

## DONATOS GLUTEN-FREE FAQs

### **Q: What is gluten?**

**A:** Gluten is a protein found in grains that forms the crumb structure in baked goods like pizza crust, cookies and breads. It is commonly found in wheat, rye and barley.

### **Q: What is Celiac Disease?**

**A:** Celiac disease is an autoimmune digestive disease from the consumption of gluten that prevents the absorption of nutrients into the body. 1 in 133 Americans have celiac disease. Even trace amounts of gluten to a celiac patient can cause an autoimmune reaction including symptoms of gastrointestinal discomfort, headache and fatigue. There is no cure for celiac disease but a gluten-free diet helps to manage it. -----*National Foundation for Celiac Awareness website, NFCA*

### **Q: What is gluten sensitivity?**

**A:** Gluten sensitivity or Non-celiac gluten sensitivity describes individuals who cannot tolerate gluten and experience symptoms similar to those with celiac disease. These individuals lack the same antibodies and intestinal damage as seen in celiac disease. Research estimates that 18 million Americans have non-celiac gluten sensitivity. That's 6 times the amount of Americans who have celiac disease. -----*National Foundation for Celiac Awareness website, NFCA*

### **Q: What is cross contact and how does it happen?**

**A:** Cross contact in food occurs when an allergen or unwanted substances are inadvertently introduced to the food. Due to the presence of gluten in many of the items in our restaurant we cannot guarantee the absence of accidental gluten cross contact.

### **Q: Does Donatos offer a gluten-free pizza?**

**A:** We have 2 options for pizza for guests in search of gluten-free products:

**Donatos Certified Gluten-Free Take & Bake Pizza**, this pizza is available as a take & bake pizza that can be baked in your home oven. We recommend our certified gluten-free take & bake pizzas for anyone with Celiac Disease or gluten sensitivities because they are made and sealed in a certified gluten-free facility to be baked in your home oven, worry-free.

**Gluten-Free Crust**, We also offer a Gluten-Free crust that we can make and bake in the restaurant that can be topped with any of our signature pizza topping combinations or create your own with your favorite toppings. Please Note: Pizzas made on gluten-free crust are prepared in a common kitchen alongside items containing gluten.

### **Q: What is a Donatos Certified Gluten-Free Take & Bake Pizza?**

**A:** Donatos Certified Gluten-Free Take & Bake Pizza is a Donatos pizza that is produced off-site in a certified gluten-free facility, each pizza is individually sealed and served as a take & bake pizza that can be baked in your home oven. Certified gluten-free means the environment where this pizza was assembled was tested to be gluten-free and every possible precaution was taken to prevent accidental cross contact. The facility where Donatos Gluten-Free Take & Bake Pizzas were produced has been certified by the Gluten-Free Certification Organization (GFCO).

### **Q: Are pizzas made in the restaurant on a gluten-free crust certified gluten-free?**

**A:** No. Only our certified gluten-free take & bake pizzas are certified gluten-free pizzas. Our pizzas topped in the restaurant on a gluten-free crust are prepared in a common kitchen alongside items containing gluten. We will take measures to prevent cross contact of gluten in our restaurants however due to the presence of gluten in many of the items in our restaurant we cannot guarantee the absence of accidental gluten cross contact.

### **Q: Do you deliver gluten-free pizzas?**

**A:** Yes, our gluten-free take & bake pizzas and pizzas made on gluten-free crust are available for delivery, pick-up, and at our drive-up window. Pizzas made using gluten-free crust are also available for dine-in.

**Q: What ingredients are in Donatos gluten-free crust?**

**A:** INGREDIENTS: BROWN RICE FLOUR, WATER, TAPIOCA STARCH, NON-GMO CANOLA OIL, EGG WHITES, DRIED CANE SYRUP, TAPIOCA SYRUP, TAPIOCA MALTODEXTRIN, SALT, XANTHAN GUM, YEAST, CULTURED CORN SYRUP SOLIDS AND CITRIC ACID (NATURAL MOLD INHIBITOR), ENZYMES.  
CONTAINS: EGG

**Q: What Donatos menu items are gluten-free?**

**A:** All pizza sauces, cheeses, traditional bone-in wings, wing sauces, Italian chef entrée, Italian Chef side salad, all salad dressings and pizza toppings with the exception of meatballs do not contain gluten. All items are prepared in a common kitchen alongside items containing gluten, and have potential for cross contact of gluten, due to the presence of gluten in many of the items in our restaurant we cannot guarantee the absence of accidental gluten cross contact.

**Q: Where are Donatos certified gluten-free take and bake pizzas made?**

**A:** Donatos has a sister company, Jane's Dough Foods located in Columbus, OH. Our gluten-free take & bake pizzas are assembled at Jane's Dough Foods so they can be made in a certified gluten-free environment. These pizzas are sealed and frozen to keep them gluten-free and as fresh as possible for you to bake in your home oven.

**Q: Are all Donatos take & bake pizzas gluten-free?**

**A:** Only the take and bake pizzas that are clearly labeled gluten-free and marked with the gluten-free certification logo are gluten-free.

**Q: Can you bake the certified gluten-free take & bake pizza in the restaurant for me?**

**A: No.** The certified gluten-free take & bake pizza is best cooked in your home oven. Because of the potential for gluten cross contact in our restaurant we will not cook the certified gluten-free take & bake pizza in our restaurant.

**Q: Can I freeze my take & bake pizza?**

**A:** Yes, you can freeze the take & bake pizza. We recommend that you bake it within 8 weeks of freezing for freshness and best quality product. The refrigerated and frozen baking instructions are included on the package.

**Q: The take & bake instructions say bake on the oven rack: Can it be baked on a pan or stone?**

**A:** Yes it can be baked on a pizza stone or pan, we recommend baking it right on the rack for the best possible finished product.

**Q: How long does it stay fresh in the refrigerator?**

**A:** We recommend it be baked within 24 hours.

To request additional information please [click here](#) to send us your questions.