydrate 26g	9%	Dietary Fiber 2g	8%	Sugars 1g		Protein 2g	19%	Vitamin A 0%	Vitamin C 20%	Calcium 2%	Iron 4%
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<p><b>INGREDIENTS</b></p>	<p><b>Ingredients:</b> Cauliflower, Brown Rice Flour, Cornstarch, Water, Tapioca, Sunflower Oil, Extra Virgin Olive Oil, Sugar, Egg, Xanthan Gum, Yeast, Salt, Vinegar, Baking Powder (Sodium Acid Pyrophosphate, Sodium Bicarbonate, Corn Starch, Monocalcium Phosphate). <b>Contains:</b> Eggs</p>																																		

Vegetable-based foods hold numerous benefits over processed foods

Innovates pizza -- making nutritious food more widely available

Created for anyone who isn't willing to sacrifice taste

### Healthy option for patrons & diners:

- Naturally Gluten-Free
- Lower in calories, fats and sugar than traditional crust
- Higher in nutrients, protein and fiber than most pizzas
- Non GMO

### Health benefits of cauliflower:

- Antioxidant
- Anti-inflammatory
- Dairy Free
- Digestive support

### Caulipower baking directions:

Preheat oven to 425 degrees. Top the crust with 2-1/2 to 3 ounces of tomato sauce, followed by cheese. Then add your patron's/customer's favorite topping.

**In convection oven**, bake for 7-11 minutes or until cheeses start browning (bubbling)

**Your patrons will love this item.**

Add their favorite toppings and they will come back over and over again to order this delicious new crust.