

GLUTEN FREE

Sugotu  
Just really good food.

## Not your typical Gluten Free pizza.

Sugotu's Gluten Free pizza bases are made with premium blend of Aussie gluten free flours and prepared to our strict quality standards. The bases are raw, pressed into shape and will bake with a fluffy, yet crisp base. This is not your typical Gluten Free pizza base!

Each base is supplied on a sheet of baking paper for easy handling and to minimise cross contamination in your kitchen.

- CLEAN LABEL
- EFFICIENT
- PRECISE PORTIONING
- REDUCE WASTE

NO ARTIFICIAL COLOURS, FLAVOURS OR PRESERVATIVES

### HOW TO PREPARE:

1. Do not remove baking paper

#### 2. THAW

Thaw the dough until soft.

#### 3. ALLOW TO RISE

For a thicker base, allow the dough to rise slightly before baking

#### 4. TOP

Go traditional Italian or branch out and get creative

#### 5. BAKE

Bake at 300C for 3 - 5 minutes or until cooked\*.

**TIP** Blind bake the pizza bases in batches and store airtight frozen for 24 months or refrigerated for 4 days ready to top during service.

CODE	TYPE	SIZE/ WEIGHT	UNITS/ CTN	VEGAN	GLUTEN FREE
GF8IN	Gluten Free Pizza base 8 inch, raw, pre-stretched	8"/180g	30	✓	✓
GF10.5IN	Gluten Free Pizza base 10.5 inch, raw, pre-stretched	10.5"/280g	16	✓	✓



Shelf life frozen: 24 months – 18°C

Shelf life thawed: refrigerated 4 days 0 – 4°C (airtight)



Raw, PRESSED INTO SHAPE  
& Ready to bake

24 MONTHS  
FROZEN  
Shelf life

SNAP  
FROZEN

[sugotu.com.au](http://sugotu.com.au)

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