

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

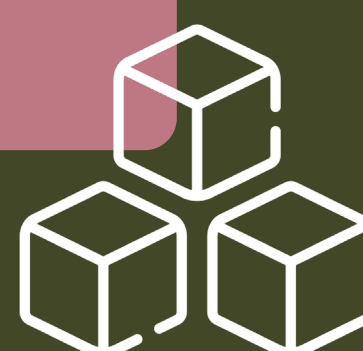
Research* has shown that our cauliflower base is rich in vitamin K1 and a source of folic acid even after preparation. So this crust is not only damn tasty it also contributes to a healthy body. Vitamin K keeps your bones



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!

*Research for Magioni i.c.w. agency Normec, conducted May 2023.