

Keto Friendly Pizza Mix

A delicious way to attract more customers



Keto Friendly Pizza Mix

Opportunity to expand to into a growing market where consumers have unmet needs.

Our versatile Keto Friendly Pizza Mix was developed specifically for pizza operators with ease of use and freedom to innovate top of mind. Allow your customers to enjoy the taste, texture and crunch they crave in pizza without compromising their nutritional goals without compromising their dietary needs.



Our simple-to-use keto friendly pizza mix can help you easily cater to the mindful specialty consumer. With our expertise and culinary resources, we are here to help you every step of the way.

APPLICATIONS

- ◆ Traditional pizza
- ◆ Thin crust pizza
- ◆ Thick crust pizza
- ◆ Flatbreads
- ◆ Breadsticks
- ◆ Garlic knots



+8.5% growth in the number of menu items with a Keto claim in 2022.¹

52% of consumers report they definitely/probably would buy a pizza with a keto/low-carb crust.²

BENEFITS & TIPS

- ◆ Complete pizza mix solution that can help you achieve consistent results and save on skilled labor
- ◆ Simplified operations – just add water, yeast and oil
- ◆ Ideal for fresh, frozen or par baked crusts
- ◆ Top with cheese and protein to attract keto consumers



Our product offerings

DESCRIPTION	PACK	PRODUCT HIGHLIGHTS
Keto Friendly Pizza Mix	• 25 lb., 50 lb.	• Finished crust slice (55g serving) = 2.5g net carbs



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.

For sales inquiries and to request a sample, contact us at 866-994-3224 or visit ardentmills.com/ketofriendly/