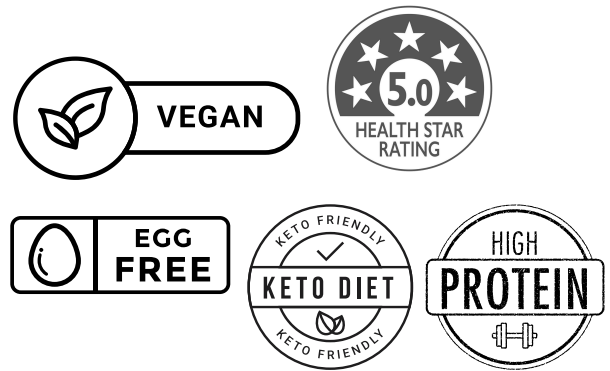




PAR-COOKED KETO PIZZA BASE

Finally a satisfying pizza experience without the carbs!

- KETO-FRIENDLY
- DIABETIC-FRIENDLY
- HIGH-PROTEIN
- ONLY LOW-GI INGREDIENTS
- VEGAN
- HANDMADE IN SYDNEY



SIZE 24cm / 9"

MIN. ORDER 1 carton (20 units)

PACKAGING

Bases are individually packaged.

SHIPMENT

AUD10.00 (flat rate)

Local delivery (Sydney area only).

Allow 3 business days from order confirmation for preparation and dispatch.

SHELF LIFE

- 12 months frozen (-18°C),
- up to 7 days refrigerated (0-4°C)

PRICE

1 carton (20 units) = AUD125.00

RRP AUD12.00 / unit

Unit Barcode



NUTRITION INFORMATION

Servings per package: 2

Serving size: 75 g

	Average Quantity per Serving	Average Quantity per 100 g
Energy	1190 kJ	1580 kJ
Protein	19.7 g	26.3 g
Fat, total	20.6 g	27.4 g
- saturated	1.7 g	2.3 g
Carbohydrate	6.1 g	8.2 g
- sugars	1.5 g	2 g
Sodium	39 mg	52 mg

INGREDIENTS

Water, **Almond Flour**, **Wheat Gluten**, Lupin Flour, Olive Oil, Xanthan Gum, Salt, Yeast.

ALLERGENS

Contains: Almond, Wheat Gluten

Weight of each pizza base: 150g

(1 pizza base = 2 servings)

Cooking instructions:

- Heat oven at 200°C
- Top the pizza base with your favourite ingredients
- Bake for 5 to 8 minutes, or until golden brown
- Enjoy!

Our Story

Life on Keto started as a personal mission between my mum and me to create a healthy, delicious product that truly fits our lifestyle. We wanted something low-carb and high-protein but also satisfying to eat.

Mum has followed a keto diet for years and saw huge improvements in her energy and overall health. I've always been into weightlifting and pretty obsessed with hitting my daily protein goals. With a background in fitness, nutrition and food development, I wanted to create something that fuels performance without compromising on flavour.

Coming from an Italian family, bread and pizza were always part of our lives and we really missed them. So we started experimenting in the kitchen to develop a pizza base that had everything we were after: great macros, clean ingredients and proper flavour and texture.

What started as a home experiment is now Life on Keto: bakery products made for people who care about what they eat, whether it's by choice or necessity.

Because no one should have to give up pizza to live a healthy life.

