

NEAPOLITAN SUPC 7278698 • 12/12 IN
PINSAP SUPC 7278663 • 20/15X4.7 IN

CUTTING
EDGE
SOLUTIONS

Gluten-Free Parbaked Pizza Crusts

Available in both Pinsa and Neapolitan-style crusts, these gluten-free items are made with premium quality flours and non-GMO ingredients, then hand-stretched and stone baked to perfection for the taste and texture of traditional, artisan-style pizza. A great item for operators wanting to appeal to consumers with alternative diets.

Beef Bulgogi Pinsa

A Korean twist on an Italian favorite, this gluten-free pinsa is topped with sweet and savory beef bulgogi, tangy kimchi, and five cheese blend, then garnished with green onions, Fresno peppers, and toasted sesame seeds.

WHY WE LOVE IT

- ▣ **Artisanal Feel & Flavor** – Hand-stretched dough creates rising air pockets that give each crust an authentic homemade look and taste. Customers will believe it was made in-house!
- ▣ **Delivers Authenticity** – Made from an authentic Italian family recipe, using premium quality flours and ingredients.
- ▣ **Labor Saver** – Eats like a homemade pie without the time, labor, and cost of ingredients to make a gluten-free crust in-house.
- ▣ **Versatility** – So easy to menu across all dayparts as traditional pizzas, flatbread appetizers, breakfast or dessert pizzas, and more.
- ▣ **Dairy-Free** – Product is made without cheese or egg, so it can be kept at room temperature for 4–5 hours and refrigerated safely for up to 7 days.
- ▣ **Vegan, Non-GMO, & Allergen-Free** – Appeals to various dietary preferences.



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FUN FACTS



The U.S. Gluten Free Market is expected to be **\$4.12B by 2028**, up from \$2.56B in 2022. (Source: Research and markets)

The crust defines the pizza experience! One-third of consumers said a great crust is the most important factor of a truly great pizza. (Source: Datassential)

APPLICATIONS

- Traditional pizzas
- Flatbread appetizers
- Dipping accompaniment
- Pita substitute
- Bread/olive oil starter
- Breakfast and dessert flatbreads



Neapolitan Pizza

A crispy, tender, gluten-free Neapolitan-style crust topped with a vibrant medley of fresh arugula, juicy tomatoes, briny olives, and more globally inspired toppings.

Margherita Pizza

Simple and classic – gluten-free Neapolitan-style crust topped with pizza sauce, fresh sliced tomatoes, mozzarella cheese, and basil.



For the full recipes, visit [SyscoFoodie.com](https://www.SyscoFoodie.com)