



> Sysco Pizza
and Italian Cuisine

Get a Slice of the Profits

Pizza is the *number 2 entrée in foodservice*, outpacing the growth rate of all other food items. It represents more than 10% of all food sales.

Any operator can add pizza to their menu... let Sysco show you how!

With a wide selection from our own Quality Assured Sysco brands to an array of other authentic Italian products, Sysco can meet the needs and preferences of every operator.



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welcome.

This catalog was created to provide Sysco operators with a category-specific guide to help start up or build business in a popular, highly-profitable market... pizza and Italian cuisine! Learn how to introduce or expand menus with our large variety of quality pizza and Italian products. With innovative recipes, relevant product guidelines, helpful market trends and much more, this catalog is a valuable tool that outlines how our unique brands can enhance your business.



Pizza – What You Need to Know!

> why start a pizza business?

Pizza is very much part of the American way of life, with Americans eating approximately 100 acres of pizza each day, or 350 slices per second.

> The pizza industry recently captured nearly **\$37 billion in sales** – that's 9 percent of total restaurant industry sales.

> 77 percent of Americans report eating pizza more than once per month, and an astounding **35 percent** eat it **more than once per week**.

Although dominated by four large brands, nearly half of the pizza industry is made up of smaller chains and independent operators.



"Americans eat approximately 100 acres of pizza each day, or 350 slices per second."





> *emerging trends*

The Pizza Consumer Trend Report shows that while nine out of every 10 Americans eat pizza at least once a month, consumers are now beginning to look for healthier, gourmet pizza options. Such demands require operators to think of not only unique offerings, but also, high quality ingredients.

From innovative specialty toppings to high quality equipment, Sysco offers everything you'll need to satisfy evolving consumer tastes and preferences.





Build it Right!

Pizza remains one of the hottest food trends because of its popularity, its ease of preparation, low food cost and high profitability. Here’s a quick reference guide to building your own slice of the profits.

> things to remember

Do not load the center of the pizza with toppings. The ingredients should be spread evenly over the pizza to ensure the proper portion of toppings on every slice.



	Sauce, Cheese and Meats					
	Sauce	Cheese	Pepperoni	Italian Sausage	Pork Sausage	Beef
Personal (7")	1.5 oz	2 oz	8 slices	2 oz	2 oz	2 oz
Small (10")	2 oz	3 oz	16 slices	3 oz	3 oz	3 oz
Medium (12")	4 oz	6 oz	20 slices	4 oz	4 oz	4 oz
Large (14")	5 oz	8 oz	32 slices	5 oz	5 oz	5 oz
X-Large (16")	6 oz	10 oz	40 slices	6 oz	6 oz	6 oz



What Size Dough Ball Makes What Size Crust?			
Ball Size	Thick Crust	Hand-Tossed	Thin Crust
9 oz	8 inch	10 inch	12 inch
14 oz	10 inch	12 inch	14 inch
16 oz	12 inch	14 inch	16 inch
19 oz	13 inch	15 inch	17 inch
23 oz	14 inch	16 inch	18 inch
26 oz	16 inch	18 inch	20 inch



		Vegetables				Cheese
Canadian Bacon	Bacon	Mushrooms	Onions	Green Peppers	Black Olives	Top Cheese
3 slices	1.5 oz	2 oz	1.5 oz	1.5 oz	1 oz	.5 oz
5 slices	2.5 oz	3.5 oz	2.5 oz	3 oz	2 oz	1 oz
7 slices	3.5 oz	5 oz	3.5 oz	6 oz	3 oz	1 oz
9 slices	5 oz	7 oz	5 oz	8 oz	5 oz	1 oz
11 slices	6 oz	10 oz	6 oz	10 oz	6 oz	2 oz





Pizza is a \$40 billion industry (measured by sales per year) that makes up approximately 17 percent of all restaurants in the nation.

Flour, Dough and Crust

flour: what's the importance?

protein & gluten

- > Protein is the largest factor in determining what type of baked good will be produced.
- > The level of gluten in dough is related to protein level of the flour.
- > Gluten enhances the elasticity and affects the texture of baked goods.
- > More gluten leads to chewier products like pizza and bagels, while less gluten yields tender baked goods like cakes and pastries.

the dough difference

Traditional pizza dough is made with unbleached white flour, but with increasingly health-conscious customers, try incorporating whole wheat flour into your dough recipe. Using whole wheat flour helps add to the nutritional profile of pizza by incorporating healthier whole grain into the dough. The result is a chewy crust with a subtle, nutty taste, creating wholesome homemade pizza dough that is perfect for deep-dish pizzas and calzones.

> typical pizza flours

High Gluten 13-14% Protein	Mid-High Gluten 12-13% Protein	All-Purpose H&R 10-12% Protein
Sysco Arrezzio All Trumps	Sysco Classic High Gluten	Sysco Classic
Ideal for thin, chewy, New York style pizza Develops crispier crust with a chew Minimizes soakage of sauce into crust	Ideal for hand-tossed or pan pizza An excellent go-between flour Greater dough tolerance over an all-purpose flour, but a softer "mouth feel" than a high gluten flour	Ideal for Chicago style, deep dish crust Minimizes dough shrinkage and imparts more tenderness to the finished crust Suitable for thick crust pizzas



Know Your Dough

quick rise

A great option for operators who want a fresh dough product that is pre-proofed, pre-docked, formed and unbaked. Taking only 15 minutes to thaw, quick rise works well not only for pizza, but for calzones, stromboli or breadsticks.

proofed sheeted

A fresh dough product without the hassle of proofing, mixing, or rolling. Proofed Sheeted Dough can be topped while still frozen or thawed and will rise in the oven. These come in various sizes and multiple pizza formats.

pre-sheeted

Another dough option that avoids the rolling or mixing process. These are pre-formed in round or rectangular, and can be topped in a frozen state. Pre-sheeted dough is recommended for operations that specifically focus on pizza products.





All About Sauce!

When it comes to pizza sauce, things can get personal. Whether traditional or unique, the independent chef can choose the sauce that best fits their operation.

Arrezzio pizza sauces are made from vine-ripened, fresh California tomatoes. Most Arrezzio pizza sauces are fully prepared with oils and spices already added, making them ready to use straight out of the can. Using a ½ cup measure, one can of sauce can yield up to 26 pizzas... that's 156 pizzas with just one case!



"Pizza is the only segment of the food service business with positive trends since its inception - on the rise for more than 30 years."

> saucing guide

Using a circular motion, spread sauce from the center of the crust outward, leaving ½ inch of the edge without sauce.

	Recommended Quantities				
Pizza Size	16 inch	14 inch	12 inch	10 inch	7 inch
Sauce	6 ounces	5 ounces	4 ounces	2 ounces	1.5 ounces



canned tomatoes and sauce

Sysco's wide range of canned tomato sauce has the variety to meet any operator's needs. From crushed to concentrated, strips to dices, you're sure to find the right product in our line.

As with all products, our canned tomato sauces are subject to Sysco's stringent Quality Assurance guidelines. Select brands participate in our *Lot Set Aside** program, which allows for the continual assessment of the tomatoes selected for our canned sauces to ensure they meet our high quality standards.



> sauce selections:

Arrezzo®

Ottimo®

Sysco® Imperial

Sysco® Classic

Sysco® Reliance



**To learn more about our Lot Set Aside program, [click here!](#)*



Cheese Please!

Sysco offers a variety of cheese in both bulk and shredded varieties. Shreds offer 100% usage with greater coverage and yield, helping to reduce prep time. Bulk cheese offers more flexibility, allowing for varied shred sizes, and also providing the opportunity for slices or chunks to use in other applications.

We've extended the breadth of our portfolio, making it easier to meet each customer's taste preferences, performance and pricing expectations.

- > **Super Premium – Riserva**
California-made mozzarella, superior performance
- > **Premium – Arrezzio Imperial WI**
Wisconsin-made premium mozzarella with excellent stretch and rich dairy flavor
- > **Traditional – Arrezzio Imperial**
High quality mozzarella, delivers great taste and consistent performance
- > **Pizza Cheese – Arrezzio Classic**
Non-SOI pizza cheese delivers great performance at a value.

Riserva Super Premium Mozzarella Cheese is our exclusive brand of authentic, natural mozzarella, available in loaves, shreds, diced, and blends. With a milky-buttery tantalizing taste, Riserva also has a superior re-heating performance and it's manufactured 100% in California to ensure consistency.

> coverage guide

Remember! Mozzarella is always available, a safe choice and will always work well. Use enough cheese to cover your pizza, but remember that the most costly ingredient in pizza is the cheese.

	Recommended Quantities				
Pizza Size	16 inch	14 inch	12 inch	10 inch	7 inch
Cheese	10 ounces	8 ounces	6 ounces	3 ounces	2 ounces



A Guide to Great Italian Cheeses

The variety of flavors, textures and applications of Italian cheeses is perfect for keeping to traditional classics, or creating something new. Here is a sampling of the Italian-style cheeses that Sysco has to offer:

Soft

- > **Mascarpone** is a rich, buttery and slightly sweet cheese with a thick, creamy texture that is popular for making desserts, dips and spreads.
- > **Ricotta**, a creamy, curded cheese produced from the whey that remains after making mozzarella or provolone, has a mild flavor with a hint of sweetness.

Semi-Soft

- > **Pasta filata** translates to "spun paste," which refers to the way the curds are kneaded and stretched during production. This process results in cheeses in this family that stretch when melted. Mozzarella, Provolone, and string cheese all fall in this category.
- > **Provolone** has a similar production process to mozzarella, and is always made with whole milk and becomes more granular and sharp as it ages.

Hard

- > **Asiago** has a mild flavor and semi-hard texture that becomes more granular and hard as it ages.
- > **Parmesan**, known as the King of Italian cheeses, has a sweet, buttery and nutty flavor that intensifies with age. Domestic made Parmesan has a minimum age requirement of ten months.
- > **Romano**, a granular cheese similar to Parmesan, has slightly more fat which produces a sharper, more assertive flavor. Domestic made Romano has a minimum age requirement of five months.





Pizza Toppings: Meat Proteins



While pepperoni is a must for anyone serving pizza, other meat protein toppings are growing in popularity.

> *what is pepperoni?*

Pepperoni is a dry sausage – traditionally a combination of beef and pork that contains no binders or extenders. Paprika is added, which gives pepperoni its reddish appearance.

> pepperoni chat

cupping

Curled into a bowl shape that usually holds grease and is characteristic of pepperoni that has dried too fast.

charring

Outside edges will cook more rapidly than the center, resulting in a burnt product.

greasing out

Excessive grease will accumulate when the ratio of pork to beef is too high.

“Pepperoni is the most popular topping for American pizzas. It appears on 40 percent of all pizzas ordered in the United States, and represents nearly 400 million in food service pounds.”





> Arrezzio fully-cooked meat toppings

Sausage is the second most popular topping after pepperoni. Sausage comes in a variety of types and styles, including both pre-cooked and raw varieties. One important point to consider when choosing a sausage topping is the size of the chunk as it affects both appearance and bite.

Arrezzio pre-cooked sausage, pork and beef toppings offer a variety of satisfying options for your customers.

- > Italian sausage
- > Italian-style pork topping
- > pork topping
- > beef topping
- > sliced pork roll
- > quartered ham
- > bacon
- > chicken
- > hard salami
- > smoked sausage



> sausage crumble sizes



large - 14 per oz



regular - 28 per oz



small - 56 per oz



extra small - 96 per oz



fine - 224 per oz



Pizza Toppings: Vegetables



You might have guessed that green peppers and onions rank in the top five of most popular pizza toppings, but other choices are rising in popularity as well.

- > mushrooms
- > black olives
- > green olives
- > fresh tomatoes
- > fresh bell peppers
- > roasted red peppers
- > artichokes
- > spinach
- > sun-dried tomatoes
- > pepperoncini and banana peppers

Pepper Varieties:

banana peppers

These peppers vary from sweet and mild to spicy, and are usually served on relish plates, sandwiches and salads, or cooked in savory dishes.

pepperoncini

Typically pickled, pepperoncinis can vary from sweet and mild to spicy, and are ideal as a classic garnish for deli sandwiches, salads, pizza, vegetable trays and salad bars.



sweet bell peppers

The bell-shaped pepper is the most common variety of sweet peppers. Bell peppers can be eaten raw or cooked, and are commonly used in relishes, salads and savory stir-fry dishes, or can even be stuffed and baked.



Pizza Toppings: Specialty & Gourmet

The demand for gourmet and specialty pizzas is rapidly growing. Sysco offers endless topping choices to make your pizza unique.

> *build your own **specialty pizza** with these deliciously **different toppings!***

specialty sausage: duck, soy, chicken, andouille, linguica, prosciutto and chorizo

sauce: Creole, curry, Thai peanut, buffalo, roasted red pepper, vodka, rosa and chipotle

seafood: scallops, mussels, Mahi Mahi and tuna

fruit: apples, pears, avocados and strawberries

nuts: almonds, walnuts and pine nuts

onion: yellow, sweet, Spanish and cipollini

vegetables: cauliflower, potato, wild mushroom, crimini mushroom, spinach, arugula, lettuce and zucchini

chiles: Anaheim, serrano and mild green

cheese: havarti, pecorino romano, gouda, blue, fontina, goat, soy, gorgonzola, jack and buffalo mozzarella

*ethnic **pizzas** are also growing in popularity!*

Mexican: taco meat, cheddar cheese, jalapeño slices and avocado

Greek: kalamata olives, feta cheese, fresh tomatoes, red onions and gyro meat

Creole: smoked sausage, shrimp, celery, ham and sweet peppers

Check Out Our **New Pizza Box Design!**

Features:

- > Advanced venting
- > Constructed with B-sized flute for maximum strength, ideal for stacking
- > Thick fiber corrugate absorbs oil
- > Fully recyclable materials are closely monitored, controlled and inspected for purity and integrity
- > White on Kraft C-Flute Pizza Circles available in all standard sizes

Two colors available:

- > Kraft on Kraft (natural color outside and inside)
- > White on Kraft (outside is white and inside is natural)





PASTA LABELLA



Plentiful Pasta

Sysco can help you increase your pasta product offerings. A recent study showed 58% of all menus featured a pasta dish.¹ Add one or two additional pasta plates to your menu and you'll reduce your overall food costs while increasing your margins.

Greater Yields = More Servings per Case

- > Specialty pasta shapes create plate appeal and deliver enhanced plate coverage with smaller portion sizes.

Plentiful Plates = Happy Customers

- > Reduce food costs by using smaller portion sizes of high cost proteins and adding pasta to deliver great plate coverage.

Pasta Trends & Fast Facts

> Signature dishes set you apart from the competition

Create exciting signature dishes by featuring trending pasta shapes like trottolo, gobetti, cavatelli, long fusilli and perciatelli/bucatani.

> Battle high food costs with pasta

Pasta is your solution because it provides menu versatility and customer satisfaction.

> Add proteins and vegetables to existing pasta dishes to increase menu price

> Reinvent your pasta dishes and create plate interest

By choosing non-traditional shapes like long Fusilli over standard spaghetti.

> Give diners options

To dress up their pasta dishes with traditional or spicy red sauce, or a creamy Alfredo.

Stuffed with Goodness!

Arrezzo filled pastas contain the highest quality ingredients to meet customer and operator expectations. Sysco frozen pasta has a full line of offerings, from cheese-filled tortellini to gourmet striped lobster ravioli, to the more traditional stuffed shells, manicotti and cannelloni. We even offer pasta sheets if you want to create and customize your own lasagna or pasta roll-ups.

> stuffed pasta

ravioli

Kneaded, egg-rich pasta filled with whole milk ricotta, romano and parmesan cheeses, fresh pasteurized eggs and the finest meats available. A variety of sizes and shapes, including round, square and mini are available, as well as our distinctive gourmet ravioli.

tortellini

Available in a multitude of flavors, bite-sized, versatile and they're pre-cooked, so they're ready in just minutes.

stuffed shells

Made with egg-rich pasta shells and packed with mozzarella, ricotta and parmesan cheeses, and fresh spinach.

manicotti / cannelloni

Blended and cooked true to our old-world recipe, using egg-rich, tubular pasta shells filled with a savory blend of cheeses and/or meat.

lasagna

Bite into generous layers made carefully by hand, the old-fashioned way, with generous amounts of mozzarella, romano, ricotta and parmesan cheeses along with vine-ripened, crushed tomatoes, fresh vegetables, lean meats and authentic herbs and spices.

breaded ravioli

Crispy, delicious, and mildly coated egg-rich pasta filled with savory cheese blends.





Oil, Vinegar & Seasoning



> vinegar

Made from Trebbiano grapes, flavorful Sysco vinegars are the perfect match for our light olive oils to create signature vinaigrettes or to drizzle over fresh vegetables. Balsamic vinegar comes from the word meaning “aromatic” in Italian. Handcrafted in Modena, Italy, Arrezzo dark vinegar is aged in a series of wooden barrels to give it a distinctive flavor. Arrezzo white balsamic vinegar is pale rose in color, with a mellow flavor and color that is perfect for poultry, seafood and salad dressings.

> seasoning

Garlic, oregano, basil, black pepper and red pepper – these are the must-have flavors when it comes to authentic Italian seasoning. Sysco carries a broad selection of the finest dried and fresh herbs and seasonings under the Sysco Imperial/McCormick brand. We also offer a variety of convenient garlic products – whole cloves, chopped, minced – in both ready-to-use and refrigerate-when-opened bulk containers.



> oil basics

Olive oil means Italian to most people and all olive oils are not created equally as the chart at right indicates. High quality extra virgin olive oil is fantastic for creating a light finish to dishes and for mixing with herbs as a dipping sauce for bread. Olive oil blends add subtle flavor to dishes, withstand heat applications and help control food costs. Sysco has many varieties to meet your needs, so the choice is yours!

Type of Oil	Common Uses	Price Point
Extra Virgin Olive Oil	<ul style="list-style-type: none"> > Best flavor, use for “finishing” dishes > Drizzle on veggies, salads and pasta > Replace butter, great for dipping bread 	Top Quality
Pure Olive Oil	<ul style="list-style-type: none"> > Multi-purpose cooking and baking > Dressings, sauces and marinades > Substitute for butter or margarine in recipes 	Slightly less than EVOO
Light Olive Oil	<ul style="list-style-type: none"> > Odorless and tasteless > Great for baking > Healthy alternative to butter or margarine 	Slightly less than EVOO
Olive Pomace Oil	<ul style="list-style-type: none"> > Primarily refined oil > Good for sautéing and higher-heat cooking 	About 30% less than EVOO
Canola EV Blends	<ul style="list-style-type: none"> > Economical alternative to extra virgin, still provides aroma and flavor, especially 75/25 > A flavorful and economical alternative to olive pomace oil 	About 30% less than EVOO
Soy Olive Oil Blends	<ul style="list-style-type: none"> > Won’t burn as quickly as blends containing more unrefined olive oil > Good for sautéing and baking, multi-purpose use 	About 50% less than EVOO

Artisan Breads



> *perfect inside and out*

Serving bread is an easy and effective way to increase the perceived value of any dining experience.

With just a few minutes in the oven, Sysco par-baked breads are ready to serve. Since the bread is baked fresh, there is less waste and better inventory control. Plus, patrons are greeted with the savory aroma of freshly-baked bread!

Sysco Classic Par-Baked Bread

Transform your menu from the ordinary to the extraordinary with Sysco Classic Par-Baked Breads. Using only the highest quality ingredients, these delicious breads are prepared using authentic baking methods, and delivered frozen until ready to use.

BakerSource® Imperial Artisan Breads

Our breads are made using all-natural leavenings, hand-formed, given a long, slow, natural fermentation to build flavor, and then baked in a special European stone hearth oven to form a chewy, crunchy crust with a moist interior.

All of our artisan breads are made from the highest quality natural ingredients, aged together to feature the natural flavors of wheat. We blend only unbleached, unbromated wheat flour, kosher salt and water with natural yeast captured from the air to create these outstanding breads.

varieties include:

- > batards
- > boules & soup bowls
- > baguettes
- > ciabattas
- > dinner rolls
- > demi baguettes





Having sweet treats available for dessert can increase check averages, and are always popular as an occasional treat. Make sure operators are equipped with at least several dessert offerings on the menu, and consider portion sizes – smaller, individual portions as well as larger portions for sharing, like this delicious dessert pizza.

What's for Dessert?

Strawberries & Cream Dessert Pizzas

Yield: 6 (12-inch) pizzas or 24 portions

- 2 cups cream cheese, softened
- 2 cups ricotta cheese
- $\frac{3}{4}$ cup light brown sugar
- Nonstick cooking spray
- 6 cups hulled and quartered strawberries (2 pounds)
- 6 **Arrezzio** pizza dough balls (9 ounces each), thawed
- 1 cup plus 2 tablespoons bittersweet chocolate chips (6 $\frac{3}{4}$ ounces)
- $\frac{1}{4}$ cup balsamic glaze
- Chopped fresh mint leaves for garnish

1. In small bowl, whisk together cheeses and $\frac{1}{2}$ cup brown sugar until smooth.

2. For each pizza, spray $\frac{1}{2}$ sheet tray with nonstick cooking spray. In small bowl, toss 1 cup strawberries with 2 teaspoons brown sugar. Flatten dough ball into a 12-inch round and place on prepared tray. Dock dough with fork. Bake at 450° for 12 to 14 minutes or until crust is lightly browned. Reduce oven temperature to 350°.

3. Leaving $\frac{1}{2}$ -inch border, evenly spread $\frac{2}{3}$ cup cheese mixture over top of crust; top with strawberry mixture and sprinkle with 3 tablespoons chocolate chips. Bake 3 to 5 minutes longer. Drizzle 2 teaspoons balsamic glaze over top of pizza and sprinkle with mint.



Arrezzio Tiramisu Trancio Strip Cake

Imported from Italy! Soft sponge cake filled with layers of zabaglione and coffee cream, dusted with cocoa powder and garnished with "Savoirdi" biscuits (lady fingers).

For all uses from banquets, coffee shops, high-end restaurants, Arrezzio Tiramisu Trancio Strip Cake can be pre-sliced and refrigerated until ready to serve. Create a signature item by saucing large plate and garnishing with cocoa, coffee beans or fresh fruit. Comes in a 15 x 5 rectangular shape. Suggested serving size is 10.

> coffee talk

Dessert and coffee – a classic and sweet ending to any meal! When you're serving coffee, quality, consistency and dependability are of utmost importance. And that's exactly what you'll find in every cup of Citavo[®] Fine Coffee. From traditional varieties to premium roasts, Citavo has a blend to meet any operator's need.

Citavo traditional blends, including Arabica, Colombian, European and West Coast, provide a well-rounded taste that will surely please your patrons. Our premium blends – 100% Colombian European Roast and 100% Arabica Royal Mountain Roast – provide exceptional quality and flavor.





Smallwares



Pizza is enjoyed by people from all walks of life, and eating out at restaurants is an essential part of the American lifestyle. 93% of Americans eat at least one pizza per month and 21% of 18-24 year olds purchase pizza more than three times per month. Pizza also proved popular with parents. About 20% of the parents surveyed said that they purchase pizza more than three times per month.

Sysco can help you enter into the pizza market with our wide, all-encompassing range of smallwares and equipment.

> getting started

Visit SuppliesOnTheFly.com to view our options online or ask your marketing associate for more information.

pizza racks

Pizza racks are ideal for holding trays, screens and separators, and can even be used to cool hot pizzas. Each shelf can support up to six pounds and hold pans up to 23 inches in diameter.

standard weight pans

Our most popular deep-dish pan! Made of 18-gauge aluminum, these 1" deep pans are tapered to nest and save space in storage. Available in a wide range of diameters and hard coat options as well.

pizza peels

Pizza peels make the transfer to and from the oven safe and easy. Available in both aluminum and wooden models to suit every pizza oven and pizza option.

wide rim pizza trays

The TP Series of pizza pans is manufactured from heavy duty 18-gauge aluminum. This gauge of aluminum contributes significantly to a longer life. Available in a wide array of sizes and options. Perfect for serving pizza to the table.

Scan the code to visit
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on your mobile-device.



supplies
Onthefly.com
from Sysco



Tork Xpresssnap Café Dispenser

The high-capacity Xpresssnap Café Dispensers are perfect for small tables and counters where space is limited. White, natural napkins are 100% recycled and third-party certified.

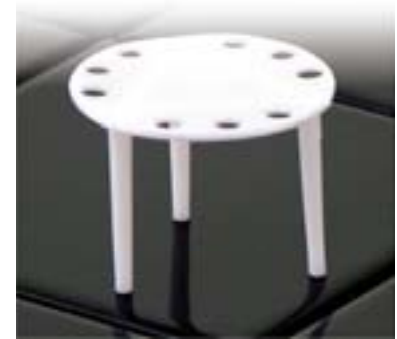
pizza cutter

One of the quality tools needed for pizza serving, pizza cutters can be used as a pizza accessory or even a pastry wheel. Each cutter

comes with sanitary, stainless steel cutting wheels. Available in multiple sizes and handle options.

pizza delivery bags

Pizza delivery bags include one-inch thick foam padding for insulation and heat-reflecting mylar interiors, reinforced for strength. Large grommet holes allow for steam ventilation. Each bag is designed to carry two boxed pizzas.



white pizza stand

These temperature-resistant package savers, also known as “Barbie tables” because of their diminutive size, help protect pizzas by supporting the disposable boxes during transportation.





Smallwares (cont.)

nickel-plated pan grippers

Made of heavy tempered steel, pan grippers are designed to help you safely transport a pizza pan with ease.

cheese shakers

Available in SAN plastic or glass, a cheese shaker is a must-have accessory for any pizza. The fluted base is stain-proof and dishwasher-safe while the stainless steel tops are rust-proof.

dough pans

Constructed of heavy, 14-gauge tempered aluminum with a self-stacking design, dough pans require minimum storage space, are easy-to-clean, refrigerate quickly, and stack securely.

pizza knife

Perfect for chopping and cutting, the pizza knife features a rocking design to quickly slice and dice.

dough scraper

Highest quality stain-free, high-carbon steel blade with "Grip Tex" polypropylene handle. NSF Certified.

dough boxes and covers

Use to proof and store dough, keeping it fresh and preventing crusting. Made of virtually unbreakable Camwear® polycarbonate. Reinforced on all sides for long lasting durability. Edges are smooth and rounded for added safety. Available in full size 18" x 26" (46 x 66 cm) only. Made from polypropylene.



- > *At Sysco, we believe that every Sysco product is an emblem of quality, setting high standards for food safety, hygiene and consistency.*



- > *Sysco Keystone Chemicals*
The number one choice in value-added cleaning and sanitation services!



KEYSTONE™

Keep it Clean!



Get the security of 360° of Protection® to safeguard your operation. Sysco and Ecolab® have partnered to bring you Keystone, a complete cleaning, sanitation and food safety program that delivers 360° of Protection®.

With Keystone, cleanup is truly a breeze. Keystone's ultra-concentrated products are always properly diluted, getting it clean the first time and eliminating time spent on second passes. It's compact, convenient and fast while being simple to use. With a wide range of products, Keystone keeps your business clean from the floor up, leaving you with more time to focus on other details.

The Keystone reputation has been built by supplying innovative, value-added products, systems and services to our customers. Our unique Keystone products do more than clean – they help you reduce product waste, enhance employee safety, save time and labor, control costs and improve guest satisfaction. Products and services are backed by the industry's most comprehensive support program.

service

Regular visits ensure your establishment is operating efficiently and cost effectively.

training

We show your employees proper procedures that ensure quality results, enhance productivity and encourage safety.

equipment

Convenient, economical dispensers offer safety and ease of use.

support

With the largest sales and service staff in the industry and a superior technical group, we offer support that is second to none.



Quality Essentials

- > *Authentic ingredients.*
- > *Superb consistency.*
- > *Homemade perfection.*

Sysco is the global leader in selling, marketing and distributing food products to restaurants, healthcare and educational facilities, lodging establishments and other customers who prepare meals away from home. Our family of products also includes equipment and suppliers for the foodservice and hospitality industries.

When the goodness of tradition meets the quality of Sysco, the wonders never cease. From flavorful cheeses, dough and sauces to savory meat toppings and sturdy equipment, Sysco has all you need to continue the tradition of quality within the pizza category.

