

## 45% VEGGIES

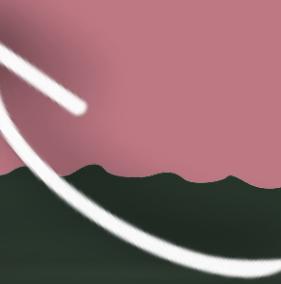
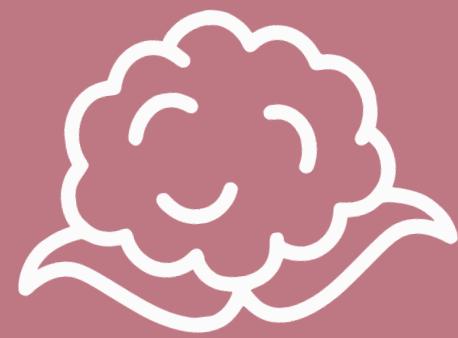
This is not just any pizza crust. We replaced 45% of the flour with cauliflower. This makes it more nutritious and lower in calories.



## VITAMIN K1 AND FOLIC ACID

Research\* has shown that our cauliflower base is rich in vitamin K1 and a source of folic acid even after preparation. So this crust is not only damn tasty it also contributes to a healthy body.

Vitamin K keeps your bones



## Magioni

### CAULIFLOWER PIZZA CRUST

If cauliflower can somehow become pizza, you can do anything!

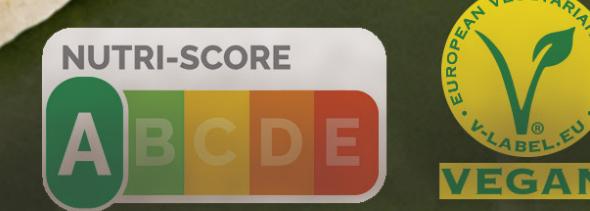
220°C  
8-10 min.\*

2 PIZZA CRUSTS

45% VEGGIES

VEGGIE  
*Pizza crust*

45% CAULIFLOWER  
SOURCE OF FIBER  
LOWER IN CALORIES

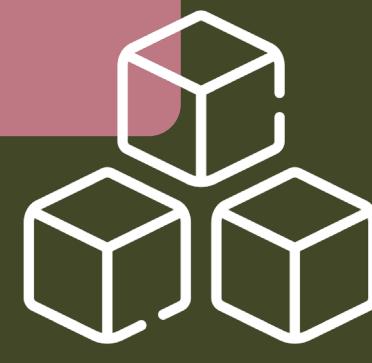


*Damn tasty*

## SOURCE OF FIBER



The cauliflower pizza crust contains a whopping 7 grams of fiber. Great, because fiber is important for your health. Among other things, they contribute to good digestion and a satiated feeling.



0% ADDED SUGARS  
Why add sugar when it's totally unnecessary? Exactly. Our bases contain 0% added sugars and taste like a really good pizza. Try it for yourself!