

Gluten-free Pizza Flour



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The best-tasting pizza starts with great crust.

No matter if you love deep dish or thin crust, great tasting crust matters. As flour experts, we're crust obsessed and excited to offer our Gluten-free Pizza Flour for fellow pizza lovers. Now you can offer great-tasting gluten-free pizza without sacrificing flavor or performance.



Ardent Mills has your gluten-free pizza flour solution. Our gluten-free flours undergo extensive quality testing to ensure they yield great-tasting pizza crusts. In addition to convenient packaging sizes, we offer resources to help use gluten-free flours in your recipes.

APPLICATIONS

- ◆ Pizza Crust
- ◆ Pan Pizza Crust
- ◆ Thin Pizza Crust
- ◆ Parbaked Crust
- ◆ Deep-dish Crust
- ◆ Flatbread

BENEFITS

- ◆ Yields great-tasting pizza crust
- ◆ Available in convenient sizes
- ◆ Non-GMO and Vegan
- ◆ Versatile with the ability to make many applications



Ask your representative about our chef-tested tips for using our Gluten-free Pizza Flour in your recipes.

Our product offerings

| | PRODUCT | FLOUR | PACK SIZES | AVAILABILITY | PRODUCT HIGHLIGHTS |
|--|-------------------------|-------|---|--------------|--|
| | Gluten-free Pizza Flour | ◆ | • Foodservice/bulk: 5 lb. (Case of 6) & 25 lbs. | ◆ | • No wheat-based ingredients • Dairy-free |



◆ Available in conventional

Ardent Mills is transforming how the world is nourished. As the premier flour-milling and ingredient company with more than 40 locations focused on traditional wheat, quinoa, chickpeas, pulses, organic and gluten-free products, we cultivate the future of food to help our customers and communities thrive.

Looking for additional information about gluten-free options? Visit [ardentmills.com](https://www.ardentmills.com) or contact info@ardentmills.com and 888-680-0013.