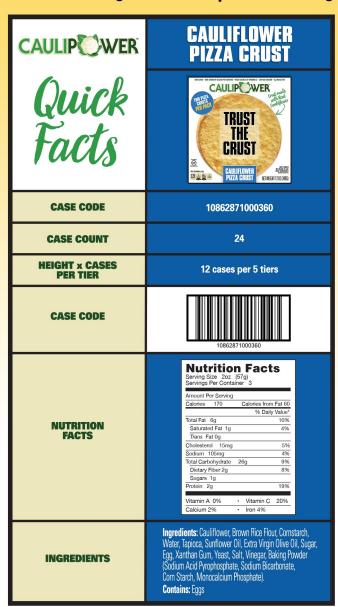


Redefining Delicious and Nutritious Vitamin-Rich CAULIP WER Crust

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



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.







