The hectic life nowadays has driven people to have their meals outside the home, however, it is not always possible to find healthy food options to eat. With a focus on this reality, there is a need to put healthy products, rich in fiber and that pleases the palate of the consumer. The recommended daily ration of fiber is 30 g and the amount provides numerous health benefits: assists the intestinal function, increases the feeling of satiety, reduces blood cholesterol and prevents disease. This project aimed to develop a pizza made with whole wheat flour from a mill in the west region of Paraná, in addition to oats and chia. From the elaborated product, there was a sensory evaluation with 67 people, randomly chosen, who answered questions about salt amount, color, crispness, taste of the pizza and acceptance of purchase. The results were tabulated, being the amount of salt: very weak (1.45%), weak (8.96%) ideal (86.57%), strong (2.99%); color: very light (2, 99%), clear (20.90%), ideal (68.66), dark (7.46%); crispness: very crunchy (2.99%), crunchy (25.37%), ideal (37; 31%), slightly crunchy (29.85%), not crunchy (4.48%); taste: really liked (38.81%), liked (59.70%), not liked nor disliked (1.49%); acceptance of purchase: would buy (88.05%), do not know if would buy (10.45%), would not buy (1.49%). By the presented results, it can be concluded that the whole wheat pizza is well accepted and can be an option for those who appreciate this product and have to worry about eating healthier foods.