

• FAMILY-OWNED AND OPERATED •

UPPER LAKES FOODS

EST 1967

PIZZA

NEW

Hand-picked products, marketing tips, and recipes to spark your creativity.

Check out these amazing items that deserve to be served on your slices!



UPPER LAKES FOODS | 801 INDUSTRY AVENUE | CLOQUET, MINNESOTA 55720
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Appetizers

- 
Brakebush.
FULLY COOKED BONELESS DOO-WA CHICKEN WINGS
681594 - 2/5 lb.
- FULLY COOKED NAKED CHICKEN WINGETTES**
681546 - 2/6 lb.

- 
3/8" OR INCREDICRISP FRENCH FRIES
702361 - 6/5 lb.

KEY FINDINGS FROM DATASSENTIAL'S 2024 PIZZA KEYNOTE REPORT

The 2024 Pizza Keynote report from Datassential is stuffed to the crust with insights from both consumers and operators on how (and how much) Americans consume pizza – one of our favorite foods.

FAMILIARITY DRIVES CONSUMERS' PIZZA HABITS. Consumers have an everlasting love for pizza, not just for its deliciousness but also for the comforting embrace its familiarity provides. The ritual of returning to the same pizzerias, ordering the tried-and-true favorites, and savoring the same beloved flavors is more than just a culinary preference – it's a testament to the role pizza plays in our daily lives.

Breaking away from these established habits may require effort though, as we often find solace in the comfort of familiarity. However, operators can use the allure of creative toppings or special pricing on new items to serve as a tempting invitation for consumers to step out of the culinary comfort zone and try something new from somewhere new.

Source: Datassential, 2024 Pizza Keynote.

PIZZA BY THE NUMBERS

96%

of consumers' last pizza was from an establishment they have been to before

89%

of consumers' last pizza was a variety they have had before

66%

of consumers had pizza within the last week

43%

of consumers will order more pizza than they need for a meal to make sure they have leftovers



Kid's Pizza



5" DEEP DISH CHEESE PIZZA
572164 - 80/5.49 oz.



4" IW 51% WHOLE GRAIN ROUND CHEESE PIZZA
571701 - 72/4.46 oz.

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**LET US DO THE
 WORK FOR YOU**

Explore the convenience of frozen pizzas and pre-made pizza options, allowing your restaurant's kitchen to effortlessly deliver delicious pies without the extra work



12" IW CHEESE PIZZA
 573693 - 6/21.25 oz.

12" IW CHICKEN ALFREDO PIZZA
 573866 - 6/22.25 oz.

12" IW CHICKEN BACON RANCH PIZZA
 573868 - 6/23.75 oz.

12" IW COUNTRY BREAKFAST PIZZA
 573661 - 6/28 oz.

12" DELUXE PIZZA
 573864 - 6/22.75 oz.

12" IW MEAT LOVER'S PIZZA
 573862 - 6/25.75 oz.

12" IW PEPPERONI PIZZA
 573860 - 6/22.75 oz.



Frozen Pizza

12" IW SAUSAGE & PEPPERONI PIZZA
 573861 - 6/24.75 oz.

12" IW VEGETABLE MEDITERRANEAN PIZZA
 573570 - 6/19.25 oz.

12" IW WHITE GARLIC SAUSAGE PIZZA
 573867 - 6/21.25 oz.

12" KOREAN BBQ PIZZA
 573884 - 6/20.5 oz.

12" STREET TACO PIZZA
 573886 - 6/17.5 oz.

10" IW CHICKEN BACON RANCH PIZZA **GF**
 573889 - 12/1.125 lb.

10" IW MEAT LOVER'S PIZZA **GF**
 573890 - 12/1.2 lb.

5"X11" OVEN FRIED FLATBREAD W/RED SAUCE
 573892 - 12/8 oz.

5"X11" OVEN FRIED FLATBREAD W/GARLIC BUTTER
 573894 - 12/8 oz.

PIZZA EQUIPMENT



Hand Helds

MEATBALL CALZONE
 765766 - 12/6 oz.

PEPPERONI CALZONE
 765764 - 12/6 oz.

RIP N DIP PEPPERONI PIZZA
 765767 - 12/8.5 oz.



PIZZA CUTTER
CRESTWARE MODEL PC4
 Pizza Cutter, 4", plastic handle



PIZZA ROCKER
CRESTWARE MODEL KN210
 Pizza Rocker, 16", double handle



PIZZA DELIVERY BAG

CRESTWARE MODEL PZB18
 Pizza Bag, 18" x 18" x 5", insulated, red

CRESTWARE MODEL PZB20
 Pizza Bag, 20" x 20" x 5", insulated, red



PIZZA BAKE OVEN
DECK-TYPE, ELECTRIC SERV-WARE MODEL EPO-02

Pizza Oven, electric, countertop, 2-1/2"H opening & 13-1/2" rack accommodates up to 12" diameter pizza or other food, lower & upper heating elements, thermostat pre-set at 450 degrees, 30 minute timer, removable crumb tray, stainless steel exterior, 1450 watts, 120v, 12 amps, cord, plug, ETL



PIZZA PAN
 Solid, 18 gauge aluminum, non-returnable made to order

item, Made in USA (hand wash only)

CRESTWARE MODEL TP12
 Pizza Tray, 12", wide rim, aluminum

CRESTWARE MODEL TP14
 Pizza Tray, 14", wide rim, aluminum

CRESTWARE MODEL TP16
 Pizza Tray, 16", wide rim, aluminum



SHAKER / DREDGE

TABLECRAFT PRODUCTS MODEL H158
 DPizza Peel, 12" x 14" x 26", aluminum blade with wood handle)



PIZZA/BAKE OVEN, ELECTRIC, COUNTERTOP

PEERLESS MODEL CE131PE

Pizza Oven, electric, countertop, (12) 9" or (3) 18" pizza capacity, (3) 24"W x 19"D pizza stones. Digital controls, 300°F - 650°F thermostat, aluminized steel interior, stainless steel front, adjustable legs, 7.0kW, 220v/60/1-ph, cETLus, ETL-Sanitation



PIZZA PREPARATION REFRIGERATOR

BLUE AIR FSE LLC MODEL BAPP67-HC

Pizza Prep Table, two-section, 67"W, 20.2 cu. ft. capacity, side-mounted self-contained refrigeration, (2) full doors, (4) adjustable wire shelves, accommodates (9) 1/3 size pans, insulated pan cover with stainless steel divider, 33°-39°F temperature range, 19"D cutting board, stainless steel interior & exterior, 4"H swivel casters (2 braked), R290 Hydrocarbon refrigerant, 3/8 HP, 115v/60/1-ph, 3.5 amps, cord, NEMA 5-15P, cUL, UL, ETLSanitation

FOR MORE INFORMATION CONTACT TOM SORENSEN AT TSORENSEN@ULFOODS.COM

BLACKBERRIES, BLUE CHEESE, AND BALSAMIC GLAZE PIZZA

1 each AK Pizza Crust 12" Par-Baked Crust (788122)

1 oz. Cortona Extra Virgin Olive Oil (267668)

1/4 cup PNW Caramelized Onions (701390)

1/2 cup Cucina Blue Cheese Crumbles (210802)

1/2 cup Blackberries, Sliced in Half (111116)

2 oz. Ken's Balsamic Fig Glaze (463386)

1 Tbsp. Cilantro (127712)

As needed Salt and Pepper

PREP | Season pizza dough with olive oil, salt, and pepper. Gently grill pizza on the grill to achieve grill marks.

Top pizza with caramelized onions, cheese, and cook until crust is a crispy golden brown.

Garnish with fresh blackberries and cilantro. Drizzle with balsamic glaze, cut into 8 wedges put on a plate, and serve.



Why It Works

The Next Gen Nashville Hot Chicken Pizza is a bold and innovative twist on traditional pizza, perfect for those who crave intense flavors. This pizza features a base of Hidden Valley Pickle Ranch, adding a unique tangy and creamy element that pairs wonderfully with the heat of the Nashville hot chicken. Topped with mozzarella cheese, the crispy boneless chicken wings glazed in Sauce Craft Nashville Hot Sauce, and the savory crunch of hickory smoked bacon, this pizza is an explosion of flavors in every bite.



Three new **PIZZA** recipes to inspire your menu..

KOREAN BBQ CHICKEN PIZZA

4 oz. Brakebush Fully Cooked Diced Chicken Breast (673227)

1 ea. AK Pizza Crust 12" Self Rising Pizza Crust (788100)

1 oz. Jumbo Red Onion, Diced (138602)

8 oz. Burnett Low Moisture Part Skim Feather Shredded Mozzarella Cheese (211375)

4 oz. Wildbrine Korean Style Kimchi (V) (GF) (283180)

.5 oz. Mann Green Onions (138884)

4 oz. Sauce Craft Korean Pepper Gochujang Sauce (463594)

PREP | Spread gochujang sauce evenly on pizza crust. Top with diced chicken, kimchi, red onion, and mozzarella cheese.

Bake in 450 degree oven until cheese has melted and beginning to brown. Cut pizza into slices.

Top with green onions as garnish and serve immediately.



NEXT GEN NASHVILLE HOT CHICKEN PIZZA

INGREDIENTS

4 fl. oz. Hidden Valley Pickle Ranch (270133)

1 ea. AK Pizza 12" Par-Baked Pizza Crust (788098)

3 fl. oz. Sauce Craft Nashville Hot Sauce (463596)

4 oz. Brakebush Boneless Breaded Chicken Wings, Cooked and Chopped (682506)

10-12 each Cool Crisp Sliced Dill Pickles (280320)

2 Tbsp. Cloverdale 14-16 Hickory Smoked Shingle Bacon, Cooked and Chopped (549217)

4 oz. Burnett Dairy Feather Shredded Mozzarella Cheese (211375)

PREPARATION

Spread Hidden Valley Pickle Ranch on pizza crust. Evenly sprinkle the mozzarella cheese over the sauce. In a small bowl toss the chopped boneless wings with the Nashville hot sauce and reserve to add as a topping.

Evenly distribute the pickle slices, chopped bacon, and sauced boneless wings over the mozzarella cheese. Once all the toppings are on, place into the oven and bake.

Once baked, drizzle with extra Hidden Valley Pickle Ranch on top or serve as a dipping sauce on the side.

START WITH THE CRUST



SELF RISING



SELF RISING PIZZA CRUST

788118 - 48/6-7 oz. - 7"
 788100 - 12/16.75-17.75 oz. - 12"
 788102 - 12/24-25 oz. - 14"
 788104 - 12/30-31 oz. - 16"

SPECIALTY



12"X16" PAR-BAKED WHOLE GRAIN PIZZA CRUST

788333 - 16/17 oz.

16" PAR-BAKED PIZZA CRUST

788804 - 10/22.5 oz.

10" SEASONED CAULIFLOWER PIZZA CRUST

788299 - 24/5.2 oz.



MINI NAAN

786862 - 1/64 ct.

8" NAAN FLATBREAD

786863 - 6/8 ct.

FLATBREAD



12" X4.5" PAR-BAKED OVAL FLATBREAD
 588611 - 60/5 oz.



OVEN FIRED PLAIN FLATBREAD

716881 - 120/3.3 oz.

4" WHOLE GRAIN MINI FLATBREAD

716884 - 48/4.5 oz.



6"X13" PARBAKED FLATBREAD
 788531 - 80/4 oz.



13"X5" THIN OVAL FLATBREAD
 786861 - 1/36 ct.

PAR-BAKED THIN



PAR-BAKED DIE CUT THIN PIZZA CRUST

788403 - 80/6.25 oz. 12"
 788405 - 40/8.5 oz. 14"
 788407 - 40/12 oz. 16"

PAR-BAKED ROLLED EDGE THIN PIZZA CRUST

788401 - 40/5.5 oz. 9"
 788409 - 32/9.5 oz. 12"
 788411 - 20/13.5 oz. 14"
 788413 - 20/17 oz. 16"



PAR-BAKED ULTRA THIN PIZZA CRUST

788875 - 80/3.5 oz. 9"
 788851 - 50/12"
 788874 - 40/14"
 788854 - 40/16"

PAR-BAKED



12" PAR-BAKED PIZZERIA CRUST
 788122 - 40/9.75 10.75 oz.

12" PAR-BAKED DELI PIZZA CRUST
 788793 - 24/12"

PAR-BAKED PIZZA CRUST
 788120 - 48/3.25 - 4.25 oz. 7"
 788098 - 28/12"
 788789 - 12/15 oz. 14"
 788171 - 14/20 oz. 16"



PAR-BAKED EXTRA CRISPY DIE CUT PIZZA CRUST
 788417 - 80/5 oz. 10"
 788416 - 80/7.5 oz. 12"
 788415 - 30/11 oz. 14"
 788414 - 30/14 oz. 16"

YEAST

RED STAR DRY ACTIVE YEAST
 347005 - 1/2 lb.



DOUGH BALLS

ED'S OWN PIZZA DOUGH MIX
 299800 - 1/10 lb.

CAPUTO PIZZA DOUGH BALL

788834 - 80/6 oz.
 788837 - 48/12 oz.

PIZZA DOUGH BALL

788825 - 36/14 oz.
 788843 - 30/16 oz.

HIGH GLUTEN PIZZA DOUGH BALL

788847 - 24/20 oz.



CAPUTO PIZZA DOUGH BALL
 788906 - 50/10 oz.

FLOUR



PIZZERIA FLOUR
 338830 - 1/55 lb.

SEMOLA FLOUR
 338832 - 10/2.0462 lb.

COMBINATION CORNER

Try out some of these tasty combinations for a winning pie!

PEPPERONI + BANANA PEPPERS + BALSAMIC DRIZZLE

DILL PICKLE + HAM + MUSHROOM

BUTTERNUT SQUASH + ITALIAN SAUSAGE + BACON + HOT HONEY

BRAKEBUSH CHICKEN + NASHVILLE HOT SAUCE + SOUR CREAM TO DRIZZLE + SCALLIONS

PORK BELLY + CARAMELIZED ONIONS + GOCHUJANG SAUCE

CHICKEN + PESTO + MOZZARELLA

TOMATOES + FRESH MOZZARELLA + BASIL LEAVES

ARTICHOKE HEARTS + KALAMATA OLIVES + FETA CHEESE + TOMATOES

SHRIMP + ROASTED GARLIC + CREAM SAUCE



**CHOOSE THE SAUCE THAT SUITS YOU
 MIX & MATCH FOR A SPECIAL HOUSE BLEND**

MARKETING TIP
 Create an easy appetizer by offering a breadstick or naan bread and choice of sauce(s).


8" BROWN & SERVE BREADSTICK
 740506 - 1/125 ct.

MINI PAR BAKED BREADSTICK
 740514 - 1/168 ct.


7" BROWN & SERVE GARLIC BREADSTICK
 715891 - 144/1.5 oz.


NAAN FLATBREAD DIPPERS
 786868 - 1/200 ct.

RED SAUCE

- AK PIZZA CRUST FULLY PREPARED PIZZA SAUCE**
233026 - 4/10 lb.
- DEI FRATELLI PIZZA SAUCE W/BASIL** GF
232966 - 6/#10 can
- DEI FRATELLI DELUXE MARINARA SAUCE** GF
229306 - 6/#10 can

- DEI FRATELLI PREPARED PIZZA SAUCE** GF
232969 - 6/#10 can
- DEI FRATELLI MARINARA SAUCE** GF
232795 - 6/#10 can
- ED'S OWN SEASONED PIZZA SAUCE**
299827 - 1/22 oz.

- FOOD SERVICE OFF THE VINE DELUXE HOT PIZZA SAUCE**
232947 - 4/10 lb. bags
- PASTORELLI ITALIAN CHEF PIZZA SAUCE**
233049 - 6/#10 can
- REDPACK PREPARED PIZZA SAUCE**
232790 - 6/#10 can

WHITE SAUCE

- ANGELA MIA ALFREDO SAUCE**
742701 - 4/80 oz.
- LAND O'LAKES RTU ALFREDO SAUCE POUCH**
293308 - 6/64 oz.
- SUPERB NAMSG ALFREDO SAUCE MIX**
294326 - 4/1 lb.
- SWEET BABY RAY'S GARLIC PARMESAN SAUCE** GF
274961 - 1/64 oz.

PESTO SAUCE


- ARMANINO BASIL PESTO SAUCE** GF
289405 - 6/30 oz.


HOT SAUCE

- 
HOT HONEY SAUCE
463422 - 1/5 gal.
- 
FRANK'S RED HOT HOT SAUCE
274944 - 4/1 gal.



BBQ


ORIGINAL BBQ SAUCE
289960 - 4/1 gal.


HONEY BOURBON BBQ SAUCE
463410 - 2/1 gal.

SWEET & SPICY BBQ SAUCE
463425 - 4/1 gal.

SMOKED BLACK PEPPER BBQ SAUCE
463411 - 2/1 gal.

SWEET & SMOKY BBQ SAUCE
463485 - 4/1 gal.





SHREDDED PARMESAN CHEESE

211886 - 1/5 lb.

SHREDDED ASIAGO CHEESE

211447 - 1/5 lb.

AEGEAN FETA CHEESE CRUMBLES

211457 - 1/2.5 lb.



BRIGHTON FARMS FEATHER SHREDDED MILD CHEDDAR CHEESE

211720 - 1/5 lb.

BRIGHTON FARMS FANCY SHREDDED MILD CHEDDAR CHEESE

211722 - 1/5 lb.



50/50 LMPS PROVOLONE MOZZARELLA SHREDDED CHEESE

211828 - 4/5 lb.

DICED FIVE CHEESE BLEND

(Low Moisture Whole Milk & Part Skim Mozzarella, Provolone, Romano & Parmesan)

211832 - 4/5 lb.

DICED WHOLE MILK MOZZARELLA CHEESE

211836 - 4/5 lb.

SHREDDED FIVE CHEESE BLEND

(Low Moisture Whole Milk & Part Skim Mozzarella, Provolone, Romano & Parmesan)

211834 - 4/5 lb.



TOP PIZZA TRENDS

Explore the top trends shaping the pizza scene, from innovative ideas to evolving consumer preferences.

ARTISANAL AND CRAFT PIZZAS

Artisanal pizzas are becoming a cornerstone of the pizza industry. Focusing on high-quality ingredients, traditional techniques like slow fermentation, and craftsmanship, pizzerias are creating elevated pizza experiences that rival gourmet meals. This trend often emphasizes fresh, locally sourced ingredients, wood-fired ovens, and a commitment to dough that's fermented for hours, or even days, to develop flavor and texture.

The rise of food awareness and a desire for authentic culinary experiences are driving this movement. Consumers are more knowledgeable about the ingredients in their food and appreciate the time and care involved in traditional cooking methods. Artisanal pizza appeals to food lovers who value quality over convenience.

The emphasis on craft and authenticity suggests that artisanal pizza is not just a passing fad. As long as there's a market for premium, high-quality dining experiences, this trend will remain relevant.

GLOBAL FLAVOR INSPIRATIONS

Fusion pizzas that incorporate global flavors are gaining popularity. Pizzerias are blending international cuisines with traditional pizza formats, creating bold and exciting flavor combinations. Whether it's Asian-inspired pizzas with flavors like hoisin or sesame, or Mediterranean pizzas with

hummus and falafel toppings, the possibilities are endless. The globalization of food culture has made people more open to trying new and exotic flavors. Foodies who love to explore diverse cuisines are drawn to the fusion of traditional pizza with ingredients from around the world. It's also a way for pizzerias to differentiate themselves in a crowded market by offering something unexpected.

As consumers become more adventurous in their food choices, this trend is likely to stick around. The ability to mix and match global flavors offers endless creativity for chefs, keeping the trend fresh and exciting.

ELEVATED VEGAN AND PLANT-BASED OPTIONS

The plant-based movement has made a major impact on pizza menus, with vegan and vegetarian options taking center stage. Pizzerias are using innovative plant-based cheeses, meat alternatives, and a bounty of fresh vegetables to create pizzas that cater to the growing number of health-conscious and environmentally aware consumers.

An increased focus on health, sustainability, and ethical eating has led to the rise in plant-based diets. As more consumers look for alternatives to animal products, pizzerias are responding with inventive and delicious vegan options. Advances in plant-based food technology have made it easier to create cheese and meat substitutes that mimic the real thing without sacrificing flavor or texture.

Source: Toast, "Top 15 Pizza Trends: Pizza Stats and Trends (2024)"



VENDOR SPOTLIGHT

BURNETT DAIRY COOPERATIVE Grantsburg, WI

Burnett Dairy Cooperative exists to support and promote our local family farms to safeguard sustainability for future generations.

MOST POPULAR PRODUCTS AT ULF

WHOLE MILK FEATHER SHREDDED MOZZARELLA CHEESE
211373 - 1/5 lb.

FEATHER SHREDDED MOZZARELLA CHEESE LMPS
211375 - 1/5 lb.

MOZZARELLA CHEESE LOAF LMPS
211608 - 1/6 lb. avg.

80 MOZZARELLA/ 10 PROVOLONE/ 10 YELLOW SHREDDED CHEESE
211830 - 1/5 lb.

A TOPPING FOR EVERY TASTE BUD



BACON

JONES FULLY COOKED BACON TOPPING GF
 562112 - 2/5 lb.

CANADIAN BACON

HORMEL SLICED CANADIAN BACON
 566831 - 5/2 lb.

CHICKEN

BRAKEBUSH FULLY COOKED DICED CHICKEN BREAST
 673227 - 1/10 lb.

BRAKEBUSH FULLY COOKED PULLED & SHREDDED CHICKEN
 673250 - 2/5 lb.

BRAKEBUSH GRILLED FULLY COOKED ITALIAN CHICKEN STRIPS
 682296 - 2/5 lb.

BRAKEBUSH FULLY COOKED TUSCAN CHICKEN BREAST STRIPS
 682798 - 2/5 lb.

BRAKEBUSH 1/2" FULLY COOKED DICED BUFFALO CHICKEN
 673257 - 2/5 lb.

CORTONA FULLY COOKED IQF ITALIAN BEEF MEATBALL
 590824 - 2/5 lb. 1 oz.

SAUSAGE

CLOVERDALE FULLY COOKED PORK BREAKFAST SAUSAGE CRUMBLE
 547528 - 2/5 lb.

CORTONA FULLY COOKED SPICY ITALIAN SAUSAGE W/GARLIC
 590816 - 2/5 lb.

CORTONA FULLY COOKED SPICY BREAKFAST SAUSAGE TOPPING
 590811 - 2/5 lb.

CORTONA FULLY COOKED ITALIAN PORK SAUSAGE
 590813 - 2/5 lb.

FONTANINI COOKED CHUNKED ITALIAN SAUSAGE
 588400 - 3/5 lb.

FONTANINI RAW HOT ITALIAN SAUSAGE
 588608 - 4/5 lb.

FONTANINI RAW SPICY ITALIAN SAUSAGE
 588582 - 4/5 lb.

FONTANINI FULLY COOKED CHUNKED GARLIC SAUSAGE
 588440 - 3/5 lb.

HORMEL COOKED CHUNKED ITALIAN SAUSAGE
 558502 - 2/5 lb.

PEPPERONI

MARGHERITA 14-16 OZ. SLICED PEPPERONI
 590992 - 2/5 lb.

MARGHERITA 14-16 OZ. SLICED PEPPERONI
 590991 - 2/12.5 lb.

3" MARGHERITA SLICED SANDWICH PEPPERONI
 590990 - 8/2 lb.

HORMEL BOLD RIBBON PEPPERONI
 590969 - 2/5 lb.

16-1 SLICED PEPPERONI
 590970 - 2/12.5 lb.

16-1 SLICED BOLD PEPPERONI
 590973 - 2/12.5 lb.

8-1 PILLOW PACKED PEPPERONI
 590974 - 4/3 lb.

BASIL

133025 - 1/8 oz.

BARON SPICES GROUND OREGANO
 290888 - 1/12 oz.

RED, YELLOW, GREEN PEPPERS
 129707 - 1/5 lb.

1/8" SLICED MUSHROOMS
 128128 - 1/5 lb.

WORLD HORIZON SLICED RIPE BLACK OLIVES
 286856 - 6/#10 can

CAPITAL CITY JUMBO RED ONION
 138602 - 1/25 lb.

HERBS & VEGETABLES

TAYLOR 1/4" DICED YELLOW ONIONS
 143608 - 1/5 lb.

CAPITAL CITY JUMBO YELLOW ONION
 138750 - 1/10 lb.
 138503 - 1/50 lb.

TAYLOR BABY SPINACH
 139009 - 1/4 lb.

TAYLOR SPINACH
 143231 - 1/2.5 lb.

DUET WHOLE ARTICHOKE HEARTS
 180506 - 24/14 oz.

WORLD HORIZON QUARTERED ARTICHOKE HEARTS
 180540 - 6/3 kg.

CAPITAL CITY 1 LAYER TOMATOES
 121004 - 1/10 lb.

CAPITAL CITY 2 LAYER TOMATOES
 121103 - 1/20 lb.

COOL CRISP 1/8" SMOOTH CUT DILL HAMBURGER SHELF STABLE PICKLE
 280799 - 4/1 gal.

BEEF

BURKE FULLY COOKED MEXICAN TACO BEEF CRUMBLE
 514935 - 2/5 lb.

BURKE FULLY COOKED LARGE CHUNK BEEF TOPPING
 590810 - 2/5 lb.

DOLE PINEAPPLE TIDBITS W/JUICE
 175704 - 12/20 oz.

WORLD HORIZON PINEAPPLE TIDBITS W/JUICE
 178459 - 6/#10 can

MARKETING TIP

Your dough, your sauce, and your cheese make every pizza individually yours. That core recipe helps set you apart from your competition. When your customer adds their choice of toppings, it becomes their pizza. Offer at least 10 topping choices to give your customers plenty of possible combinations that will have them coming back for more!



FINISHING TOUCHES

CONDIMENTS

**MAMA FRANCESCA GRATED
PARMESAN CHEESE PACKETS**

212315 - 200/3.5 gr.

**CORTONA GRATED
PARMESAN CHEESE JAR**

212305 - 1/1 lb.

**CORTONA GRATED ROMANO
STYLE CHEESE**

209215 - 1/5 lb.

**CORTONA GRATED AGED
PARMESAN CHEESE**

212803 - 1/5 lb.

**CORTONA GRATED PARMESAN
PECORINO ROMANO CHEESE**

212214 - 1/5 lb.

**SUGAR FOODS CRUSHED
RED PEPPER**

309122 - 500/1 gr.

PIZZA BOXES

MICHIGAN WHITE PIZZA BOX

871000 - 50/8"

871001 - 50/10"

871002 - 50/12"

871003 - 50/14"

871004 - 50/16"

**WHITE CRAFT MICHIGAN
GONDOLA PIZZA BOX**

871027 - 50/12"

871028 - 50/14"

871029 - 50/16"