

# Gluten-Free Pizza Flour Blend



## GLUTEN-FREE PIZZA FLOUR BLEND

# As ingredient experts, we're crust obsessed, and that's why we're excited to introduce our all-new Gluten-Free Pizza Flour Blend.

Great-tasting pizza begins with great crust, and now, you can offer great-tasting gluten-free pizza for patrons seeking specialty alternatives.

- ◆ **Yields great-tasting pizza crust**
- ◆ **Available in convenient sizes**
- ◆ **Non-GMO**
- ◆ **Certified gluten-free**

Gluten-free pizza dough is usually pressed or rolled rather than stretched. The dough will also take more water than traditional pizza dough.



### Packaging options

- 2 kg stand-up resealable bags (case of 6)
- 10 kg bags

### Certifications



### Ingredient statement

White rice flour, potato starch, brown rice flour, whole sorghum flour, modified potato and/or tapioca starch, xanthan gum.

# #1

Gluten-free is the fastest growing menued pizza, up 63% over the last 4 years<sup>1</sup>

# 57%

of pizza eaters identify crust as the 1st or 2nd most important pizza characteristic<sup>1</sup>

# 1 in 10

pizza eaters prefers gluten-free crust<sup>2</sup>

<sup>1</sup> Datassential, 2020  
<sup>2</sup> Technomic

## Product information

Product Code	Description	Pack
22320	Gluten-Free Pizza Flour Blend	10 kg
22350	Gluten-Free Pizza Flour Blend	6/2 kg

For sales inquiries and to request a sample, contact us at 888-295-9470 or visit [ardentmills.ca/contact-us](https://ardentmills.ca/contact-us) today.

© 2022 Ardent Mills 6860 Century Ave., Mississauga, ON L5N 2W5