CAULIFLOWER CRUSTS

PIZZA. YOUR FAVORITE VEGETABLE.

Call the shots and create your own masterpiece on this one – which toppings, what kind of cheese, how thick to lay it on. Whatever you decide, you can’t go wrong with this crust of which cauliflower is always the first ingredient! Available in 10” and 12” par baked crusts.

REAL CAULIFLOWER AS THE #1 INGREDIENT
HIGH IN NUTRIENTS, PROTEIN AND FIBER
NON-GMO
GLUTEN-FREE

FOODSERVICE
foodservice@eatCAULIPOWER.com
eatCAULIPOWER.com/foodservice

Certified GF
Gluten-Free
**INgredients**
CONTAINS: Eggs

**Shelf Life**
One year from production, frozen.

**Baking Directions**
Baking times and temperature may vary based on baking method. Please e-mail foodservic@eatCAULIPOWER.com for more information.

**WHy ChOoSe CAuLIPOWeR?**

- Non-GMO
- Gluten-free
- Dairy-free
- Real cauliflower as the #1 ingredient
- High in nutrients, protein and fiber
- Lower in fat and sodium than traditional crusts

*Pizza Sizes may vary +/- .5"*

**Looking For Menu Inspiration?**
Contact us at foodservic@eatCAULIPOWER.com or visit us at eatCAULIPOWER.com/foodservice