



What is

PINSA

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IT'S LIKE PIZZA... but Better!

Pinsa is a Roman-style pizza crust that is **healthier, tastier, and better** than traditional pizza. Customizable, crave-worthy, and destined to please every palate, par-baked pinsa crusts are stealing the hearts of food-lovers across the nation!

A HEALTHY UPGRADE

Our light, airy par-baked pinsa crusts are a healthy upgrade to traditional pizza.

- Up to 80% hydration
- Non-GMO blend of "0" wheat, rice, soy, and sourdough flours
- No added sugars or saturated fats
- Vegan
- 100% less cholesterol
- Gluten-friendly

MADE WITH LOVE

What makes pinsa so divine? The proof is in the process.

- 48 to 72-hour cold fermentation
- Hand-pressed to perfection
- Made in an SQF-certified facility
- Quality assurance on each crust

FOR EVERYONE

As versatile as they are delicious, our par-baked crusts are a simple solution for every kitchen.

- Less overhead
- Top-and-Bake
- Customizable
- Ready in minutes!

Simply Top & Bake

