



Italian PIZZA

**Pizza
Cheese
Oils
Toppings
Pasta
Specialty
Supplies
& More!**


Team Italia

Pizza

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

Flour, Dough, & Crust

What is gluten?

Gluten is a general name for the proteins found in wheat, rye, and barley. Gluten helps foods maintain their shape, acting as a glue that holds food together. Gluten is composed of two types of proteins, called gliadin and glutenin, which bind to each other to form a network that supports dough and allows bread to be light and fluffy.

TYPICAL PIZZA FLOURS

High Gluten 13-14% Protein	Mid-High Gluten 12-13% Protein	All-Purpose H&R 10-12% Protein
<ul style="list-style-type: none">• Ideal for thin, chewy, New York style pizza• Develops crispier crust with a chew• Minimizes soakage of sauce into crust	<ul style="list-style-type: none">• 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	<ul style="list-style-type: none">• 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

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.

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 preformed 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.

A wooden rolling pin is positioned vertically on the left side of the image. To its right is a large pile of white flour, which is scattered across a vibrant red background. The flour is piled up, with some spilling out onto the red surface. The rolling pin has a smooth, light-colored wood grain.

Flour

101

NOT ALL FLOURS ARE CREATED EQUAL:

There are no government standards for labeling flour "Hi Gluten". For General Mills/Pillsbury Flours our standard is that the flour must be a protein level of 13.8% or higher to be labeled Hi Gluten. I have seen competitive Hi Gluten flour as low as a 12.6% protein level. Hi Gluten and Hi Protein are synonymous terms.

WHY IS PROTEIN LEVEL SO IMPORTANT?

Because every protein level makes a different type of item. Therefore, it is important to make sure you are matching up correct protein levels in flour when selling to an operator and NOT selling on price. Higher protein costs more money but an operator does not use the same protein level flour to make a NY Style pizza crust as they would for a Pan Style or even a Chicago Deep Dish pizza.

MORE YIELD = MORE PROFITABILITY FOR OPERATORS:

All Trumps Flour and Balancer Flour produce more yield from a single bag than our competitors. Why? Because of the way we mill the flour in the East. These flours can take on more hydration (usually water) therefore producing 8-10 more doughballs or up to 2 dozen more bagels.

WHICH FLOUR DO I USE?

All Trumps and Balancer are used to make NY Style pizza. Because they are hi gluten flours, they have more elasticity (stretchability). As a result, they produce a thinner crust with a chewier outer edge. You can hold a slice of NY Style pizza folded in one hand without it drooping. It maintains its shape despite being thinner because of the higher protein level.

For Pan Style Pizza: Full Strength Flour

For Chicago Deep Dish Pizza: H&R Flour

For Neapolitan Pizza: Harvest King

WHAT IS MEANT BY “TREATMENT” AND “ENRICHED” IN AN INGREDIENT STATEMENT ON FLOUR:

If a flour is bleached and bromated it is referred to as a “treated” flour. If it does not contain these ingredients the flour is referred to as “untreated” flour. Untreated flour can be called “All Natural” - a treated flour cannot. Both produce the same end result. The make-up of the dough however is different so you need to make sure you know which type an operator is using when trying to convert business.

Enriched simply means the vitamins have been added back into the flour as the vitamins are naturally lost during the milling process.

00 FLOUR

The secret to the tender yet stretchy pizza crust at your favorite pizzeria is most likely 00 flour, a powdery fine Italian flour.

00 flour, also known as doppio zero (‘double zero’) is a super fine white flour from Italy, and is considered the gold standard for making pasta and pizza bases. In Italy and some other European countries, flour is graded according to how finely it is milled, beginning at 00, the finest grade of all, through 0, 1 and finally 2, the coarsest grade available.

Because 00 flour is so fine, it makes a finer, more responsive dough that won’t tear when you roll it into thin pasta strips or shape it into a crispy pizza base.

To get the best out of your 00 pizza crust, it should be cooked quickly, at extremely high temperatures for that perfect, crispy, flaky texture.

All Purpose vs 00 Flour: 00 flour is made from durum wheat, while all-purpose flour is not. This means that all-purpose flour creates stretchier gluten strands and will tend towards producing a chewy pizza base, while 00 flour is perfect for a thin and crispy, Neapolitan crust.



GENERAL MILLS, INC OFFERING				ConAgra	King Arthur	Bay State	Napoli	Cremosa, Fronte, Luigi's	Caputo
General Mills	Pillsbury	Sysco	Protein						
All Trumps	Balancer, Sostrong, Potentate		14%	Kyrol, Full Power	Sir Lancelot	Bouncer, Wallop		Luigi's High Gluten	
Remarkable	Evenloaf	Sysco Arrezzo	13.5%	Full Power, Magnifico, Dakotana	King Arthur Special	Golden Tiger, Primo Gusto, Perfect Diamond	Brick Oven		
Hi Power	Best Bakers, Pillsbury Best	Sysco Classic High Gluten	13%	Dakotana, Hitana		Blockbuster, Golden Lion		Cremosa High Gluten Luigies	
Superlative			12.6%	Producer		Winona, Normano, Golden Lion, Wingold			
Harvest King			12.2%	Melio Judith, Buccaneer, Seal Of Mn	Sir Galahad	Wingold Baker's Special		Fronte High Gluten	
Pizza Neaplt			12%						00 Blue Pizzeria
DURUM WHEATS									
Semolina				King Midas #1 Semolina					
Extra Fancy Durum				King Midas Extra Fancy					

THE SPECTRUM OF FLOUR PROTEIN LEVELS



11%

Roma H&R
Ferraro H&R
Hilltop Hearth H&R
Luigi Brand H&R



12.6%

Occident
Spring King
Wingold
Miller's Choice
King Arthur Special*
Thorobred
Unbleached/
Unbromated



13.0%

Producer
Urban Special
Golden Tiger
Diamond Champion
Roma Hi Gluten
Ferraro Hi Gluten
Hilltop Hearth
Luigi Brand



13.6%

Dakotana
Wallop
Perfect Diamond



14.2%

Kyrol
Hummer
Bouncer
Dakota King
Sir Lancelot*
Stallion
Unbleached/
Unbromated

USES

Sauces, Gravies,
Breading
Deep Dish Pizza

Hand Tossed / Pan Pizza,
Soft Rolls,
Breadsticks, Buns

Street price fighter
against private label
Hi Gluten labeled flours

Hearth Breads,
Pizza

Bagels, NY Style Pizza -
Thin Crust



BUILDING YOUR OWN

Slice of Profits

**WHAT SIZE
DOUGH BALL
MAKES WHAT
SIZE CRUST?**

Ball Size	Thick Crust	Hand-Tossed	Thin Crust
9 oz	8"	10"	12"
14 oz	10"	12"	14"
16 oz	12"	14"	16"
19 oz	13"	15"	17"
23 oz	14"	16"	18"
26 oz	16"	18"	20"



SAUCE, CHEESE & MEATS

	Sauce	Cheese	Pepperoni	Italian Sausage	Pork Sausage	Beef	Canadian Bacon	Bacon	Mushrooms	Onions	Green Peppers	Black Olives	Top Cheese
Personal (7")	1.5 oz	2 oz	8 slices	2 oz	2 oz	2 oz	3 slices	1.5 oz	2 oz	1.5 oz	1.5 oz	1 oz	.5 oz
Small (10")	2 oz	3 oz	16 slices	3 oz	3 oz	3 oz	5 slices	2.5 oz	3.5 oz	2.5 oz	3 oz	2 oz	1 oz
Medium (12")	4 oz	6 oz	20 slices	4 oz	4 oz	4 oz	7 slices	3.5 oz	5 oz	3.5 oz	6 oz	3 oz	1 oz
Large (14")	5 oz	8 oz	32 slices	5 oz	5 oz	5 oz	9 slices	5 oz	7 oz	5 oz	8 oz	5 oz	1 oz
X-Large (16")	6 oz	10 oz	40 slices	6 oz	6 oz	6 oz	11 slices	6 oz	10 oz	6 oz	10 oz	6 oz	2 oz

Pizza Boxes



INGLESE



- Vented on the sides, back and front, instead of having smaller finger holes on top of the box.
- Thick fiber corrugate absorbs oil, inhibiting it from transferring outside the box.
- Increased holding power keeps food fresher longer.
- Fully recyclable corrugated materials are closely monitored, controlled and inspected for purity and integrity.
- Standard color combinations:
 - Kraft on Kraft (natural color outside and in)
 - White on Kraft (outside is white and inside is natural)

- Traditional and innovative styles including pizza slice boxes
- Kraft/Kraft, White/White, White/Kraft and 100% recycled kraft board
- Sizes range from 6" to 30"
- B, D, E or F flute designs
- Meets FDA requirements for food contact packaging

- Available in all standard sizes from a combination of recyclable corrugate and virgin fibers in a B-flute thickness to create a strong box that ensures stickability, limits the amount of grease absorption, protects, and insulates your customer's pizza to help keep it fresher and crispier.
- Features a 1.5" box depth and special outer flap design for extra sturdiness that keeps the pizza boxes from crushing when stacked.
- No design on top so operators can fully customize the box with their own logo.



FIERO

Pizza Ovens

Our commercial wood-fired pizza ovens are specifically designed for professional pizzaioli and are the perfect addition to any commercial kitchen. Enjoy superior brick-oven craftsmanship and create a true Italian taste we guarantee you will love. We value our clients and strive to develop long-lasting relationships. Browse our line of commercial brick pizza ovens and experience the true difference!





Mozzarella

Mozzarella is a creamy, smooth, Italian cheese with a delicate, milky flavor, and is one of the most popular cheeses in the country. This versatile cheese accounts for 20 percent of total U.S. cheese production. Fresh mozzarella cheese is one of the most important ingredients to delivering great pizza.



LOW-MOISTURE MOZZARELLA

Our varied tiers of mozzarella make it easy to meet customer taste preference, performance and pricing expectations.

Super Premium

Longest stretch, very rich flavor and reheat performance.

Premium / Traditional

Very good stretch, and traditional flavor.

Pizza Cheese

Good sustainable texture, mild dairy flavor, and delivers performance improvement in high heat applications (conveyor oven) and delivery formats. Does not comply with the "Standard of Identity" requirements for mozzarella. Product contains modified food starch.

PERFORMANCE COMPARISON CHART

	WHOLE MILK	PART SKIM
Flavor	Richer, more butter flavor	More milky flavor
Browning/Blistering	Cooks with less blistering/browning	May brown more with larger, darker blisters
Shredding	Has tendency to clump	Dependant on age; for best results shred while cold
Stretch	Outstanding stretch	Good stretch, but a "tighter" pull than whole milk
Oiling Off	More noticeable oil on top of pizza; pooling	Has less oil release (or sheen)
Melt	Melts quicker and has a smoother, creamier flow	Melts firmer with less flow
Texture	Softer texture	Firmer texture with more chew

FORM TYPES

Shredded Mozzarella

Pros: shreds allow for convenience and less labor costs, with a longer window of optimum performance and shelf life vs. loaf. **Cons:** higher cost, some loss of melt performance vs. loaf

Diced Mozzarella

Pros: gives perception of portion control. **Cons:** offers slightly less coverage than shreds. Potential to see under-melt of cheese.

Loaf Mozzarella

Pros: loaves perform better and get softer than shreds. Flexibility in usage for different applications. Less expensive than shreds and diced (on a pound-for-pound basis). **Cons:** limited optimum performance window, shorter shelf-life, higher labor costs. Potential for clumping on the make-line due to lack of anti-caking agent.

Mozzarella Blends

Pros: shreds allow for convenience, consistency and less labor costs. Additional flavor variety. **Cons:** higher cost and some loss of melt performance vs. loaf. Cannot control blend ratio.

ATTRIBUTES

Whole milk mozzarella has a higher oil release (or sheen) and more flavor. Whole milk mozzarella is creamy, melts quickly and cooks with less blistering/browning, which is actually the caramelization of milk sugar (lactose). Part skim mozzarella has less oil, but blisters/browns quickly. Part skim also melts a bit firmer than whole milk mozzarella and has a slightly denser texture.

PERFORMANCE CHARACTERISTICS

Mozzarella Block Optimal Age

The optimal age* of a block of mozzarella cheese is between 14 and 28 days from date of manufacture.

The age of the cheese will impact the flavor, texture and performance. Pre-shredded, pre-packaged mozzarella is guaranteed to stay fresh within the specified shelf-life stated on the package.

*Note: Optimal age should be tracked to pack date on package.

Days Old	5-6	8-10	14-28	30-39	50+
Melt	Extreme burning, shred strands visible after baking	Medium browning, few visible after baking	Light browning, no shreds visible after baking	Light to medium browning, no shreds visible after bake, increasing coverage	Heavier browning, with increasing blister size. May be runny or oily
Flavor	Salty, dry, milk	Light, buttery taste	Buttery taste	Buttery, creamy taste	Buttery, creamy taste
Body	Very firm, excellent shredding, tough & chewy when baked	Firm, shreds easily, slightly chewy when baked	Firm, shreds and slices well. Soft mouth-feel with some chewiness when baked. Good stretch	Very firm, Slightly soft, slight chewiness when baked, fair stretch, fair shredability	Soft, not tough or chewy when baked, little stretch on the melt. Difficult to shred or slice
Affect	POOR	GOOD	EXCELLENT	GOOD	FAIR TO POOR

PERFORMANCE SUMMARY (BLOCK ONLY)

Too Young

- Cheese melts poorly
- Reduction in stretch capabilities
- Flavor profile not fully developed
- Cheese will be chewy

Too Old

- Cheese will become very soft
- Difficulty when shredding
- Cheese may slide off of pizza
- Butter fat migrates out of cheese when baked



MOZZARELLA CUTTING VISUAL GUIDE



HIGHER OIL CONTENT



LOWER OIL CONTENT



LESS STRETCH



MORE STRETCH



LESS MELT & COVERAGE



MORE MELT & COVERAGE

BLISTERING



HIGH MOISTURE CONTENT

LOW MOISTURE CONTENT

Sauce

Our 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 NEW Italian specialty assortment. 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.





California Tomatoes

Tomatoes grown in California have higher amounts of solids (sugar, acids, salt) than those grown in the Midwest. This allows producers in California to craft a more diverse range of products, from quality pizza sauces, to all-purpose ground tomatoes, to peeled pear tomatoes in juice or purée. California plum/pear tomatoes are very similar to plum/pear tomatoes grown in Italy that are not the San Marzano variety. The San Marzano “style” tomatoes canned in California do not include calcium chloride but are soft in character. Because the higher solids in California tomatoes provide more structure and durability, these tomatoes can endure a longer cook time.

San Marzano

San Marzano tomatoes come from the San Marzano seed and are grown in Sarnese Nocerino Region of Italy outside of Naples in the volcanic soil of the foothills of Mt. Vesuvius. They are sweet, delicate, low in acidity and contain less seeds than other plum tomatoes. How can you determine which are real?

- San Marzano tomatoes are only sold in cans.
- On the can, look for the words “S. Marzano dell’Agro Sarnese Nocerino D.O.P.” and the symbols of the Cosorzio and the D.O.P



SAUCING GUIDE

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



STANISLAUS



The “Real Italian” Tomato Company

There are two ways to make tomato products. For superior flavor, we insist on packing 100% of our products directly from fresh tomatoes in just 70 to 75 days each summer. The longer tomatoes are heated or the higher the temperature, the more fresh aroma they lose and the more “cooked” they taste. Because our goal is maximizing vine-fresh flavor, we constantly strive to further reduce our processing time and temperature! Keeping our equipment absolutely “state of the art” takes investment. But our quality oriented customers would not have it any other way.



A SLICE OF *Pizza Profits!*



From pizza boxes to pizza savers,
we're serving up delicious deals
to help save your dough and
make more money!



supplies
Onthefly.com
from Sysco

Top it with Pepperoni

2 SLICE DIAMETERS

Standard 45mm

- Industry standard and provides excellent coverage with less ounces of product
- Formulated to warm up with no cupping, charring or greasing
- Two different slice counts:
 - Thin: 18 slices/oz
 - Regular: 14 slices/oz

Large 3 inches

- An upscale addition to gourmet pizzas and adds zest to sandwiches
- Slice count:
8 slices/oz

PEPPERONI FLAVORS

Original Style

- Perfectly seasoned with traditional spices

Spicy

- Like our original, but with a kick of added heat

3 TIERS OF QUALITY PEPPERONI

Pork and Beef

- Made with at least 30% beef

Pork, Beef

- Contains less beef than the pork and beef product

Pork, MSC, Beef

- Chicken added for cost conscious operators



Your *Recipe* For *Success*



Soups



Salads

Pasta Dishes



Pizza



Desserts

Sandwiches



From breakfast to dessert, Greco and Sons has the highest quality ingredients for your authentic Italian dishes.



SCAN WITH YOUR
PHONE'S CAMERA TO
SHOP THESE ITEMS

Visit our new Italian page for recipes and more!



foodie.sysco.com/italian-restaurant-recipes-and-resources

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Your Recipe for **Success!**



Since 1990, Greco and Sons have been a part of the food service industry as an importer, distributor, and manufacturer.

We offer over 15,000 items from around the world, including quality meats, cheese, olive oil, and our "world-class" line of Italian sausage, used in the best restaurants throughout America.

Our full line of products includes:

- Imported Italian Specialties
- Deli Products - Lunch Meats and Specialty Cheeses
- Flour
- Oils
- Pasta (dry and frozen)
- Fresh Produce
- Pre-Cut Produce
- Dairy Products (full line)
- Canned Goods
- Full Line of Frozen Foods
- Gourmet Desserts
- Disposables
- Janitorial Supplies & Chemicals





Molisana



OUR PASTAS



5 Fettuccine



6 Linguine



15 Thick Spaghetti



17 Spaghettini



16 Spaghetti



20 Penne Rigate



28 Fusilli



30 Orecchiette Pugliesi



36 Cut Ziti



37 Maccheroni



66 Farfalle Rigate



70 Elbows



341 Cavatappi

This is not simply pasta, this is the story of a family of five generations that has been carefully selecting and milling only the finest grains to obtain a premium product that is more appealing and appetizing.

Produced in the Matese Mountains of Italy, this pasta is carefully crafted by mixing the pure, cold spring waters of this natural paradise with the finest durum wheat semolina.





In today's social media driven world, chefs and foodservice operators need to consider how their food looks as well as how it tastes. In addition, they want to be cognizant that new creations that showcase unique ingredients and flavors have a better chance of going viral on Instagram, Snapchat, Facebook, etc.

The definition for pizza has evolved and expanded beyond the classic pie – marinara sauce covered in mozzarella cheese with pepperoni or basil.

To truly stand out with consumers, toppings offer the ideal opportunity for chefs to get extra creative with their pizza inventions. Peaches, shrimp, blueberries, caramelized onions, pickles and even mac and cheese have made appearances on modern pies. One delectable, unique addition that is sure to excite the palate is a tandem of sweet and spicy that most would not expect: honey and Sriracha.



The symphony of flavor meshes together to create a sweet heat on your tongue unlike any other combination. The dual taste has appealed to the masses, two opposites that combine to spawn its own spicy-sweet flavor.

Fruit and prosciutto, long adored on an Italian antipasto can also star as a pizza topping. Whether cantaloupe or grapes, pre-grilled and wrapped in tasty charcuterie, this premium topping will delight customers, be instant Instagram stars and add premium gross profit to your P&L.

Dessert pizza can expand in warmer months to gourmet mentions that include ricotta and blueberries or strawberries and balsamic. Pizza is a heavy meal; so, ending with a light, fruity dessert, paired with an Italian classic maintains menu integrity and drives coffee sales.

Unique toppings are a chance for chefs to attract new customers who seek unique, mouthwatering combinations to enjoy and also, to share with all their friends and followers on social media.

In a marketplace where diners are influenced by reviews and online comments, having an intentional digital strategy is important to your restaurant. Be sure to post often and pick photos that convey the essence and flavor of your new creations.

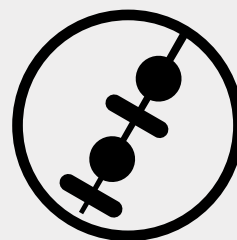


MENU IDEAS



SWEET & SAVORY

Honey and Siracha; Beet Pesto Pizza with Goat Cheese; Caramelized Onions, Apples and Goat Cheese Pizza; Butternut Squash and Sage Pizza



ANTIPASTO INSPIRED

Berry with Arugula and Prosciutto Pizza; Bruschetta Pizza; Double Olive Pizza



DESSERT PIZZA

Ricotta and Blueberries; Strawberries and Balsamic; Raspberry Mascarpone Pizza; Cookies 'n' Crème Dessert Pizza

Pasta



Sysco can help you increase your pasta product offerings. A recent study showed 58% of all menus featured a pasta dish. 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 trotole, 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.





Not your average noodle: *Perfect Your Pasta Pairings*

Bring out the best by pairing your pasta with sauces and applications appropriate for its shape and texture.

	PASTA	APPLICATION	SAUCE SUGGESTION
	Penne	Baked, topped with warm sauce or pasta salad	Bolognese Chunky Puttanesca Sauce Balsamic Dressing Vodka Cream Sauce
	Farfalle	Topped with warm sauce, Cold Pasta Salad, Soup or Specialty	Pesto Cheese Olive Oil/Wine Sauces Carbonara Light Tomato Sauce Cream Based Dressing Chicken Noodle Soup
	Farfalle	Topped with warm sauce, Cold Pasta Salad, Soup or Specialty	Bolognese Olive Oil Wine Garlic Butter Sauce Pesto Dressing Spinach and Asiago Cheese Balsamic Cream Sauce
	Spaghetti	Topped with warm sauce, Cold Pasta Salad	Marinara Pesto Aglio & Olio (Garlic and Oil) Arrabbiata Sauce Carbonara Frutti di Mare
	Linguine	Topped with warm sauce	Alfredo Clam Marinara
	Shells	Topped with warm sauce, cold pasta salads mac & cheese Baked/Stuffed	Stuffed (large) Mac & Cheese (small) Olive Oil/Wine Sauces (medium) Minestrone White Parmigiano Cheese Sauce Ricotta and Meat Sauce
	Orzo	Cold Pasta Salads, Baked Pastina	Olive Oil Sauce Wine Sauces Mushroom White Wine Cream Cheese Parm Sauce

Oil



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!

Quality Oil Brands



CAPUTO'S

It's our mission to champion those products with deep ties to the unique places they come from, because those special products tell the stories of where they come from with every mouth-watering bite.



Our olive oil, with an unmistakable aroma and flavor, is fruit of a careful selection of the best extra virgin olive oils from West-Central Sicily. It has an intense and persistent aroma and delicate taste with a very light spicy aftertaste.

CORTO



At Corto, we do right by our fruit, producing only the freshest and most honest olive oil around. Our farming family's food traditions reach back generations to Lucca, Italy. Knowing how fresh olive oil is supposed to taste created our passion for crafting exceptionally fresh Fall harvest olive oil at the peak of flavor.

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 or 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

EUROPEAN
— IMPORTS —
a Sysco company

European Imports has been importing and distributing specialty food from around the world since 1978. Offering products that include retail and foodservice items spanning not only the cheese and dairy category but also meat, game and charcuterie; pastry ingredients, par-baked bread, breakfast pastries, and desserts; and specialty grocery items such as olives and oils, condiments and sauces, pasta and grains, a variety of beverages and so much more!

Visit eilttd.com for products.



An *Edge* Above the Rest!



Cauliflower Pizza Crust

Deliver a plant-based, traditional style pizza with our new Sysco Simply Cauliflower Pizza Crust. Rich in authentic Italian flavor, this gluten-free par-baked masterpiece blends real cauliflower with quality ingredients for a premium hand-stretched and stone-baked vegan crust experience. Stored frozen for maximum convenience and shelf-life, this crust cooks to perfection in a conventional oven, toaster oven, or grill in just 5-7 minutes.



Plant Based Bolognese

Sysco Simply Plant Based Bolognese made with Simply Plant Based Protein (Pulled Oats) is vegan and fully-prepared, and ready to use. This Bolognese provides a plant-based solution for operators, allowing them to appeal to customers looking for meals with simple and wholesome ingredients. This Bolognese mimics the look and feel of beef with the added benefit of lower fat and cholesterol.



Our Cutting Edge Solutions are sourced from leading and up-and-coming suppliers at the forefront of innovation. From better-for-you ingredients to labor-saving products, Cutting Edge Solutions can help you update your menu and delight guests with exciting flavors and items. Cutting Edge Solutions present new profit opportunities for your business to give you an edge above your competition.



Olive Oil Citrus Cake

Dense, rich, and exceedingly moist, our extra virgin olive oil cake has a unique texture reminiscent of a timeless ride through the hills of Tuscany. Real lemon and orange juice and zest add a citrus punch, while also adding a bright color that allows our glaze to shimmer like an Italian sunset. This modern and rustic dessert offers the best of worlds with sweet and savory tones that will tempt and delight the taste buds of your guests.



Gluten-Free Four Cheese Tortelloni

This pre-cooked IQF Gluten-Free Four Cheese Tortelloni has the same taste and texture as traditional filled pasta. Pre-cooked and individually quick frozen, this product is easy to use and store, and has a reduced risk of cross-contamination with gluten. Simply reheat and serve in 1-2 minutes.



Kitchen Essentials

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Vollrath® Wear-Ever® Pasta and Vegetable Cooker Set 18.5 qt



This Vollrath's® Wear-Ever® complete pasta and vegetable cooker set is all you need for cooking bunches of pasta, plus it's perfect for blanching vegetables. The set comes with a 18-1/2 quart aluminum pot and four perforated 18-8 stainless steel inserts. Each insert holds up to 3 servings of pasta and has a TriVent® silicone insulated handle that's oven safe to 450°F (232°C). A hanging clip is included for easy draining.

Vollrath® Electric Pizza/Bake Oven (208-220V)



Provide fresh baked pizzeria-style pizzas with this Vollrath® Cayenne® POA8002 pizza/bake oven. The even heat of the hearth stones and the high temperature capability combine to make crisp, light, evenly-baked pizzas. Fresh heart-baked pizzas create a distinctive presentation and command a higher price than pizza made in a countertop wire rack pizza oven. The oven features a 15-minute timer and stainless steel interior and exterior for easy cleaning and durability.

American Metalcraft Red Pizza Delivery Bag 18"x18"



These standard pizza delivery bags were made to hold (2) 16" pizza boxes. American Metalcraft uses 1" thick foam padding to keep heat inside of the pizza delivery bag. The inside of this pizza box has nylon enhanced mylar that will add strength and help keep heat inside the bag as well. American Metalcraft added a large grommet hole to allow steam out keeping your hands safe when the pizza bag is open. For easy handling American Metalcraft added crossed carrying straps.

American Metalcraft Universal Pizza Stand 9"x8"x7"



American Metalcraft pizza stands come in handy for any restaurant that serves pizza. Pizza stands can be used anywhere from the back of the kitchen to the guests table tops. American Metalcraft built their pizza stands out of chrome plated steel to ensure a long lifespan of the product. This 190039 pizza stands measure 9"x 8"x7".

Dexter® Sani-Safe® Pizza Cutter 2 1/2"



Dexter® Sani-Safe® Pizza Cutter 4"



Dexter Russell® Sani-Safe® Pizza Cutter White 2-3/4"



Dexter Russell Rock 'N Roll Pizza Cutter 20"



American Metalcraft, Inc. Pizza Cutter 4"



American Metalcraft Wood Handle Pizza Cutter 2-1/2"



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