



PIZZA

MEET THE CORE FOUR

Sysco[®]
At the heart of
food and service



Why Pizza?

Food is our specialty and pizza is our passion!
We know that crafting the perfect pizza
begins with high quality ingredients,
expert partners and unparalleled service.

Delivering success to our customers
is what we do one slice at a time.

Together, let's bake one great pizza at a time.

MEET THE CORE FOUR

REDISCOVER THE CORE ELEMENTS OF PIZZA

Elevate your pizza expertise with this guide, with category-specific information to help start up or build business in a popular, highly-profitable segment. Our large variety of quality pizza products, helpful market trends and much more brings to life inventive approaches to drive traffic and maximize profits.

MAXIMIZE YOUR OPPORTUNITIES

Pizza holds a universal appeal, loved by individuals across diverse backgrounds. 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 preference – it's a testament to the role pizza plays in daily food choices. From casual gatherings to milestone celebrations, by honing the craft of pizza-making, you can unleash its full potential. The delicate fold of the crust or the bold selection of toppings can redefine the experience, pizza's versatility is almost limitless.



Flour



Tomatoes



Cheese



Toppings



& More!



Flour





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



COMMON PIZZA FLOURS

Hi-Gluten Flour

14-16% PROTEIN CONTENT

Pizza Types:

New York • Philadelphia • New Haven

Bread Flour

PROTEIN CONTENT: 12-14%

Pizza Types:

New York • Sicilian • Roman Style
Greek • Detroit • Philadelphia
Quad City • Ohio Valley

Whole Wheat Flour

11-15% PROTEIN CONTENT

Pizza Types:

Sicilian • Greek
Philadelphia • Quad-City

Durum/ Semolina Flour

13% PROTEIN CONTENT

Pizza Types:

Chicago • Greek
California • Ohio Valley

00 (Doppio) Flour

11.5-13% PROTEIN CONTENT

Pizza Types:

Roman Style • Chicago • California
New Haven • Neapolitan (to be a true
Neapolitan 00 flour is used)

All-Purpose Flour

also known as H&R
(Hotel & Restaurant) Flour

9-12% PROTEIN CONTENT

Pizza Types:

Chicago • Sicilian • California
Detroit • Quad City

Self-Rising Flour

9-12% PROTEIN CONTENT

Pizza Types:

St. Louis (Tavern)

Pizza

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



Flour PROTEIN LEVELS



11%

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



12.5%

- Polselli*
- 5 Stagioni *



12.6%

- Occident*
- Spring King*
- Wingold*
- Miller's Choice*
- King Arthur Special*



13.0%

- Producer*
- Urban Special*
- Golden Tiger*
- Roma Hi Gluten**
- Ferraro Hi Gluten**
- Hilltop Hearth**
- Luigi Brand**



13.6%

- Dakotana*
- Perfect Diamond*



14.2%

- Kyrol*
- Hummer*
- Bouncer*
- Dakota King*
- Sir Lancelot*

USES

Sauces, Gravies,
Breading
Deep Dish Pizza

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

Street price fighter
against private label
High Gluten labeled
flours

Hearth Breads,
Pizza

Bagels, NY Style
Pizza - Thin Crust

*National **Distributor Brand

Choosing the right flour for a scratch-made crust is foundational to a pizzeria's success.

Whether firm and chewy, or soft and pillowy, protein holds the key to every bite. Sysco has a broad assortment to help choose the right flour for every customer's needs.

GENERAL MILLS, INC OFFERING			SYSCO	CAPUTO	HORIZON/ PROGRESSIVE BAKER	ADM	CONAGRA	KING ARTHUR	HECKERS/CERESOTA
GOLD MEDAL®	PILLSBURY®	PROTEIN %							
All Trumps™	Balancer, So Strong™, Potentate	14.0			Hummer	Gigantic	Kyrol, Full Power	Sir Lancelot	
Remarkable™	Evenloaf™	13.5	Sysco Arrezzo		Hummer		Full Power, Magnifico, Dakotana	King Arthur Special	
Power™	Best Bakers, Pillsbury Best	13.0	Sysco Classic High Gluten		Gibraltar, Spring King, Urban Special		Dakotana, Hitana		
Full Strength, Superlative	XXXX Patent	12.6			Spring Hearth, Sun Texas, Sun Spring, Qualitate	Commander	Producer		
Rex Royal, Washburn		12.4			Qualitate	VNA, Spring Up	King Midas, Occident, Seal of MN, Sapphire	King Arthur Special	
Harvest King™		12.0	Sysco Classic Pizza Flour		Artisan Bread Flour	Crown Best, Fordano	Mello Judith, Buccaneer, Seal of MN	Sir Galahad	Heckers, Ceresota
Gold Medal Neapolitan		12.0		Caputo 00					
H&R™s	H&R™s	11.0	Sysco Classic H&R™			ADM Blend Flour	MN Girl, Reliable, Buccaneer, Judith		
Self-Rising H&R™	Self-Rising H&R™	9.2	Sysco Classic Self-Rising			ADM Blend Flour	MN Girl, Reliable, Buccaneer, Judith		
Soft Wheat H&R™		9.2	Sysco Classic Soft Wheat H&R™			ADM Blend Flour	MN Girl, Reliable, Buccaneer, Judith		
Stone Ground Whole Wheat (Fine)		13.8				Whole Wheat (fine), Wheat-o-Life, Pyramid	ConAgra Stone Ground Whole Wheat	KA Stone Ground	
Stone Ground White Whole Wheat		13.8							
Wheat-a-Laxa™ (Coarse)		13.8				Whole Wheat (coarse), Expando	ConAgra Stone Ground Whole Wheat (coarse)		
Semolina		12.2				ADM Durum Semolina	King Midas #1 Semolina		
Extra Fancy Durum		12.2					King Midas Extra Fancy		
Purasnow™, Bleached		7.5			Silk Floss		American Beauty, Velvet, Pinnacle	Queen Guinevere	

GENERAL MILLS, INC OFFERING			BAY STATE	NAPOLI	CREMOSA	BATTAGLIA	ROMA	KARP'S	SOFO FOODS	NORTH DAKOTA
GOLD MEDAL®	PILLSBURY®	PROTEIN %								
Cameo, Unbleached		8.5					Flaky Crust	Round Table		
Helmet, Bleached		9.2			Pastry	Blue Bird, Swan Cake & Pastry	White Spray, Summit, Shonemist			
Golden Shield, Unbleached		9.7			Pastry	Crown Cake & Pastry, Pandora Pastry, Perfect Pastry	White Spray, Flaky Crust	Round Table		
All Trumps	Balancer, Sostrong, Potentate	14.0	Bouncer, Wallop					Karp's High Gluten	Sofa High Gluten	Big 17 Dakota King Empire Builder
Remarkable	Evenloaf	13.5	Golden Tiger, Primo Gusto, Perfect Diamond	Brick Oven	Creмоса High Gluten	Battaglia High Gluten	Roma High Gluten			Dakota Champion Dakota Chief
Hi Power	Best Bakers, Pillsbury Best	13.0	Blockbuster, Golden Lion							
Full Strength, Superlative	Xxxx Patent	12.6	Winona, Normano®, Golden Lion, Wingold				Roma Flour		Gina High Gluten	Unbleached White Chief, Dakota Chief
Rex Royal, Washburn		12.4								Knockout, So Big, Bench Boss
Harvest King		12.0	Wingold Baker's, Special Heritage			Battaglia Chicago Style Pizza Flour				
Gold Medal Neapolitan		12.0				Battaglia H&R™				Blue Ribbon Bakers & Miller's Choice
H&R™s	H&R™s	11.0								Westco Bread Flour
Self-Rising H&R™	Self-Rising H&R™	9.2								Westco Bread Flour
Soft Wheat H&R™		9.2								Westco Bread Flour
Stone Ground Whole Wheat (Fine)		13.8	Wingold Whole Wheat (fine/medium)							Westco Whole Wheat
Stone Ground White Whole Wheat		13.8								
Wheatalaxa (Coarse)		13.8	Wingold Whole Wheat (coarse)							
Semolina		12.2								
Extra Fancy Durum		12.2								
Purasnow™, Bleached		7.5	Wingold Cake							
Cameo, Unbleached		8.5								
Helmet, Bleached		9.2	Wingold Pastry							
Golden Shield, Unbleached		9.7	Wingold Pastry							





Dough & Crust

DOUGH TYPES	HANDLING & COMPLEXITY	THAWING REQUIRED	PROOFING REQUIRED	DOCKING	PACKED BY	PRODUCT ADVANTAGES
RAW DOUGH OPTIONS						
DOUGH BALLS	High	Yes	Yes	Recommended	Weight & Formula	<ul style="list-style-type: none"> • Maximum creativity & flexibility. • Made from scratch flavor & aroma.
PROOF & BAKE / SHEETED	High	Yes	Yes	Recommended	Dimension, Shape (Round/Rectangle) & Formula	<ul style="list-style-type: none"> • Like a dough ball, but pre-sheeted, offering consistency in sizing and thickness.
READY-TO-STRETCH / PRE-PROOFED SHEETED (Cooler to Oven)	Medium	Yes	No	Recommended	Weight & Formula	<ul style="list-style-type: none"> • No proofing minimized prep time and handling errors.
READY-TO-BAKE / SELF-RISE (Freezer to Oven)	Low	No	No	Not needed	Dimension, Shape, Thickness & Formula	<ul style="list-style-type: none"> • Improved waste control and requires minimal handling.
PRE-BAKED DOUGH OPTIONS						
PAR-BAKED	Low	No	No	Already Docked	Count, edge type (thick, thin, raised)	<ul style="list-style-type: none"> • Quick Pick up for operator 100% consistent size and performance. Long shelf life.
ALTERNATIVE CRUSTS						
GLUTEN-FREE DOUGH	Medium	Depends on variety. Typically, no.	No	Not required	Count and size	<ul style="list-style-type: none"> • It offers options for those who are gluten intolerant. As a point of caution, cross-contamination can occur if these pizzas are prepared in an area with other pizzas.
ALTERNATIVE PIZZA CRUST Options such as cauliflower, chickpea, or broccoli	Low	No, thawing can be detrimental to the quality.	No	Not required	Count and size	<ul style="list-style-type: none"> • Allergen-free options are available. • Vegan options are available. • Plant-based options are trendy.

Things You "KNEAD" TO KNOW

Flour

Provides structure, the higher the protein content, the more gluten development giving a chewier and sturdier crust.

Water

Provides minerals and temperature that yeast needs to activate. Water with too many minerals (hard water) can negatively affect fermentation (dough rising). Water that is too hot will kill the yeast.

Yeast

Living organism that allows the dough to rise. Too little, the dough is flavorless and doesn't rise, too much makes dough hard to work with.

Salt

Strengthens gluten for sturdier crust. Too much will kill the yeast, too little results in weak gluten development and flavor.

Sugar or Other Sweeteners

(optional ingredient)

Feeds the yeast boosting activity. Too much, yeast will "blow out" or rise too fast, killing the yeast and ruining the crust, too little affects flavor and rise.

Oil

(optional ingredient)

Inhibits gluten development, provides a softer internal texture known as crumb. Too little causes large air pockets in the dough, too much makes dough over pliable.

BUILDING YOUR OWN

Slice of PROFITS

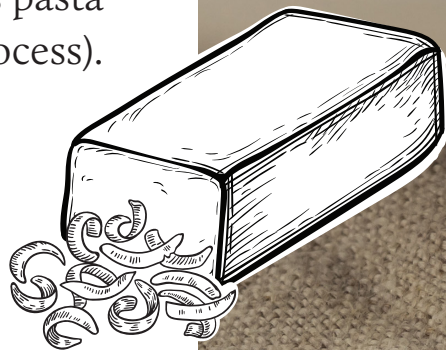
WHAT SIZE DOUGH BALL MAKES WHAT SIZE CRUST?

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"



Cheese

Pasta Filata commonly known as Low-Moisture Mozzarella, originated in Italy, using spinning, stretching and cutting curds (known as pasta filata process).



CHEESE MAKING Basics



- + Starter Bacteria
- + Rennet Enzyme
- + Heating
- + Stretching



WHY IS CHEESE A BIG DEAL?

#1 Food Ingredient Cost

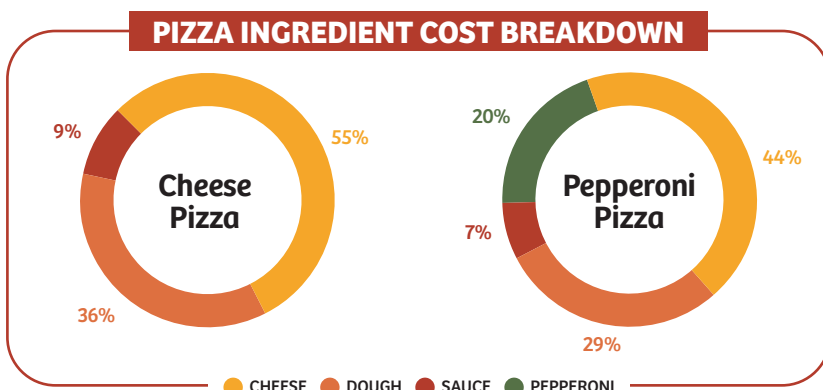
30–50% of total pizza cost

Emotional Purchase

Key ingredient, polarizing options

CHEESE IS THE MOST EXPENSIVE PART OF THE PIE

It is important to know how the different components of a pizza and the cook applications will affect the most expensive ingredient – the mozzarella!



PIZZA CHEESE

- 100% real cheese
- 60% share of volume for foodservice pizza
- Non-standard of identity
- Modified food starch

INGREDIENTS:
milk, cultures, enzymes, salt, modified food starch

- BENEFITS:**
- Enables ideal melt and performance across platforms
 - Superior reheat - maintains creamy white appearance
 - Ideal for delivery / take-out

VS

MOZZARELLA CHEESE

- Must meet government definition regarding ingredients (CFR)
- SOI = Standard of Identity
- 40% share of volume for foodservice pizza

INGREDIENTS:
milk, cultures, enzymes, salt

BENEFITS:
Traditional texture, chew, melt, and appearance

PERFORMANCE CHARACTERISTICS

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

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 unopened package.

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

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





LOW-MOISTURE MOZZARELLA

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

Super Premium

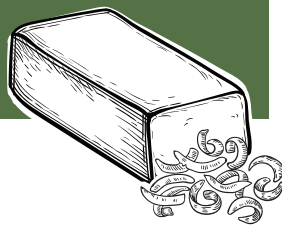
Longest stretch, very rich flavor and reheat performance.

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 at a value.



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

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.

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.

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.



COMPETITIVE LANDSCAPE

Pizza Cheese



CLASSIC



Standard of Identity (SOI) Mozzarella



IMPERIAL



Super Premium



Fresh Mozzarella

Made from farm-fresh milk, Arrezzo Imperial Fresh Mozzarella is crafted into cheese the very same day, with no preservatives or fillers, for a clean, milky taste with a soft, delicate texture.



Our master cheesemakers craft each small batch with skill and patience using authentic Old World Italian artisan methods passed down through generations to guarantee freshness and superior flavor.

This mozzarella is made from the highest-quality Wisconsin milk sourced from local, exclusive family farms for the consistency and richness of the butterfat in their milk.



Arrezzo Riserva Fresh Mozzarella is a premium, natural mozzarella made from the highest-quality California milk, providing a consistent and reliable product to operators.

Feel good about serving high-quality ingredients as this mozzarella cheese is made with 100% California natural milk free of growth hormones, no artificial flavorings, and no antibiotics.

Created in the tradition of Old World cheesemaking, Arrezzo Riserva Fresh Mozzarella is kneaded, pulled and stretched at just the right time and temperature to create an elastic texture, soft creaminess and mild flavor.



Tomatoes





For the traditionalist or the modern culinary craftsman, Arrezzo offers Italian staples that will enhance and transform any menu with robust flavors inspired by the very best of Italy.



Our Arrezzo California canned tomatoes are grown in the rich soil of the San Joaquin Valley in California, known to produce the richest and sweetest tasting tomatoes in North America.

Here are three key points to keep in mind when you consider choosing Arrezzo California Canned Tomatoes:

- Only harvested and packaged during tomato season.
- Tomatoes are canned within 6 hours of harvesting.
- Our tomatoes are canned fresh to preserve their sweet taste.

So, whether they are ground, whole peeled, or prepared, our commitment to our craft is what sets Arrezzo California canned tomato products apart, while delivering robust tomato flavor you can count on.



STANISLAUS

Great food comes from using superior quality ingredients. That is why we pick our California grown tomatoes at the peak of flavor every summer and "Fresh Pack" each one within 6 hours of harvest. None of our products are made from re-manufactured tomato concentrate.

Pizza Sauce

The magical layer of tomato-rich flavor between, or on top, the pizza crust and it's toppings.

Whole Peeled Plum Tomatoes

Using only the finest vine-ripened tomatoes, gently peeled and packed in their own juices, is the real secret to preserving the just-picked flavor.

Ground Tomatoes

These tomatoes are peeled and ground to a fine texture making a great start for signature sauces

Tomato Puree

Tomatoes that have been seeded and strained to a fine puree in various thicknesses identified by their finished product measurements (specific gravity).

1.045 (min. 10% tomato solids)
1.06 (min. 13% tomato solids)
1.07 (min. 15% tomato solids)

Fully Prepared Sauce

Crafted with rich, vine-ripened tomatoes, a blend of herbs, spices and olive oil resulting in a sauce that is fully prepared and ready to use.



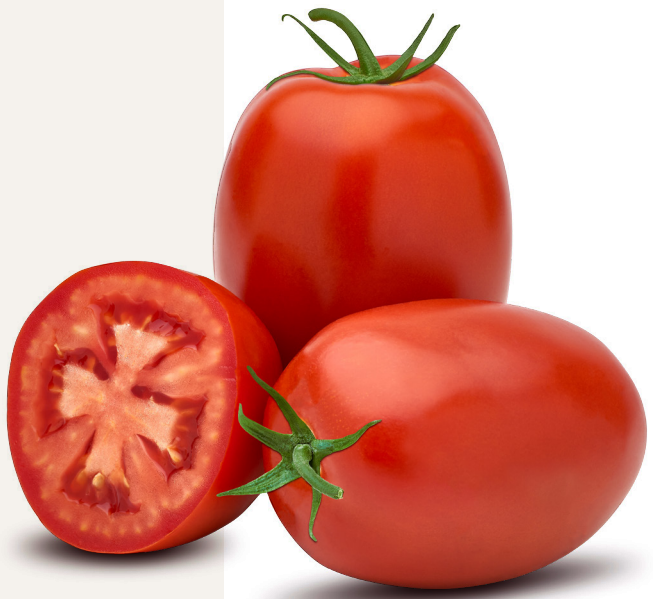
Scratch or Fully Prepared?

Getting the sauce right can be the key to creating crowd-pleasing pizza.

Italian Imported Canned Tomatoes

For Chefs or pizzaiolos considering Italian canned tomatoes, Sysco offers a wide selection of Italian Imported Canned Tomato Brands. Please check with your Sales Consultant for availability of your preferred brand in your area.

The production of Italian canned tomatoes is a cherished tradition in Italy. Grown on the most fertile soil in Italy by the industry's best farmers, Italian canned tomatoes begin with high quality materials to maintain their fresh, intense flavor from the canning process to the moment they are used as an ingredient.



SAUCING GUIDE



Since 1899, the Mutti family has shared a passion for the taste of naturally sweet, vine-ripened Italian Imported tomatoes. Mutti® Peeled Tomatoes are generously fleshy and firm. They have their skins removed and are then immersed in a delicious, velvety passata.

Pizza Size	Sauce
16 inches	6 oz
14 inches	5 oz
12 inches	4 oz
10 inches	2 oz
7 inches	1.5 oz



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 Consorzio and the D.O.P.

Topplings





From the classic and bold pepperoni, a timeless favorite that always satisfies, to fresh and vibrant veggies for a burst of goodness in every slice.

Whether it's the traditional charm or the adventurous twist of sausages that redefine pizza perfection or crave the exotic sweetness of pineapple, our wide selection of toppings invites you to explore and create your own pizza masterpiece.

Step off the beaten path and discover your perfect combination.



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



Since 1990, Greco and Sons has been rooted in traditional values, but our sausage never goes out of style.

This is because our world-famous sausage recipe was perfected by Pasquale Greco over the years and passed down to the next generations of his family.

Greco pork sausages are made with 100% premium quality trimmed pork shoulders, our proprietary blend of Italian spices and an 80-20 fat ratio for a juicy, full of flavor product.

These handcrafted sausages are made with the highest quality standards in USDA inspected facilities and served in the finest restaurants, pizzerias and delis.





Other TOPPINGS

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, TikTok, 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.

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, or other after-dinner beverage sale.

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 Pizza;
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 Balsami;
Raspberry Mascarpone
Pizza; Cookies 'n' Crème
Dessert Pizza

PIZZA BOXES



Why Sysco Pizza Boxes

- 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)





CONVERTIBLE Pizza Boxes



Available in 14" and 16" sizes, Arrezzio Classic Convertible Kraft on Kraft and White on Kraft Pizza Boxes are made in a B-flute thickness with durable fibers for excellent capacity and strength. They fit a variety of different pizzas, while readily splitting in half and converting down to a smaller size to store left-overs easily.

Meets all FDA packaging requirements for food contact, is made from recyclable material and is also 100% recyclable. Please refer to your local municipal waste management regulations.

Arrezzio Classic Convertible Pizza Boxes are perfect for carry-out and delivery applications, providing plenty of support for a heavy pizza piled high with toppings and easily folding in half to double as a storage container.

Kitchen Essentials

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



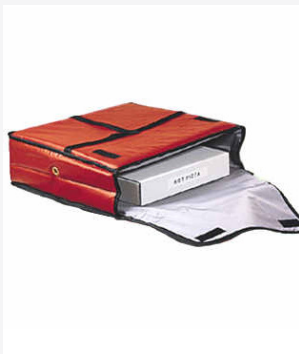
This Vollrath's® Wear-Ever® complete pasta and vegetable cooker set is all you need for cooking bunches of pasta, plus it's perfect for blanching vegetables. The set comes with a 18-1/2 quart aluminum pot and four perforated 18-8 stainless steel inserts. Each insert holds up to 3 servings of pasta and 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" x 7".

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"





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!

ROTATING OVEN



TECHNOLOGY

TRADITIONAL OVEN



REFRACTORY

NEAPOLITAN OVEN



AUTHENTIC

MOBILE OVEN



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