



now pizza for lunch is carefree  
for kids who eat gluten-free.



*new great-tasting  
Tony's™ gluten-free pizza*



For kids who have gluten intolerance, wheat allergies or celiac disease, pizza was once a forbidden food. Now you can offer great-tasting **Tony's™** gluten-free pizza and maintain full participation in your school lunch program. Created with a rice-flour crust and gluten-free toppings, each pizza is certified gluten-free and arrives individually wrapped in an ovenable film, to protect against cross-contamination and make prep simple.

# Gluten-free is the fastest-growing nutritional segment in America.

Today's prevalence of gluten intolerance, wheat allergies and instances of celiac disease has created an upswing in gluten-free diets among children and adults.

## A gluten-free menu option means you can accommodate more kids.

With gluten-free pizza on your menu, you'll keep more kids eating school lunch. Especially since they know and trust the Tony's™ brand for great taste.

- Parents and kids who eat gluten-free will appreciate the extra attention you give to special diets
- Offering gluten-free, well balanced alternatives is perceived as innovative and accommodating



### Rice flour crust. Pre-topped with sauce and cheese. Great taste of Tony's™ pizza.

- 5-inch individual size allows you to bake as needed and minimize waste
  - Rice flour crust
- Pre-topped with sauce and a cheese blend, minimizing risk of cross-contamination when compared to competitive gluten-free crusts or crust mixes
- Product is certified gluten-free and individually wrapped in ovenable film, minimizing risk of cross-contamination
- Packaging is clearly marked gluten-free to eliminate confusion and ease implementation



Schwan's Food Service has partnered



with the National Foundation for Celiac Awareness to offer school foodservice directors additional training in gluten-free food safety. After successful completion of the online course, the NFCA will send you a comprehensive tool kit offering more information on implementing gluten-free to your menu. To get started on training, ask your RSM for login details.



## PREP INSTRUCTIONS

Cooking Method	Temp	Time
Convection Oven	350°F	15-17 min.
Conventional Oven	400°F	16-19 min.

NOTE: Due to variances in oven regulators, cooking time and temperature may require adjustments.

## NUTRITION

Product Description	Prod. Code	Serv./Case	Serv. Size	Whole Grain	Cal.	Total Fat	% Cal. from Fat	Sat. Fat	% Cal. from Sat. Fat	Trans Fat	Chol.	Carbs.	Total Dietary Fiber	Sugar	Protein	Vit. A	Vit. C	Calcium	Iron
Gluten-Free Cheese Pizza	68533	24	5.25 oz.	0g	340	12g	32%	6g	16%	0g	30mg	42g	1g	16g	14g	300 IU	0mg	350mg	0.72mg

For more information or to order product samples, call 1-877-302-7426 or visit [glutenfree.schwansfoodservice.com](http://glutenfree.schwansfoodservice.com)



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