



2019 Product Catalog

venicebakery.com

About Us

Founded in 1952, Los Angeles-based Venice Bakery supplies the food service industry, grocery stores and markets, as well as restaurants and pizza chains across America. From our humble beginnings of artisanal breads and crusts, Venice continues to satisfy customers with a wide variety of delicious, convenient, and health conscious products.

Venice Bakery prides itself on adhering to the values which have shaped our mission from day one. Special attention to ingredients and processes, and a continued emphasis on the fundamentals of the age-old pizza crust-making tradition have set our handcrafted gluten-free products apart from preservative-filled commercial products.

Venice Bakery is committed to ongoing innovation and product development, and perfect every one of our products for maximum taste and healthfulness. We are proud that our facility has been inspected and certified by the Celiac Sprue Association, QAI/NSF, NON-GMO project verfied as well as holding a BRC certification in food safety. When it comes to our customers' health and satisfaction, we take no shortcuts.

In 1930, brothers Nazzareno and Ignacio Palmeri arrived at Ellis Island from Pioppo, Sicily – they were 17 and 15 years old respectively. In 1959, Nazzareno and Ignacio purchased a 14,000 square-foot facility where they moved their bread and pizzamaking business.

1930

1959

1953

1963

In 1953, they acquired the Venice Baking Company in Venice Beach, California.

When the Palmeri brothers retired in 1963, they sold the business to their son-in-law Anthony DeSisto. Anthony worked hard and engaged his own family in his work.

Mr. DeSisto's sons James (Jimmy) and Lorenzo (Larry) were eager to help the family business. They took over the company in 1994 and used their sales and marketing background to quickly expand the production lines and keep up with volume.

In 2010, Venice Bakery showcased its new products to the industry at the Pizza Expo and started to educate the community about gluten-free.

In 2013, the consumption of gluten-free foods in the United States had significantly increased by over 400%.

Rich Food Products acquired Venice Bakery. This acquistion has expanded our capabilities and as a result we have/are generating new products, which has also opened the doors to new markets.

1994

2010

2013

2018

2012

2017

2019

2005

In 2005, Jimmy teamed with Dr. Karima Hirani, a practitioner of holistic medicine at the University of Southern California, his alma mater. At her request, he created a gluten-free pizza crust for her patients with autism who had responded well to a gluten-free diet.

In 2012, Venice Bakery began a new, state of the art 60,000 square foot, dedicated gluten-free factory in Torrance, California, its first foray outside of its original El Segundo premises. In 2017 the expansion of our 4 manufacturing lines is complete and able to meet growing demand. We launched our new Cauliflower and Broccoli plant based pizza crusts, early indications suggest this will be a rapidly growing segment of our business.

As business continues to grow, we are adding an additional line in Chicago to support the growth and improve our service to customers.



Gluten-Free Crust



Gluten-Free Vegan Crust



Gluten-Free Vegan Square Crust



Gluten-Free Raised Edge Crust



Gluten-Free Vegan Ancient Grain Crust





















Gluten-Free Vegan Cauliflower Crust



Gluten-Free Low Carb Cauliflower Crust



Gluten-Free Seasoned Cauliflower Crust



Gluten-Free Broccoli & Cheddar Crust



Gluten-Free Beet Root Crust



Gluten-Free Zucchini Crust









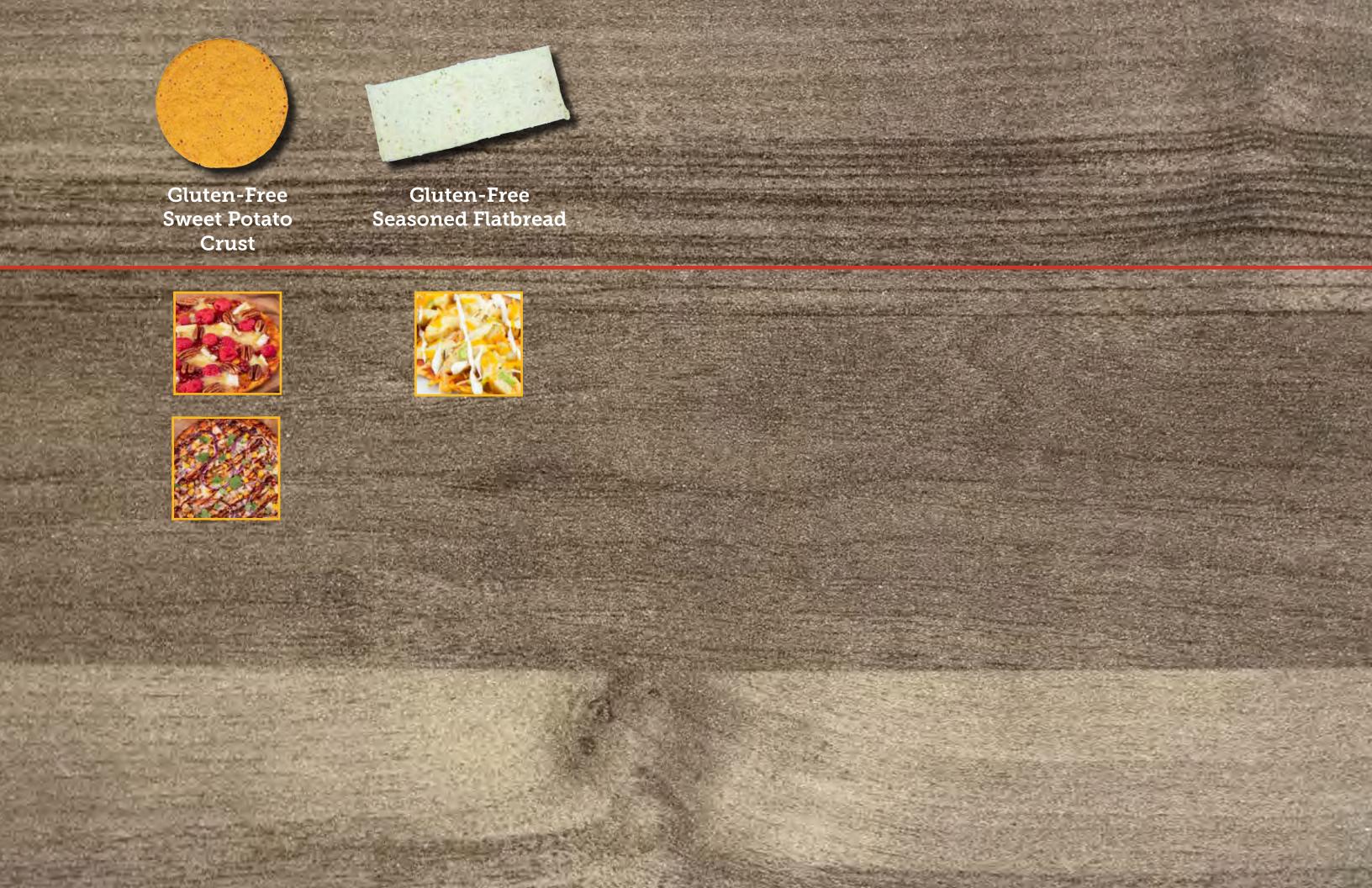












Illne Best Hasting Gluten-Free Pizza

Contents

Vegan Crust	Page 12
Gluten-Free	17
Vegan Square Crust	Page 14
Gluten-Free	
Raised Edge Crust	Page 18
Gluten-Free	12
Ancient Grain Crust	Page 22
Gluten-Free Vegan	3-5-7-3
Cauliflower Crust	Page 26
Gluten-Free Low-Carb	
Cauliflower Crust	Page 30
Gluten-Free Seasoned	
Cauliflower Crust	Page 34

Cheddar Crust	.Page 38
Gluten-Free Beet Root Crust	.Page 40
Gluten-Free, Zucchini Crust	.Page 42
Gluten-Free Sweet Potato Crust	.Page 44
Gluten-Free Seasoned Flatbread	.Page 47

Gluten-Free Pizza Crust

Venice Bakery Item #: GF-00810-24

Country of Origin: U.S.A.

Units per case: 24 **Individual Size: 10"**

SHELF LIFE, PACKAGING & CODE DATING

Shelf life refrigerated (40°F): 7 Days

Shelf life Frozen (0°F): 6 Months From MFG

Available in sizes ranging from 8" - 14"



Primary Level Packaging

(product contact) Description: POLY BAG Dimensions: N/A

Secondary Level Packaging

(if applicable)

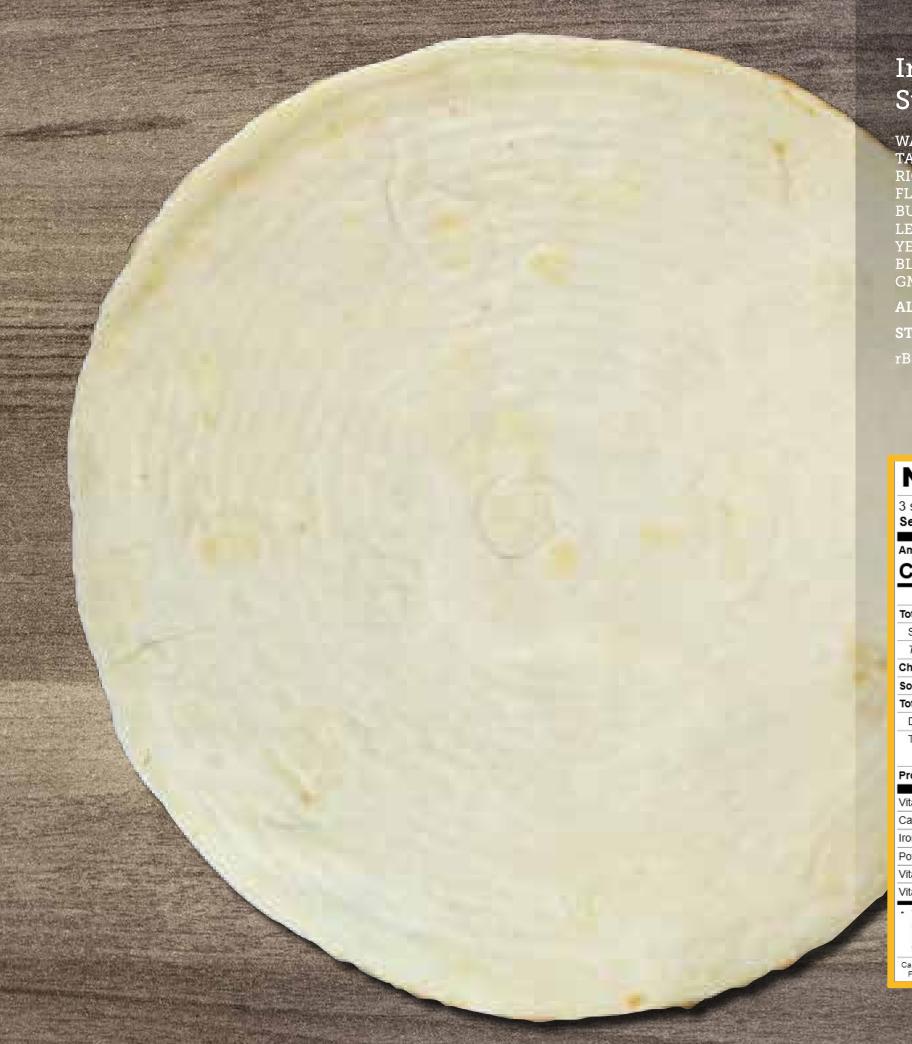
Description: CARDBOARD BOX Dimensions: 10" x 10" x 5"

Code System: JULIAN DATING ON SIDE OF BOX Case Weight: Net: 8.7 LBS Gross: 9.7 LBS

Pallet Ti*Hi: 16 x 10 Cube: 0.29 ft3

Preparation instructions:

BAKING INSTRUCTIONS: PREHEAT YOUR OVEN TO 425 DEGREES WITH THE RACK PLACED IN THE MIDDLE. TOP PIZZA WHILE FROZEN AND COOK IMMEDIATELY. COOKING TIMES MAY VARY SO WE RECOMMEND 9-11 MINUTES OR UNTIL THE CRUST IS GOLDEN BROWN. LET IT COOL FOR ONE MINUTE, THEN CUT, SERVE AND ENJOY.



Ingredient Statement:

WATER, BROWN RICE FLOUR, TAPIOCA STARCH, MODIFIED RICE STARCH, SHORTENING FLAKES (PALM OIL, NATURAL BUTTER FLAVOR, AND SOY LECITHIN), WHEY POWDER, YEAST, CANOLA/OLIVE OIL BLEND, SUGAR, SALT, XANTHAN GM, CULTURED BROWN RICE.

ALLERGEN(S): MILK, SOY

STATEMENTS: GLUTEN-FREE,

rBST FREE

Nutrition Facts

3 servings per container Serving size

1 slice (55g)

Amount per serving Calories

160

% Daily Value *
Ye73333
7%
0%
13%
12%
2%
rs 2 %
0%
2%
6%
2%
0%
0%

nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice

Carbohydrate 4







Gluten-Free Pizza Crust

Venice Bakery Item #: GF-10P-24

Country of Origin: U.S.A. Units per case: 24 Individual Size: 10"

SHELF LIFE, PACKAGING & CODE DATING

Shelf life refrigerated (40°F): 7 Days Shelf life Frozen (0°F): 6 Months From MFG

Available in sizes ranging from 8" - 14"



Primary Level Packaging

(product contact) **Description: POLY BAG** Dimensions: N/A

Secondary Level Packaging

(if applicable)

Description: CARDBOARD BOX Dimensions: 10" X 10" X 5"

Code System: JULIAN DATING ON SIDE OF BOX Case Weight: Net: 8.7 LBS Gross: 9.7 LBS

Pallet Ti*Hi: 16 x 10 Cube: 0.29 ft3

Preparation instructions:

BAKING INSTRUCTIONS: PREHEAT YOUR OVEN TO 425 DEGREES WITH THE RACK PLACED IN THE MIDDLE. TOP PIZZA WHILE FROZEN AND COOK IMMEDIATELY. COOKING TIMES MAY VARY SO WE RECOMMEND 9-11 MINUTES OR UNTIL THE CRUST IS GOLDEN BROWN. LET IT COOL FOR ONE MINUTE, THEN CUT, SERVE AND ENJOY.



Ingredient Statement:

WATER, RICE FLOUR, MODIFIED RICE STARCH, POTATO STARCH, SUGAR, TAPIOCA STARCH, POTATO FLOUR, CANOLA/OLIVE OIL BLEND, YEAST, SALT, XANTHAN GUM, CULTURED BROWN RICE.

ALLERGEN(S): N/A

STATEMENTS: GLUTEN-FREE, OY FREE, DAIRY FREE, EGG FREE, AND WHEAT FREE

Nutrition Facts

1 serving per container Serving size

55 g

Amount per serving

Amount per serving	
Calories	140
9/	Daily Value *
Total Fat 1.5g	2%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 170mg	7%
Total Carbohydrate 31g	11%
Dietary Fiber 1g	2%
Total Sugars 3g	570
Includes 3g Added Sugars	7%
Protein 1g	
Vitamin D 0mcg	0%
Calcium 30mg	2%
Iron 0.3mg	2%
Potassium 50mg	0%

The % Daily Value (DV) 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

Carbohydrate 4



Vegan Square Pizza Crust

Venice Bakery Item #: GF-8x8P-20

Country of Origin: U.S.A.

Units per case: 20 Individual Size: 8" x 8"

SHELF LIFE, PACKAGING & CODE DATING

Shelf life refrigerated (40°F): 21 Days

Shelf life Frozen (0°F): 36 Months From MFG



Primary Level Packaging

(product contact) Description: POLY BAG Dimensions: 15"x9"x23"

Secondary Level Packaging

(if applicable)

Description: CARDBOARD BOX

Dimensions: 8" x 8" x 6"

Code System: JULIAN DATING ON SIDE OF BOX Case Weight: Net: 7.25 LBS Gross: 8.25 LBS

Pallet Ti*Hi: 20 x 10

Cube: 0.22 ft3

Preparation instructions:

BAKING INSTRUCTIONS: PREHEAT YOUR OVEN TO 425 DEGREES WITH THE RACK PLACED IN THE MIDDLE. TOP PIZZA WHILE FROZEN AND COOK IMMEDIATELY. COOKING TIMES MAY VARY SO WE RECOMMEND 9-11 MINUTES OR UNTIL THE CRUST IS GOLDEN BROWN. LET IT COOL FOR ONE MINUTE, THEN CUT, SERVE AND ENJOY.



FREE

55 g

1%

0%

0%

6%

9%

2%

3%

0%

2%

2%

0%

0%

0%

120

% Daily Value 3







Raised Edge Pizza Crust (Extra Protein)

Venice Bakery Item #: GF-01410-12RE

Country of Origin: U.S.A.

Units per case: 12 **Individual Size: 10"**

SHELF LIFE, PACKAGING & CODE DATING

Shelf life refrigerated (40°F): 7 Days

Shelf life Frozen (0°F): 6 Months From MFG

Available in 10" and 12"



Primary Level Packaging

(product contact) Description: POLY BAG Dimensions: N/A

Secondary Level Packaging

(if applicable)

Description: CARDBOARD BOX Dimensions: 21.5" x10.25" x 5"

Code System: JULIAN DATING ON SIDE OF BOX Case Weight: Net: 6.9 LBS Gross: 7.9 LBS

Pallet Ti*Hi: 8 x 10 Cube: 0.64ft3

Preparation instructions:

BAKING INSTRUCTIONS: PREHEAT YOUR OVEN TO 425 DEGREES WITH THE RACK PLACED IN THE MIDDLE. TOP PIZZA WHILE FROZEN AND COOK IMMEDIATELY. COOKING TIMES MAY VARY SO WE RECOMMEND 9-11 MINUTES OR UNTIL THE CRUST IS GOLDEN BROWN. LET IT COOL FOR ONE MINUTE, THEN CUT, SERVE AND ENJOY.



Ingredient Statement:

WATER, BROWN RICE FLOUR, TAPIOCA STARCH, MODIFIED RICE STARCH, EGG WHITE, WHEY POWDER, PALM OIL, YEAST, CANOLA/OLIVE OIL BLEND, SUGAR, SALT, XANTHAN GUM, CULTURED BROWN RICE.

ALLERGEN(S): MILK, EGG

STATEMENTS: GLUTEN-FREE,

rBST-FREE

Nutrition Facts

4 servings per container

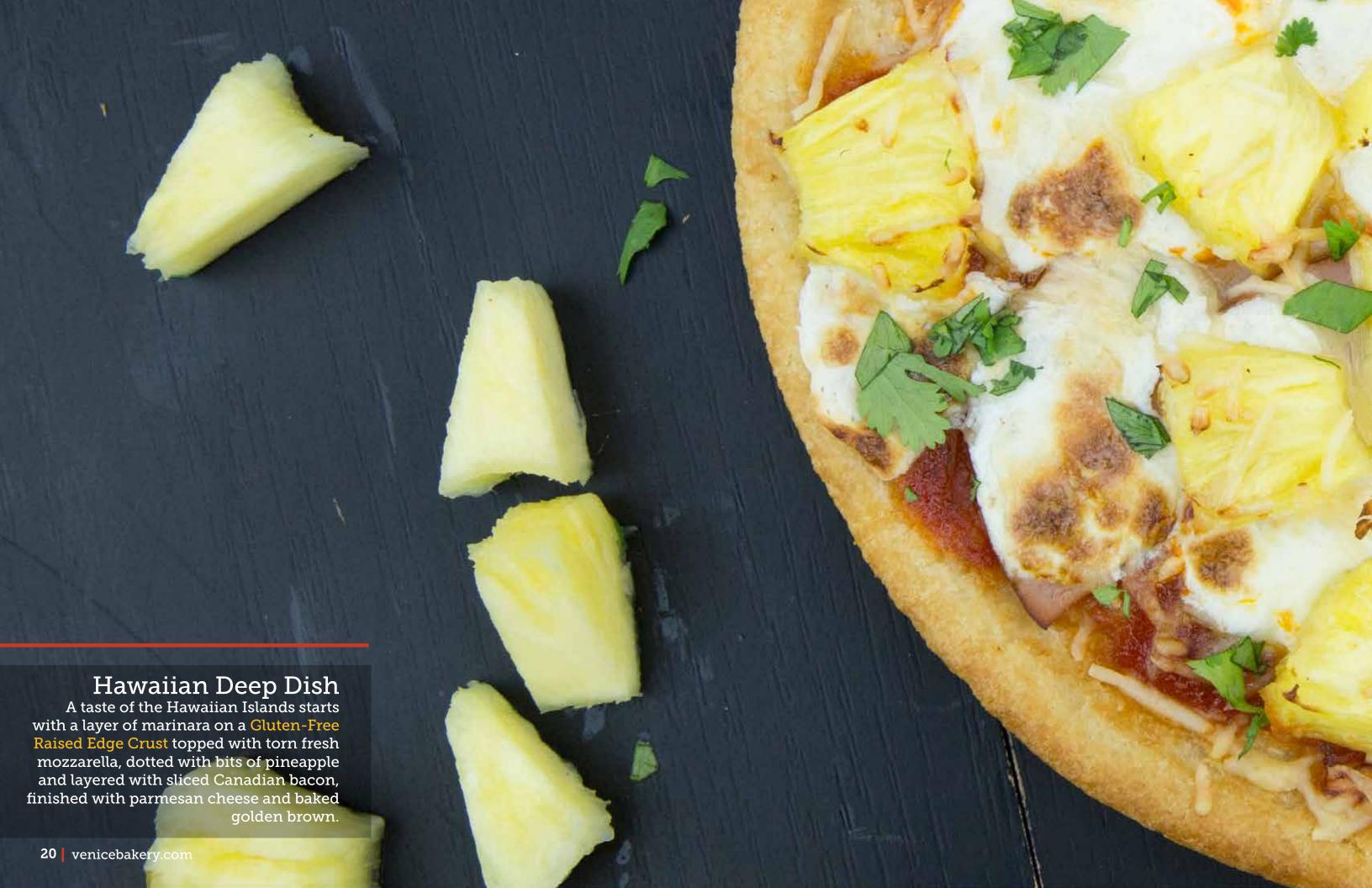
1 slice (65g Serving size

Amount per serving

200 0-1----

Calories	200
%	Daily Value
Total Fat 4.5g	69
Saturated Fat 2g	119
Trans Fat 0g	
Cholesterol 0mg	09
Sodium 180mg	89
Total Carbohydrate 37g	139
Dietary Fiber 1g	49
Total Sugars 3g	
Includes 1g Added Sugars	29
Protein 4g	
Vitamin D 0mcg	0%
Calcium 90mg	69
Iron 1mg	69
Potassium 120mg	29
Vitamin A 0mcg	09
Vitamin C 0mg	09







Vegan Ancient Grain Pizza Crust

Venice Bakery Item #: GF-01710-24

Country of Origin: U.S.A.

Units per case: 24 Individual Size: 10"

SHELF LIFE, PACKAGING & CODE DATING

Shelf life refrigerated (40°F): 7 Days

Shelf life Frozen (0°F): 6 Months From MFG

Available in 10" and 12"



Primary Level Packaging

(product contact) **Description: POLY BAG** Dimensions: N/A

Secondary Level Packaging

(if applicable)

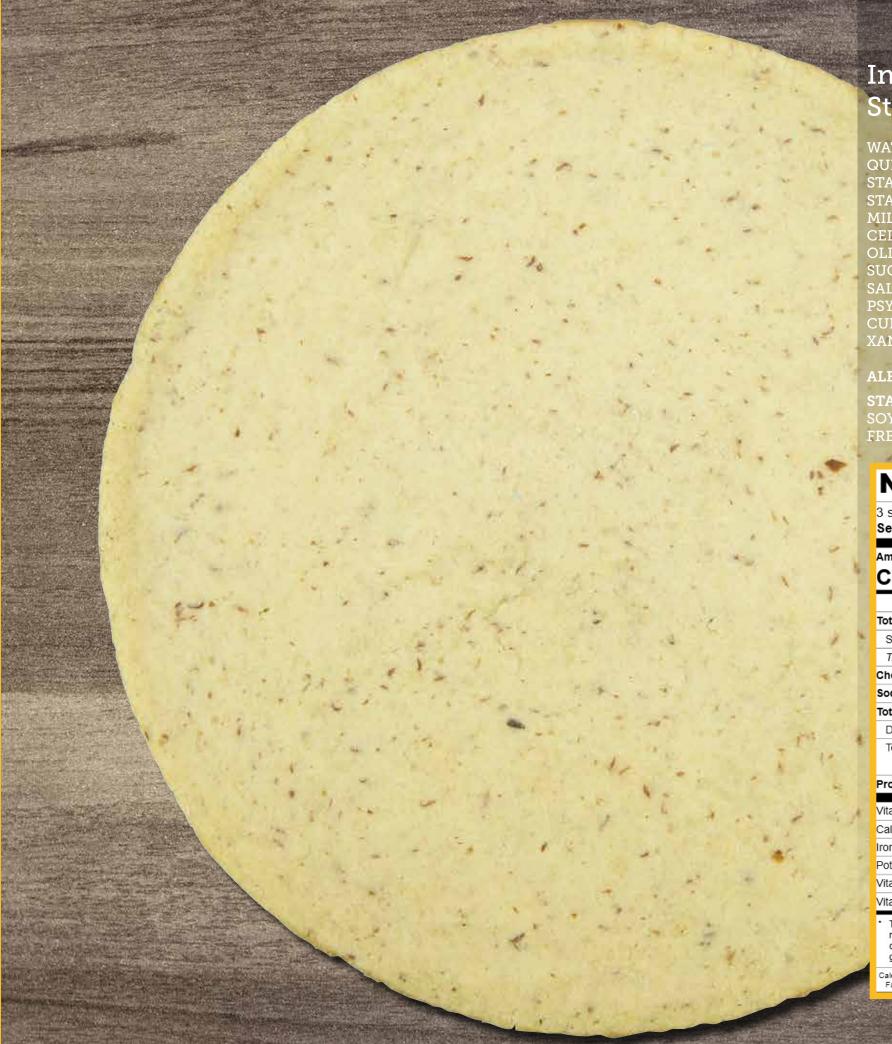
Description: CARDBOARD BOX Dimensions: 10" x 10" x 7"

Code System: JULIAN DATING ON SIDE OF BOX Case Weight: Net: 8.7 LBS Gross: 9.7 LBS

Pallet Ti*Hi: 16 x 10 Cube: 0.41 ft3

Preparation instructions:

BAKING INSTRUCTIONS: PREHEAT YOUR OVEN TO 425 DEGREES WITH THE RACK PLACED IN THE MIDDLE. TOP PIZZA WHILE FROZEN AND COOK IMMEDIATELY. COOKING TIMES MAY VARY SO WE RECOMMEND 9-11 MINUTES OR UNTIL THE CRUST IS GOLDEN BROWN. LET IT COOL FOR ONE MINUTE, THEN CUT, SERVE AND ENJOY.



Ingredient Statement:

WATER, SORGHUM FLOUR, QUINOA FLOUR, TAPIOCA STARCH, MODIFIED RICE STARCH, AMARANTH FLOUR, MILLET FLOUR, PALM OIL, CELLULOSE FIBER, CANOLA/ OLIVE OIL BLEND, YEAST, SUGAR, BROWN FLAX SEED, SALT, BROWN RICE PROTEIN, PSYLLIUM HUSK POWDE CULTURED BROWN RICE, XANTHAN GUM..

ALERGEN(S): N/A

STATEMENTS: GLUTEN-FREE, SOY FREE, DAIRY FREE, EGG FREE, AND WHEAT FREE

Nutrition Facts

3 servings per container 1 slice (55g) Serving size

Amount per serving

160

Calories	160
	% Daily Value
Total Fat 4g	5%
Saturated Fat 1g	69
Trans Fat 0g	
Cholesterol 0mg	09
Sodium 220mg	99
Total Carbohydrate 28g	109
Dietary Fiber 3g	109
Total Sugars 1g	
Includes 0g Added Sugars	09
Protein 3g	
Vitamin D 0mcg	09
Calcium 30mg	29
Iron 1.4mg	89
Potassium 40mg	09
Vitamin A 0mcg	09
Vitamin C 0mg	09

nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice

Carbohydrate 4







Vegan Cauliflower

Pizza Crust

Venice Bakery Item #: GF-12110-24

Country of Origin: U.S.A.

Units per case: 24 **Individual Size: 10"**

NOTE: Available in 10" and 11.75"

SHELF LIFE. PACKAGING & CODE DATING

Shelf life refrigerated (40°F): 7 Days Shelf life Frozen (0°F): 6 Months From MFG



Primary Level Packaging

(product contact) Description: POLY BAG Dimensions: N/A

Secondary Level Packaging

(if applicable)

Description: CARDBOARD BOX Dimensions: 10" x 10" x 7"

Code System: JULIAN DATING ON SIDE OF BOX Case Weight: Net: 7.8 LBS Gross: 8.8 LBS

Pallet Ti*Hi: 16 x 10 **Cube:** 0.41 ft3

Preparation instructions:

BAKING INSTRUCTIONS: PREHEAT YOUR OVEN TO 425 DEGREES WITH THE RACK PLACED IN THE MIDDLE. TOP PIZZA WHILE FROZEN AND COOK IMMEDIATELY. COOKING TIMES MAY VARY SO WE RECOMMEND 10-12 MINUTES OR UNTIL THE CRUST IS GOLDEN BROWN. FOR FOOD SAFETY AND QUALITY, PRODUCT MUST BE COOKED TO THE INTERNAL TEMPERATURE OF 165°F LET IT COOL FOR ONE MINUTE, THEN CUT, SERVE AND ENJOY.



Ingredient Statement:

CAULIFLOWER, RICE FLOUR, WATER, CHIA FLOUR, RICE STARCH, PALM OIL, YEAST, AGAVE NECTAR, SUGAR, SALT, CULTURED BROWN RICE, GARLIC POWDER, ITALIAN SEASONING, FRUIT AND VEGETABLE NUTRIENT EXTRACT BLEND (CRANBERRY, APPLE, ORANGE, TOMATO, BROCCOLI, CARROT AND SHIITAKE MUSHROOMS)

ALLERGEN(S): N/A

STATEMENTS: VEGAN, GLUTEN FREE, SOY FREE*

Nutrition Facts

servings per container Serving size

(55g)

150

Amount per serving Calories

% Daily Value Total Fat 4.5q Saturated Fat 2g 10% Trans Fat 0g Cholesterol Omg 0% Sodium 190mg 8% 8% Total Carbohydrate 23g Dietary Fiber 2g 7% Total Sugars 2g Includes 1g Added Sugars 2%

Protein 3g

Vitamin D 0mcg 0% 2% Calcium 18mg 6% Iron 1mg Potassium 81mg 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.

*Note: This product is produced in a facility that processes Milk, Egg and Soy.







Low-Carb Cauliflower

Pizza Crust

Venice Bakery Item #: GF-10CAUL-10

Country of Origin: U.S.A.

Units per case: 10 Individual Size: 10"

SHELF LIFE, PACKAGING & CODE DATING

Shelf life refrigerated (40°F): 7 Days

Shelf life Frozen (0°F): 6 Months From MFG



Primary Level Packaging

(product contact) **Description: POLY BAG**

Dimensions: N/A

Secondary Level Packaging

(if applicable)

Description: CARDBOARD BOX

Dimensions: 10" x 10" x 5"

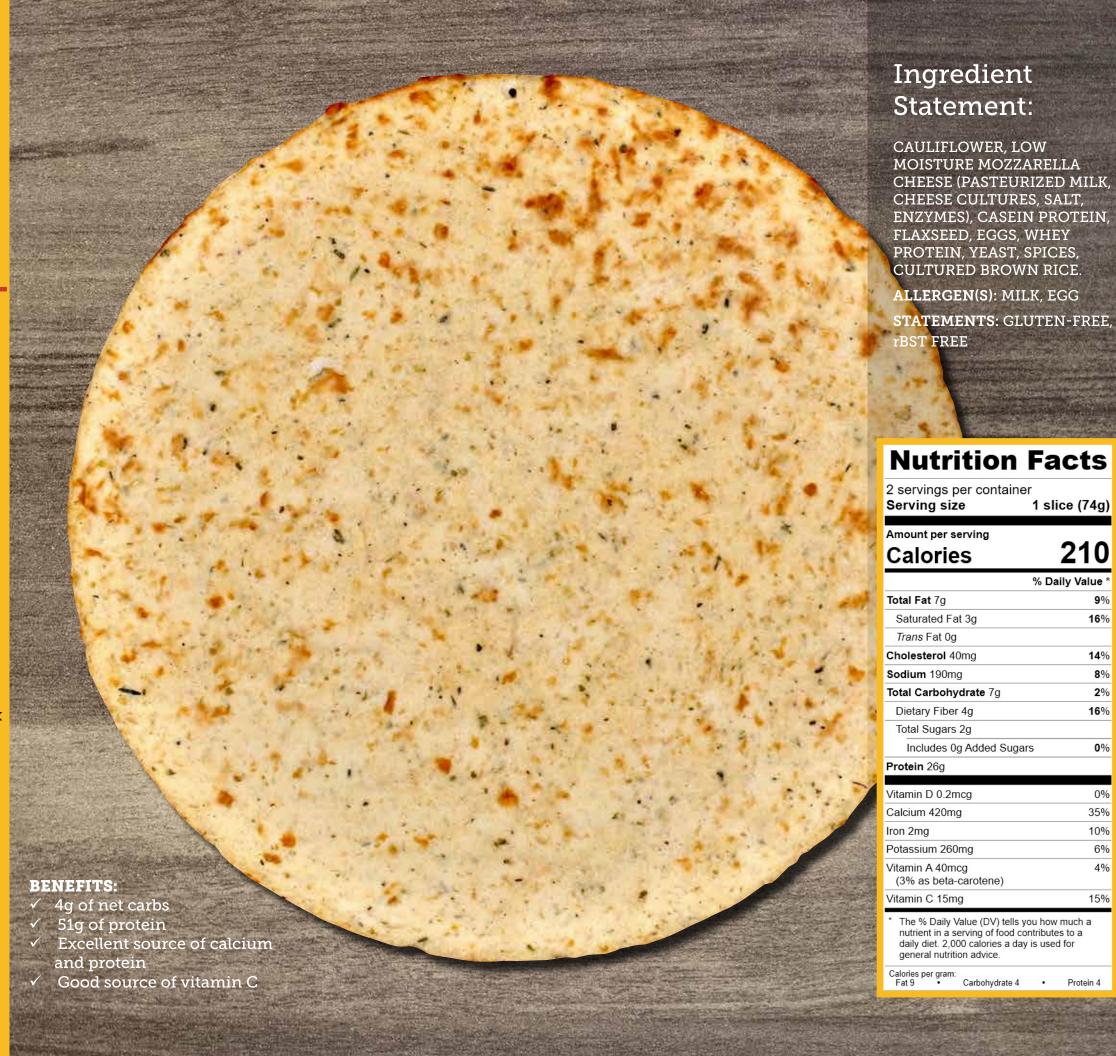
Code System: JULIAN DATING ON SIDE OF BOX

Case Weight: Net: 3.25 LBS Gross: 4.25 LBS

Pallet Ti*Hi: 16 x 10 Cube: 0.29 ft3

Preparation instructions:

BAKING INSTRUCTIONS: PREHEAT YOUR OVEN TO 425 DEGREES WITH THE RACK PLACED IN THE MIDDLE. TOP PIZZA WHILE FROZEN AND COOK IMMEDIATELY. COOKING TIMES MAY VARY SO WE RECOMMEND 9-11 MINUTES OR UNTIL THE CRUST IS GOLDEN BROWN. LET IT COOL FOR ONE MINUTE, THEN CUT, SERVE AND ENJOY.



1 slice (74g)

% Daily Value *

210

16%

2% 16%

0%

0%

35%







Seasoned Cauliflower

Pizza Crust

Venice Bakery Item #: GF-02510-24

Country of Origin: U.S.A. Units per case: 24

Individual Size: 10"

NOTE: Available in 10" and 11.75"

SHELF LIFE, PACKAGING & CODE DATING

Shelf life refrigerated (40°F): 7 Days

Shelf life Frozen (0°F): 6 Months From MFG



Primary Level Packaging

(product contact) Description: POLY BAG Dimensions: N/A

Secondary Level Packaging

(if applicable)

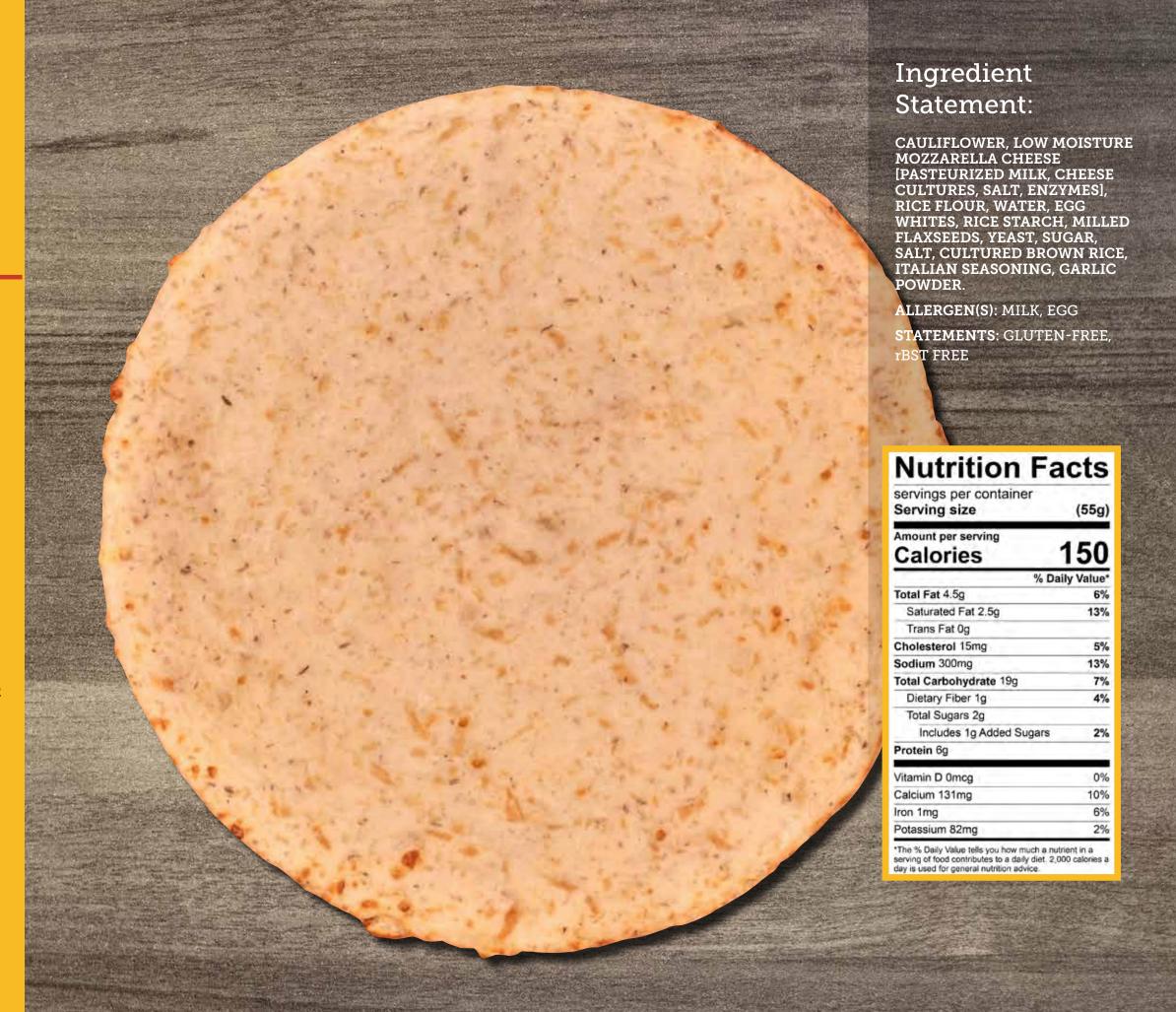
Description: CARDBOARD BOX Dimensions: 10" x 10" x 7"

Code System: DATE CODE ON MASTER CASE Case Weight: Net: 7.65 LBS Gross: 8.65 LBS

Pallet Ti*Hi: 16 x 10 Cube: 0.41 ft3

Preparation instructions:

BAKING INSTRUCTIONS: PREHEAT YOUR OVEN TO 425 DEGREES WITH THE RACK PLACED IN THE MIDDLE. TOP PIZZA WHILE FROZEN AND COOK IMMEDIATELY. COOKING TIMES MAY VARY SO WE RECOMMEND 10-12 MINUTES OR UNTIL THE CRUST IS GOLDEN BROWN. FOR FOOD SAFETY AND QUALITY, PRODUCT MUST BE COOKED TO THE INTERNAL TEMPERATURE OF 165°F LET IT COOL FOR ONE MINUTE, THEN CUT, SERVE AND ENJOY.









Gluten-Free

Broccoli & Cheddar

Pizza Crust

Venice Bakery Item #: GF-03110-24F

Country of Origin: U.S.A.

Units per case: 24 **Individual Size: 10"**

SHELF LIFE, PACKAGING & CODE DATING

Shelf life refrigerated (40°F): 7 Days

Shelf life Frozen (0°F): 6 Months From MFG



Primary Level Packaging

(product contact) **Description: POLY BAG** Dimensions: N/A

Secondary Level Packaging

(if applicable)

Description: CARDBOARD BOX Dimensions: 10" x 10" x 7"

Code System: JULIAN DATING ON SIDE OF BOX Case Weight: Net: 7.8 LBS Gross: 8.8 LBS

Pallet Ti*Hi: 16 x 10 Cube: 0.41 ft3

Preparation instructions:

BAKING INSTRUCTIONS: PREHEAT YOUR OVEN TO 425 DEGREES WITH THE RACK PLACED IN THE MIDDLE. TOP PIZZA WHILE FROZEN AND COOK IMMEDIATELY. COOKING TIMES MAY VARY SO WE RECOMMEND 9-11 MINUTES OR UNTIL THE CRUST IS GOLDEN BROWN. LET IT COOL FOR ONE MINUTE, THEN CUT, SERVE AND ENJOY.



1 slice (74g)

% Daily Value *

220

7%

16%

12%

2%

6%

2%



Gluten-Free

Beet Root Pizza Crust

Venice Bakery Item #: GF-31410-24

Country of Origin: U.S.A.

Units per case: 24 Individual Size: 10"

SHELF LIFE, PACKAGING & CODE DATING

Shelf life refrigerated (40°F): 7 Days

Shelf life Frozen (0°F): 12 Months From MFG



Primary Level Packaging

(product contact) Description: POLY BAG

Dimensions: N/A

Secondary Level Packaging

(if applicable)

Description: CARDBOARD BOX Dimensions: 10"x 10"x 8"

Code System: JULIAN DATING ON SIDE OF BOX Case Weight: Net: 17.6 LBS Gross: 18.6 LBS

Pallet Ti*Hi: 8 x 10 Cube: 0.85 ft3

Preparation instructions:

BAKING INSTRUCTIONS: PREHEAT YOUR OVEN TO 425 DEGREES WITH THE RACK PLACED IN THE MIDDLE. TOP PIZZA WHILE FROZEN AND COOK IMMEDIATELY. COOKING TIMES MAY VARY SO WE RECOMMEND 9-11 MINUTES OR UNTIL THE CRUST IS GOLDEN BROWN. FOR FOOD SAFETY AND QUALITY, PRODUCT MUST BE COOKED TO THE INTERNAL TEMPERATURE OF 165°F LET IT COOL FOR ONE MINUTE, THEN CUT, SERVE AND ENJOY.





Gluten-Free Zucchini

Pizza Crust

Venice Bakery Item #: GF-07510-24

Country of Origin: U.S.A.

Units per case: 24 **Individual Size: 10"**

SHELF LIFE, PACKAGING & CODE DATING

Shelf life refrigerated (40°F): 7 Days

Shelf life Frozen (0°F): 6 Months From MFG



Primary Level Packaging

(product contact)

Description: POLY BAG

Dimensions: N/A

Secondary Level Packaging

(if applicable)

Description: CARDBOARD BOX

Dimensions: 10" x 10" x 7"

Code System: DATE CODE ON MASTER CASE Case Weight: Net: 7.65 LBS Gross: 8.65 LBS

Pallet Ti*Hi: 16 x 10 Cube: 0.41 ft3

Preparation instructions:

BAKING INSTRUCTIONS: PREHEAT YOUR OVEN TO 425 DEGREES WITH THE RACK PLACED IN THE MIDDLE. TOP PIZZA WHILE FROZEN AND COOK IMMEDIATELY. COOKING TIMES MAY VARY SO WE RECOMMEND 9-11 MINUTES OR UNTIL THE CRUST IS GOLDEN BROWN. LET IT COOL FOR ONE MINUTE, THEN CUT, SERVE AND ENJOY.



Ingredient Statement:

RICE FLOUR, ZUCCHINI, WATER, PARMESAN CHÉESE (PASTEURIZED PART-SKIM MILK, CHEESE CULTURE, SALT, ENZYMES), EGG WHITE, RICE STARCH, MILLED FLAXSEED, YEAST, SUGAR, SALT, CULTURED **BROWN RICE, MORINGA** POWDER, ITALIAN SEASONING, GARLIC POWDER, BLACK PEPPER.

ALLERGEN(S): MILK, EGG

STATEMENTS: GLUTEN-FREE, rBST FRE

Nutrition Facts

servings per container Serving size

(55g)

Amount per serving Calories

140

	% Daily Value*
Total Fat 3g	4%
Saturated Fat 1.5g	8%
Trans Fat 0g	
Cholesterol 5mg	2%
Sodium 320mg	14%
Total Carbohydrate 19g	7%
Dietary Fiber 1g	4%
Total Sugars 2g	
Includes 1g Added Sug	ars 2%
Protein 7g	

10% 6% Iron 1mg 2% Potassium 110mg

*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.



Gluten-Free

Sweet Potato Pizza Crust

Venice Bakery Item #: GF-06510-24

Country of Origin: U.S.A.

Units per case: 24 **Individual Size: 10"**

SHELF LIFE, PACKAGING & CODE DATING

Shelf life refrigerated (40°F): 7 Days

Shelf life Frozen (0°F): 6 Months From MFG



Primary Level Packaging

(product contact) **Description: POLY BAG**

Dimensions: N/A

Secondary Level Packaging

(if applicable)

Description: CARDBOARD BOX

Dimensions: 10" x 10" x 7"

Code System: DATE CODE ON MASTER CASE Case Weight: Net: 7.65 LBS Gross: 8.65 LBS

Pallet Ti*Hi: 16 x 10 Cube: 0.41 ft3

Preparation instructions:

BAKING INSTRUCTIONS: PREHEAT YOUR OVEN TO 425 DEGREES WITH THE RACK PLACED IN THE MIDDLE. TOP PIZZA WHILE FROZEN AND COOK IMMEDIATELY. COOKING TIMES MAY VARY SO WE RECOMMEND 10-12 MINUTES OR UNTIL THE CRUST IS GOLDEN BROWN. FOR FOOD SAFETY AND QUALITY, PRODUCT MUST BE COOKED TO THE INTERNAL TEMPERATURE OF 165°F LET IT COOL FOR ONE MINUTE, THEN CUT, SERVE AND ENJOY.



Ingredient Statement:

SWEET POTATO, PEA STARCH, WATER, CHICKPEA FLOUR, LOW MOISTURE MOZZARELLA CHEESE (PASTEURIZED MILK, CHEESE CULTURES, SALT, **ENZYMES), PARMESAN CHEESE** (PASTEURIZED PART-SKIM MILK, CHEESE CULTURE, SALT, ENZYMES), TAPIOCA STARCH, EGG WHITE, MILLED FLAXSEED, CANOLA/OLIVE OIL BLEND, SUGAR, YEAST, SALT, BLACK PEPPER, SMOKED PAPRIKA, GARLIC POWDER.

ALLERGEN(S): MILK, EGG

STATEMENTS: GLUTEN-FREE, rBST FREE AND GRAIN FREE*

Nutrition Facts

(55g)

servings per container Serving size

Amount per serving Calories	170
% D	ally Value
Total Fat 7g	9%
Saturated Fat 2.5g	13%
Trans Fat 0g	
Cholesterol 10mg	3%
Sodium 190mg	8%
Total Carbohydrate 23g	8%
Dietary Fiber 1g	4%
Total Sugars 2g	
Includes 0g Added Sugars	0%
Protein 6g	
Vitamin D 0mcg	0%
Calcium 112mg	8%
Iron 1mg	6%
Potassium 158mg	4%

*Note: This product is produced in a facility that processes Milk, Egg and Soy





Gluten-Free Seasoned Flatbread

Seasoned

Venice Bakery Item #: GF-12x16S-24SC

Country of Origin: U.S.A.

Units per case: 24 scored sheets, 3 each sheet

Individual Size: 5" x 12"

SHELF LIFE, PACKAGING & CODE DATING

Shelf life refrigerated (40°F): 7 Days

Shelf life Frozen (0°F): 6 Months From MFG



Primary Level Packaging

(product contact) Description: POLY BAG Dimensions: N/A

Secondary Level Packaging

(if applicable)

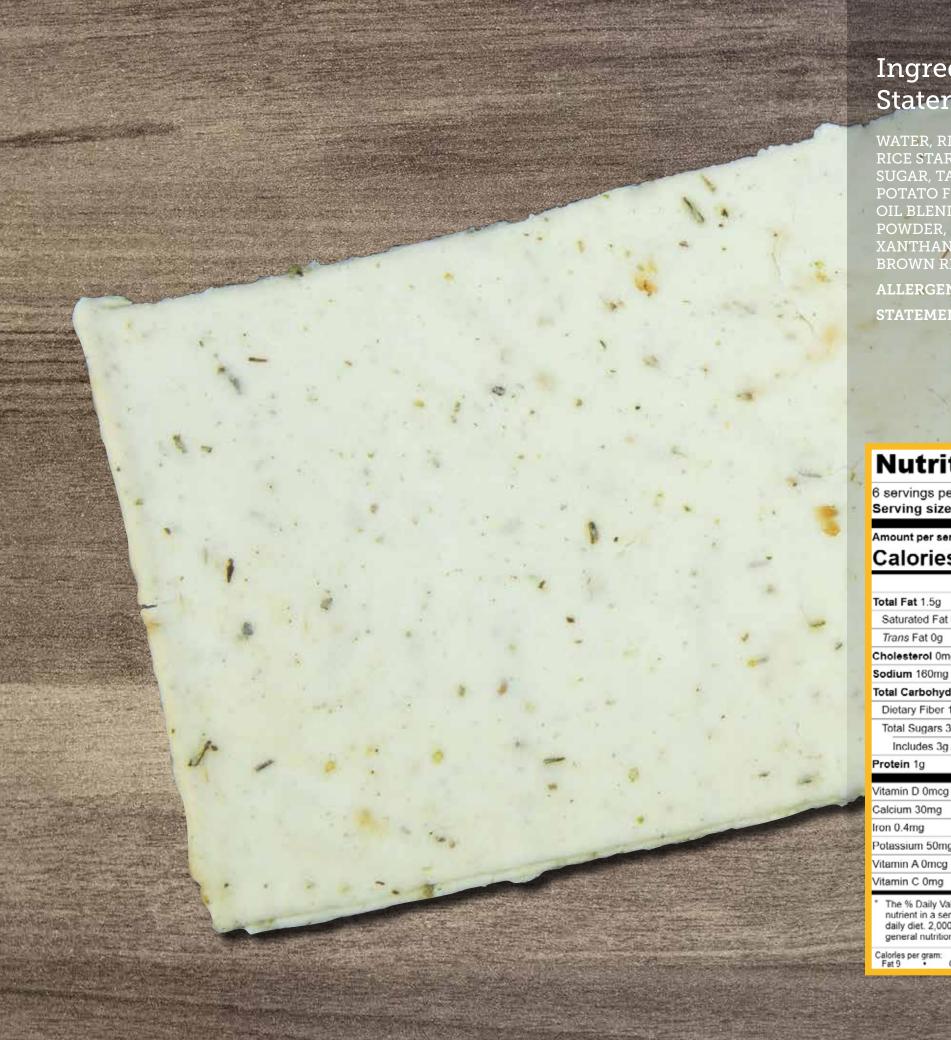
Description: CARDBOARD BOX Dimensions: 17 1/4" X 13" X 4 7/8"

Code System: JULIAN DATING ON SIDE OF BOX Case Weight: Net: 17.25 LBS Gross: 18.25 LBS

Pallet Ti*Hi: 8 x 12 Cube: 0.63 ft3

Preparation instructions:

BAKING INSTRUCTIONS: PREHEAT YOUR OVEN TO 425 DEGREES WITH THE RACK PLACED IN THE MIDDLE. TOP FLATBREAD WHILE FROZEN AND COOK IMMEDIATELY. COOKING TIMES MAY VARY SO WE RECOMMEND 9-11 MINUTES OR UNTIL THE CRUST IS GOLDEN BROWN. LET IT COOL FOR ONE MINUTE, THEN CUT, SERVE AND ENJOY.



Ingredient Statement:

WATER, RICE FLOUR, MODIFIED RICE STARCH, POTATO STARCH, SUGAR, TAPIOCA STARCH, POTATO FLOUR, CANOLA/OLIVE OIL BLEND, YEAST, SALT, GARLIC POWDER, ITALIAN SEASONING, XANTHAN GUM, CULTURED BROWN RICE.

ALLERGEN(S): N/A

STATEMENTS: GLUTEN-FREE

Nutrition Facts

6 servings per container Serving size 1 slice (55g)

Amount per serving

Calories	140
	% Daily Value *
Total Fat 1.5g	2%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 160mg	7%
Total Carbohydrate 31g	11%
Dietary Fiber 1g	2%
Total Sugars 3g	
Includes 3g Added Sugars	6%
Protein 1g	
Vitamin D 0mcg	0%
Calcium 30mg	2%
Iron 0.4mg	2%
Potassium 50mg	2%
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The % Daily Value (DV) 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.





