

NEW PRODUCT

ARTISAN - QUALITY MULTI - ALLERGEN - FREE PIZZA CRUST

A science-backed artisan pizza crust developed for people living with celiac disease, gluten intolerance, food allergies, IBS and other digestive conditions -- with the exceptional taste and texture of traditional wheat gluten pizza.



THE SCIENCE BEHIND IT

Through the New Mexico Small Business Assistance program, my project was accepted for scientific analysis and testing with Los Alamos National Laboratory. Their data informed my flour blend ingredients, and further formulation development resulted in recreating the taste and texture of an artisan wheat-based pizza.

THE MISSION

To get this multi-allergen-free pizza crust into the hands of people living with discomfort and missing favorite foods. After decades of IBS symptoms, finding a proven treatment plan changed my life. I feel a responsibility to pass along what I've learned, so others can find relief and reclaim the foods, experiences, and everyday life these conditions can take away.



**NMSBA + LOS ALAMOS
NATIONAL LABORATORY**



**2025 SUCCESS STORIES
FEATURED PROJECT**
Honored to receive an
award this October in
Santa Fe, New Mexico

PRODUCT AT A GLANCE

- SCIENCE-BACKED
- ARTISAN QUALITY
- HOME-COOK FRIENDLY
- GLUTEN-FREE
- CELIAC COMPLIANT
- IBS FRIENDLY
- TOP 9 ALLERGENS
- VEGAN

*Because everyone
should be able to say,
“I’ll have a slice!”*



Amy Laura

Founder

FODify It!, LLC

Amy Laura
Founder

Santa Fe, New Mexico
FODify It!, LLC

www.fodifyit.com
fodifyit@gmail.com