

Gluten Free pizza. It's all about the base.

Sugotu's Gluten Free pizza bases are made with premium blend of Aussie gluten free flours and prepared to our strict quality standards. The raw bases are 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.

Also available as a parbaked base. The perfect balance between convenience and exceptional flavour, these bases are stone-baked and ready to top. Gluten Free pizza, it's all about the base!



Made with
AUSTRALIAN FLOUR

- CLEAN LABEL
- EFFICIENT
- PRECISE PORTIONING
- REDUCE WASTE

NO ARTIFICIAL COLOURS, FLAVOURS OR PRESERVATIVES

CODE	TYPE	SIZE/ WEIGHT	UNITS/ CTN	VEGAN	GLUTEN FREE
GF10.5IN	Gluten Free Pizza base 10.5 inch, raw, pre-stretched	10.5"/280g	16	✓	✓
PBGFL	Large Pizza Par-Baked Gluten Free	Lge/240g	16	✓	✓

Shelf life frozen: 24 months – 18°C

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

STONE-baked
& Ready TO TOP



QUICK & VERSATILE
PAR-baked

❄️
24 MONTHS
FROZEN
Shelf life

❄️
SNAP
FROZEN



Raw, PRESSED
INTO SHAPE
& Ready TO bake