



# PIZZA MAKING GUIDE

*A Taste of Authenticity*



Exclusively distributed by



# WE GO STRAIGHT TO THE SOURCE.

PERFORMANCE FOODSERVICE'S ITALIAN FOOD experts source products for our Roma® family of brands directly from Italy. We find the best aged balsamic vinegars, extra virgin olive oils, espresso, cheeses, prosciutto, and other authentic Italian staples and deliver them directly to your kitchen.

## *The Italian Experts for Over 65 Years*



Our Roma brand combines more than 65 years of heritage to bring the best Italian ingredients to America. In 1951, at the age of 20, Louis G. Piancone left Corato, Italy, for the United States. In 1955, Piancone decided to pursue the true American dream and opened an Italian delicatessen in Bradley Beach, New Jersey.

Noticing a need for wholesale distribution to restaurants in the area, in 1964 he sold the retail side of his business. He moved his focus to supplying authentic Italian food to restaurants and Roma Food was born.

Today Roma combines this tradition with a dedication to sourcing the best Italian products, both traditional and innovative. Roma is the leading foodservice brand for authentic Italian food and impeccable service.



# Making Your BEST DOUGH

## MIXING

Scaling or weighing the ingredients when making dough is very important. Too much or too little of any of the ingredients will cause changes to the texture, taste, handling and browning of the finished product. When mixing dough care should be taken to make sure that enough flour is used. If too little flour is used or if there is a high moisture content to the flour or if the amount of liquid in the formula is too high, the dough will be wet, sticky and hard to handle. A good rule of thumb for the amount of liquid to use in a formula is 50% of the amount of flour by weight. For example: if you were to use 50 lbs of flour in a formula you would need at least 25 lbs of liquid for a correct formulation. If oil or other liquids are used include that amount into the calculation of the liquid needed for the formula. When the moisture content is too low the dough will be tough, dry and hard to handle.

Dough needs an adequate amount of mix time to develop the gluten. If mix times are too long the dough will be mixed to the breakdown stage. This means that the gluten structure is broken which causes slack dough. Slack dough has very little life, it stretches easily and since the structure is broken, does not proof well or spring when baked.

Dough that is mixed too little, will be “bucky”. This means that it will shrink back when stretched. Well mixed dough should be smooth with no lumps of flour. Old time bakers say that it should feel like a baby’s bottom. A good rule of thumb for mixing dough is to mix it to the clean-up stage; this means that the dough ball forms and it literally cleans the sides of the mixing bowl.

## HANDLING

Once mixed, the dough is given a short resting period. This allows the dough to relax which makes it easier to handle. It is then scaled and rounded into balls. In some cases the dough balls are given a light coat of oil to prevent drying. Depending upon the type of pizza, it is either placed into the retarder (refrigerator) or panned out and then refrigerated for use later. When placing dough into the retarder, make sure that there is enough space for the necessary air circulation around the dough. If the dough does not cool down quick-

ly it may over proof. If the dough is allowed to sit at room temperature for a long period of time after make-up, the heat generated during the mixing process activates the yeast causing it to proof too quickly. Once dough starts proofing quickly it is hard to control and difficult to handle.

The ideal storage temperature for dough is between 34 and 40° F. After make-up, chill the dough as quickly as possible. This slows down the proofing process which extends its life. Should the outside of the dough become dry, spray with water. This will soak into the doughball and eliminate the dryness. For easiest handling and the best finished product, dough should be room temperature before baking.

## PROOFING

The action of yeast multiplying in the dough, and in that process, changing sugars to alcohol which release carbon dioxide. The carbon dioxide is trapped in the gluten structure causing the dough to rise or expand. When working with yeast you must remember that it is a living organism. Temperatures will effect its actions. For most yeast products, if you use a temperature above 110° F the yeast will die and the dough will not proof.

Under proofed dough can be attributed to: low amounts of yeast in the formula, low water temperatures, high salt content and yeast that is too old. Dough that is under-proofed is hard to stretch, has little flavor and will blister and burn when baked. This is seen even at low baking temperatures in any kind of oven. Pizza bottoms of underproofed dough will have round, black spots, and the tops will have bubbles. The solution to this problem is to allow the dough a longer time to proof or to adjust the formula or to change the handling procedures. If there is a problem with the yeast the dough may never proof.

Over-proofed dough is attributed to: high yeast content, high sugar content, high water temperature, long proof times, high temperatures and old dough. Dough that is over-proofed will tear when stretched and is hard to brown. Some people feel that the flavor of over-proofed dough is unacceptable.

# CHICAGO DEEP DISH

## DOUGH INGREDIENTS - 15" DEEP DISH PAN

	<b>Bakers %</b>	<b>25 lb Bag Recipe</b>
Flour (cornmeal)*	100%	25 lbs flour with 20 oz corn meal
	*95% flour to 5% corn meal	
Water	60%	252 oz
Salt	2%	8.4 oz
Malt/Sugar	2%	8.4 oz
Yeast	1%	4.2 oz
Shortening	4%	16.8 oz
Butter	4%	16.8 oz



**Dough in the Pan**



**Adding the Toppings**



**Top Layer of Sauce**



**Baked and Finished with Parmesan**

## *Three Chicago Styles*

Chicago-style pizza is pizza prepared according to several different styles developed in Chicago, widely referred to simply as deep dish pizza due to its cooking style. The pan in which it is baked gives the pizza its characteristically high edge which provides ample space for large amounts of cheese and a chunky tomato sauce. Chicago-style pizza may be prepared in deep-dish style and as a stuffed pizza.

There is also a style of thin-crust pizza found in Chicago and throughout the rest of the Midwest. The crust is thin and firm enough to have a noticeable crunch, unlike a New York-style pizza. This pizza is cut into squares, also known as "tavern-style" or "party cut", as opposed to wedges.



# CHICAGO STUFFED

## DOUGH INGREDIENTS - 15" DEEP DISH PAN

Flour (cornmeal)	100%	38 oz flour with 2 oz corn meal
Water	60%	24.28 oz (7 oz at 85° to mix with yeast, and 17.28 oz cold water)
Salt	2%	.8 oz
Malt/Sugar	2%	.8 oz
Yeast	1%	.4 oz
Shortening	4%	1.62 oz
Butter	4%	1.62 oz

## Prepare the Dough

Mix 95% of the flour with 5% cornmeal. Add the sugar/malt to the mixer on the lowest setting for 1 minute. Add most of the cold water, save some, then add the yeast & warm water and mix for another minute on the low setting. Use the rest of the cold water to rinse out the rest of the yeast. Next, add the softened butter, and the lard/shortening and mix for another minute. Make sure the flour from the bottom of the bowl is being picked up and incorporated into the dough. Add the salt and mix for another minute. Cover the dough for 30 minutes with a wet towel, then knead for 3-5 minutes until the dough is smooth. Cut into dough balls, set in a dough tray and cover with film tightly and refrigerate for a day or two. The first dough ball for the bottom of the pie use 38 oz, and the second dough ball for the top crust use 23.75 oz dough ball.

## Dough Construction

On Day 2 or 3, start the oven to warm up to 500 degrees. The dough balls should rest at room temperature for at least a half hour to warm up to around 60 degrees. Dust the working surface with cornmeal and place the 38 oz dough ball onto the surface. Apply more cornmeal to the top of the dough and use a rolling pin to roll out your dough. If the rolling pin begins to stick add another dusting of cornmeal and continue to roll out your dough ball to a minimum 19" circle. Generously apply butter to your Chicago style pan, and place your rolled out dough in the center of the pan. Press the edges, so the dough is evenly placed in the pan, and allow to rest for 30 minutes for the dough to settle and take shape of the pan.

## Toppings

Add a thin layer of sliced PS mozzarella around the edge of the pan, going up about ½" on the edge creating a nice barrier for the toppings. Next, add chopped up meatballs, pepperoni, Italian sausage, sauteed onions, red peppers, and mushrooms. Add some chopped garlic, and grated Romano, then add some shredded PS mozzarella. Then add a layer of sliced provolone.

## Top Layer of Pie

Next, roll out the top layer of the pie, by dusting the work surface with cornmeal, putting the dough ball down, adding more cornmeal and rolling it out to about a 15" circle. Then place the rolled out top crust onto the pie, and begin to crimp the edges. (Jim used a technique of pinching the dough between his index finger & thumb, then twisting the dough 180 degree, and going counter-clockwise all away around the crust). Cut four 2" cuts to allow steam to release, and place in the oven for about 30 minutes. Check color of the crust, until you're satisfied the dough is thoroughly cooked.

## Finishing Touches

After removing the pan from the oven, brush the dough with garlic olive oil, then allow to rest for 10 minutes. Carefully work a spatula around the edges, and then under the crust, until you're sure the pie is loose from the pan. Carefully slide the pie onto a cutting board, where you'll then add warmed up sauce, Romano cheese, added gallops of sauteed spinach, and ricotta.



Dough in the Pan



Adding the Toppings



Top Layer of the Pie



Sauce and Finishing Touches

# CHICAGO THIN

## DOUGH INGREDIENTS

	<b>Bakers %</b>	<b>25 lb Bag Recipe</b>
Flour (All Purpose)	100%	400 oz = 25 lbs
Water	62%	248 oz = 15.5 lbs
Salt	2%	8 oz
Sugar/Malt	2%	8 oz
Yeast Active Dry	.5%	2 oz
Poolish	20%	80 oz = 5 lbs

## POOLISH STARTER INGREDIENTS

Flour	40 oz
Water	40 oz
Yeast Dry Active	2.5 g



Raw on the Peel



Cooked, Traditionally Cut Into Squares

# NEW HAVEN STYLE

## DOUGH INGREDIENTS

	<b>Bakers %</b>	<b>25 lb Bag Recipe</b>
Flour	100%	400 oz = 25 lbs
Water	64%	256 oz = 16 lbs
Salt	2%	8 oz
Sugar/Malt	2%	8 oz
Oil	1%	4 oz
Yeast Active Dry	.5%	2 oz
Poolish	20%	80 oz = 5 lbs

## POOLISH STARTER INGREDIENTS

Flour	40 oz
Water	40 oz
Yeast Dry Active	2.5 g



Raw In The Pan, Topped With Clams



Topped with Parmesan & Red Pepper

# NEW YORK STYLE

## DOUGH INGREDIENTS

	<b>Bakers %</b>	<b>25 lb Bag Recipe</b>
Flour (14% protein)	100%	400 oz = 25 lbs
Water	58%	232 oz = 14.5 lbs
Salt	2%	8 oz
Sugar	2%	8 oz
Oil	2%	8 oz
Yeast Active Dry	.5%	2 oz
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<b>Yield</b>		658 oz = 41.25 lbs



# HAND-TOSSED

## DOUGH INGREDIENTS

	<b>Bakers %</b>	<b>25 lb Bag Recipe</b>
Flour (13% protein)	100%	400 oz = 25 lbs
Water	60%	240 oz = 15 lbs
Salt	2%	8 oz
Sugar/Malt	2%	8 oz
Oil	1%	4 oz
Yeast Active Dry	.5%	2 oz
Biga 45%	20%	80 oz = 5 lbs

## BIGA STARTER INGREDIENTS

Flour	44 oz
Water	36 oz
Yeast Dry Active	2.5 g



# NEAPOLITAN STYLE

## DOUGH INGREDIENTS

	<b>Bakers %</b>	<b>55 lb Bag Recipe</b>
Flour (00)	100%	880 oz = 55 lbs
Water	60%	528 oz = 33 lbs
Salt	3%	26.4 oz = 1.65 lbs
Yeast Active Dry	.5%	4.4 oz
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<b>Yield</b>		1,438.8 oz = 89.925 lbs



Neapolitan is the original pizza. This delicious pie dates all the way back to 18th century in Naples, Italy. During this time, the poorer citizens of this seaside city frequently purchased food that was cheap and could be eaten quickly. Luckily for them, Neapolitan pizza was affordable and readily available through numerous street vendors.

# NEAPOLITAN CLASSICA

## DOUGH INGREDIENTS

	<b>Bakers %</b>	<b>25 lb Bag Recipe</b>
Flour (Primo Mulino)	100%	400 oz = 25 lbs
Water	61.5%	246 oz = 15.375 lbs
Salt	1.75%	7 oz
Honey	1.5%	6 oz
Oil	1.5%	6 oz
Yeast	0.5%	2 oz
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<b>Yield</b>		667 oz = 41.6875 lbs



# DETROIT STYLE PIZZA

Detroit Style Pizza is a rectangular pizza with a thick, crispy, and airy crust. It is traditionally topped with a blend of mozzarella, white cheddar, and Wisconsin brick cheese, then tomato sauce layered on top of the other toppings (rather than directly onto the dough). This style of pizza is baked in rectangular steel pans.

## Prepare the Dough

Make Poolish starter by mixing yeast with water, then add flour and mix by hand. It is very sticky. Soak hands in ice cold water before you mix to help with sticking to your hands. Place starter in a glass measuring cup topped with film. Puncture a few holes in film with a knife to let it breathe.

16 hours later, make dough. Add 2.2 g of yeast to 70 g warm water and let it sit for a minute. Then whisk yeast until dissolved completely before pouring into mixing bowl. Use a little of the 210 g cold water to rinse out the yeast cup to capture all of the yeast. Add water to mixing bowl, then add the flour & sugar. Mix until all flour is blended, then add Poolish and mix. Add salt and start to knead dough. Again, the dough tends to be sticky, so a cold-water ice bath of hands helps. Add EVOO and knead oil into the dough. Cover with a damp cloth and allow to rest for 30 minutes.

Knead the dough for 3 minutes then divide into two equal size dough balls. Oil hands and put a small layer of oil around the dough balls. Place dough balls 3-4" apart on a plate and cover tightly. Refrigerate overnight.

Smear butter on the bottom of Lloyd pan and 1-2" up the sides. Stretch and pat the dough into the pan trying to spread it evenly – covering the entire bottom of the pan. Cover and let sit in a warm place to rise for 20-60 minutes. Fill a pot with hot water and set the pan on top for a better rise.

Thinly coat EVOO on the dough, and dimple. Using fingertips, press down the dough leaving an uneven surface. Do not press all the way through the dough. Cover again and let rise for 3 hours. Par-bake crust at 450 degrees for 8 minutes. Allow crust to cool on a drying rack. Put a thin layer of EVOO on the bottom of the Lloyd pan before placing the crust back inside. Put cheese on the crust edge to edge, allowing for some to melt down the edges. This will form the burnt charred cheese outer layer. Top pizza with desired toppings and bake at 450 degrees for 15 minutes on a Pizza Steel. Allow the steel to heat up for 1 hour before baking. Heat pizza sauce in small pan then add two sauce lines (Racing Stripes) across the long way of the pizza. Cut & Eat.



Dough Structure

# DETROIT STYLE PIZZA

## DOUGH INGREDIENTS

	Bakers %	25 lb Bag Recipe
Flour (13% protein)	100%	400 oz = 25 lbs
Water	64%	240 oz = 15 lbs
Salt	2%	8 oz
Sugar/Malt	2%	8 oz
Oil	1%	4 oz
Yeast Active Dry	.5%	2 oz
Poolish	20%	80 oz = 5 lbs
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Yield		742 oz = 46.375 lbs

## POOLISH STARTER INGREDIENTS

Flour	100%	40 oz
Water	100%	40 oz
Yeast Dry Active	1g per pound	2.5 g



Dough in the Pan



Par-Baked in the Pan



Par-Baked Out of Pan



Top Par-Baked Crust



Cooked In Pan



# ROMAN STYLE PIZZA

## DOUGH INGREDIENTS

	<b>Bakers %</b>	<b>25 lb Bag Recipe</b>
Flour (14% protein)	100%	400 oz = 25 lbs
Water	70%	280 oz = 17.5 lbs
Salt	2.2%	8.8 oz
Sugar	2.5%	10 oz
Oil	4%	16 oz
Yeast Active Dry	0.7%	2.8 oz
Biga	20%	80 oz = 5 lbs



Dough in the Pan

## BIGA STARTER INGREDIENTS

Flour	44 oz
Water	36 oz
Yeast Dry Active	2.5 g



Pre Bake, Topped in the Pan

Whether you call it Roman style pizza, Roman pizza, Pizza Romana or Pizza al taglio, one thing is certain, Roman style pizza's popularity is on the rise. Some may think it's a fad, but this style pizza originated in Rome in the early 1960's and is now widespread throughout Central Italy and gaining fans in the United States.

The dough is left to rest in the refrigerator for two whole days. The secret to the best Roman pizza is allowing the dough enough time to rest and develop large air bubbles. Those large air bubbles are the key component to a light and airy Roman style pizza crust. On the third day, the dough is ready to be transferred into pans to rise and proof at room temperature for eight hours.



Baked in the Pan



Baked Out of Pan



# SICILIAN STYLE PIZZA

## DOUGH INGREDIENTS

	<b>Bakers %</b>	<b>25 lb Bag Recipe</b>
Flour (14% protein)	100%	400 oz = 25 lbs
Water	67%	268 oz = 16.75 lbs
Salt	2%	8 oz
Sugar/Malt	2%	8 oz
Oil	1%	4 oz
Yeast Active Dry	0.5%	2 oz
Poolish	20%	80 oz = 5 lbs
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Yield		742 oz = 46.375 lbs

## POOLISH STARTER INGREDIENTS

Flour	100%	40 oz
Water	100%	40 oz
Yeast Dry Active	1g per pound	2.5 g



Dough in the Pan



Pre-Baked & Topped in the Pan



Baked in the Pan



Dough Structure



Baked Out of the Pan



# TAVERN STYLE

## DOUGH INGREDIENTS

	<b>Bakers %</b>	<b>25 lb Bag Recipe</b>
Flour (All Purpose)	100%	400 oz = 25 lbs
Water	60%	240 oz = 15 lbs
Salt	2.50%	10 oz
Sugar	1.5%	6 oz
Oil	5%	20 oz = 1.25 lbs
Yeast Active Dry	.2%	80 oz = 5 lbs
<b>Yield</b>		756 oz = 47.25 lbs



# SOURDOUGH

## DOUGH INGREDIENTS

	<b>Bakers %</b>	<b>25 lb Bag Recipe</b>
Flour (12% protein)	100%	400 oz = 25 lbs
Water	77%	308 oz = 19.25 lbs
Salt	2%	8 oz
Sugar/Malt	2%	8 oz
Oil	1%	4 oz
Yeast Active Dry	.5%	2 oz
Sourdough Starter	20%	80 oz = 5 lbs
<b>Yield</b>		810 oz = 50.625 lbs



# High Quality FLOURS

FLOUR 00 12% PROTEIN	ROMA	1 / 55 LB	067600
FLOUR H&R AP	ROMA	1 / 25 LB	038421
FLOUR HIGH GLUTEN	ASSOLUTI	1 / 25 LB	073244
FLOUR HIGH GLUTEN, Unbromated	ASSOLUTI	1 / 50 LB	595083
FLOUR HIGH GLUTEN	LUIGI	1 / 25 LB	9151011
FLOUR HIGH GLUTEN	LUIGI	1 / 50 LB	9151012
FLOUR HIGH PROTEIN	ROMA	1 / 50 LB	9152012





**a. ULTIMO PIZZA DOUGH BALLS**

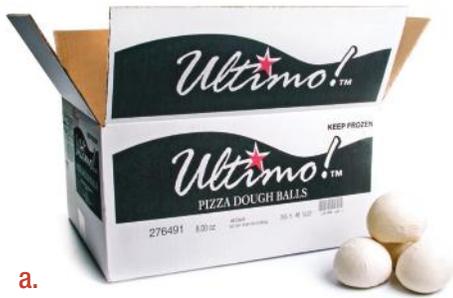
**b. ULTIMO RAISED EDGE CRUST**

**c. ULTIMO SUPREME CRUST**

# *We've Got The* DOUGH

PIZZA CRUST 14 IN S/R	ULTIMO	12 / 24 OZ	545139
PIZZA CRUST 14 IN THIN EXT	ULTIMO	40 / 8.5 OZ	545144
PIZZA CRUST 16 IN HAND TOSSED	ULTIMO	12 / 18 OZ	545145
PIZZA CRUST 14 IN HAND TOSSED	ULTIMO	10 / 15 OZ	545147
PIZZA CRUST 16 IN WOOD FIRED	ULTIMO	10 / 18.7OZ	545182
PIZZA CRUST 12 IN WOOD FIRED	ULTIMO	20 / 10.5OZ	5650841
PIZZA CRUST 12 IN HAND TOSSED	ULTIMO	20 / 13 OZ	569620
PIZZA CRUST 16 IN S/R	ULTIMO	12 / 31 OZ	569622
PIZZA CRUST 16" THIN PARBAKED	ULTIMO	40 / 12 OZ	630114
PIZZA CRUST 12" NY STYLE	ULTIMO	20 / 12 OZ	630116
PIZZA CRUST 16" NY STYLE	ULTIMO	10 / 21 OZ	630119
PIZZA CRUST 12" S/R	ULTIMO	14 / 17 OZ	630157
PIZZA CRUST 10" PRE PROOF	ULTIMSUP	40 / 9.8 OZ	031712
PIZZA CRUST 12" PRE PROOF	ULTIMSUP	20 / 13.7OZ	031718
PIZZA CRUST 14" PRE PROOF	ULTIMSUP	20 / 18.6OZ	031719
PIZZA CRUST 16" PRE PROOF	ULTIMSUP	18 / 25.5OZ	031721
PIZZA CRUST 12" SHEETED RAW	ROMA	25 / 14 OZ	069947
PIZZA CRUST 10" VEGAN GLUTEN-FREE	ROMA	24 / 6 OZ	536621
CRUST PIZZA 12"CAULIFLOWER GLUTEN-FREE	IUIGI	24 / 7 OZ	645215
PIZZA DOUGH BALL	ROMA	20 / 24 OZ	055556
PIZZA DOUGH BALL	ULTIMO	24 / 18 OZ	031737
PIZZA DOUGH BALL	ULTIMO	28 / 16 OZ	031950
PIZZA DOUGH BALL	ULTIMO	18 / 24 OZ	031947
PIZZA DOUGH BALL	ULTIMO	48 / 8 OZ	276491





a.

#### a. **ULTIMO DOUGH BALLS**

Our Ultimo dough ball offers high rise perfect for hand-tossed style pizzas. Choosing a dough ball platform offers multiple menu applications from one item, ranging from calzones to breadsticks. Ultimo dough balls are offered in sizes from 8 to 23 ounces.



b.

#### b. **ULTIMO RAISED EDGE PIZZA CRUST**

A high quality, Italian bread-style recipe with a light chew. Each crust is individually frozen to preserve the look and feel your customer wants – no smashed edges.



c.

#### c. **ULTIMO SUPREME PIZZA CRUST**

The Ultimo Supreme Pizza Crust line maximizes quality and convenience with freezer-to-oven technology, which eliminates mixing, rolling and proofing time; and the use of live yeast, which lends a “made-from-scratch” fresh-baked, high-quality taste. Supreme crusts are offered in sizes from 10” to 16”.



d.

#### d. **ULTIMO WOOD-FIRED PIZZA CRUST**

Crust that has been fermented for 24 hours, and baked on a lava stone deck at high temperature with real wood. Authentic wood-fired pizza crust, made with true artisanal methods. We start with premium quality ingredients — no additives, preservatives, or conditioners. The classic old world process of long fermentation ensures that our crust has a robust flavor and aroma. This is unique to foodservice in general and exclusive to Performance Foodservice.



## TOMATOES FROM ITALY & CALIFORNIA ARE UNIQUELY DIFFERENT

- Italian tomatoes contain fewer solids than California, thus they contain less sugar which means less structure and minimal cook time (Important factoids: Tomatoes are made up of pulp, seeds, skin and solids. Solids are a natural component of the tomato that determines its structure and how it could be used. These solids are made up of three components-sugar, acids and salt, - sugar being the major component.
- Italian tomatoes contain more natural acidity than California tomatoes which pairs well with certain foods. The higher acidity will, as with most foods, leave a longer finish on your palate.
- Due to the rich soil and ideal climate in Italy, the pH of Italian tomatoes is usually within a normal range, therefore there is minimal or no need for citric acid which can mask the natural flavor of the tomato. However, the California soil is more alkaline, therefore acid levels in fruit can be lower than in Italy. When acid levels are below range, pH levels tend to run high.

This could lead to potential spoilage; therefore some California producers won't take that risk and add citric acid to their product. In addition, the California soil and climate will drive sugar levels higher in fruit than in Italy. Because they are sweeter, the California tomato is considered by chefs to be very versatile for creating many dishes.

- As you can see, solids (sugar), acid and pH are the most important points to know about this fruit. Both Italy and California do produce unique quality tomatoes. Due to the fact that they have their own natural characteristics, their kitchen applications can be used accordingly.



# Top Quality TOMATOES

<b>L.</b> PASTE TOMATO 24%	ROMA	6 / #10 CN	<b>9101081</b>
<b>E.</b> TOMATO DICED IN JUICE CALIF	ROMA	6 / #10 CN	<b>493438</b>
<b>G.</b> TOMATO PUREE 1.06	ROMA	6 / #10 CN	<b>9101083</b>
TOMATO PUREE 1.07	ROMA	6 / #10 CN	<b>9108083</b>
<b>A.</b> TOMATO WHL PLD IN JUICE CALIF	ASSOLUTI	6 / #10 CN	<b>9105055</b>
<b>C.</b> TOMATO WHL PLD PEAR IN JUICE CALIFORNIA	PIANCONE	6 / #10 CN	<b>90105051</b>
<b>D.</b> TOMATO WHL PLD PLUM IN JUICE ITALY	PIANCONE	6 / #10 CN	<b>9104055</b>
<b>F.</b> TOMATO WHL PLD ITALY ORGAN	PIANEPIC	6 / #10 CN	<b>582036</b>



# Pizza & Pasta SAUCES

## PIZZA SAUCES/CRUSHED & CONCENTRATED TOMATOES

Pizza sauce and crushed & concentrated tomatoes are synonymous in origin. Some people like to refer to the item as plain pizza sauce or concentrated crushed tomatoes. The production process is identical; the only difference being that basil may be added creating a different product description of pizza sauce with basil. The thickness/viscosity is derived by washing, crushing and sending the tomatoes through a series of screens before concentrating the sauce to a desired level of solids.

A certain amount of skins and seeds remain in the sauce so as to provide a homemade, old-style appearance and taste. The higher the tomato solids (brix) the thicker the sauce creating maximum extendibility with such items as ground tomatoes, random cut tomatoes or even water. Most pizza sauce/ crushed & concentrated tomatoes are processed as “Extra Super Heavy”, “Super Heavy”, “Extra-Heavy”, or “Heavy”. The thickness is measured by using a consistometer (aka bostwick scale), which is a flow rate test based on the distance the product will flow in 30 seconds.

## FULLY PREPARED PIZZA SAUCE WITH OIL, SPICES AND CHEESE

Fresh packed from California in-season tomatoes, this ready-to-use sauce is prepared with olive oil, fresh Romano cheese and spices to provide a distinctive homemade flavor. Advantages of using a prepared sauce include consistent quality and flavor can after can, labor savings and convenience. Fully prepared pizza sauce is available with or without cheese. Also available is the high spice (for those who want an a spicy flavor profile).



# Pizza & Pasta SAUCES

SAUCE MARINARA CHNKY	ULTIMO	6 / #10 CN	032892
SAUCEE MARINARA RND CUP TFF	ULTIMO	96 / 1.5 OZ	580847
SAUCE MARINARA TRD'TNL	ROMA	6 / #10 CN	240392
SAUCE PIZZA DLX	ULTIMO	6 / 90 OZ	038809
SAUCE PIZZA PREM BAG	ULTIMO	2 / 10 LB	053568
SAUCE PIZZA SPICY	ULTIMO	6 / 6.68 LB	030737
SAUCE PIZZA SPICY	ULTIMO	6 / #10 CN	030712
SAUCE PIZZA X HVY W/BASIL GF	ROMA	6 / #10 CN	9101011
SAUCE SPAGHETTI	ULTIMO	6 / #10 CN	030271

## Preparation For A Delicious & Fresh Tasting Pizza Sauce

### IN THREE EASY STEPS

#### STEP 1

Start by using a large clean plastic or stainless steel container that can hold 6 or 7 gallons of liquid.

#### STEP 2

**2- #10 CANS** LUIGI ALL-PURPOSE GROUND TOMATOES FROM CALIFORNIA | 247437

**2- #10 CANS** ROMA EXTRA HEAVY PIZZA SAUCE | 233006 (Roma extra heavy pizza sauce is designed to add one can of water to one #10 can of sauce)

**2- CANS** OF WATER (Using the emptied pizza sauce cans... As there will be residual sauce clinging to the can that need to be collected.)

**1- #10 CAN** PIANCONE ITALIAN PEELED TOMATOES | 243310 (Add these in by using a food mill to grind them in)

#### STEP 3

- The idea of adding Italian tomatoes is that they have more natural acidity that will help balance the flavor of this sauce.
- At this point, additions of seasoning are needed. Suggestions are: salt, pepper, garlic powder, etc... Remember the pizza sauce comes already seasoned with dry basil.
- After the desired taste profile is achieved, the sauce will need to sit in a refrigerator overnight. The water addition will take 6 to 8 hours to absorb into the solids. Soon after, the sauce will appear with a heavy consistency, but will be workable to make pizza.

*The combined total volume will be just less than 800 fluid ounces. Typically 8 ounces of sauce is used on a large 16 inch pizza. Therefore this preparation can make approximately 100 large pizza pies. This can vary based on the size of the pizza. Providing that there is enough salt in the mixture, the sauce can sit refrigerated for at least 4 to 5 days. Also, note that the water addition will cut the cost of the pizza sauce in half. This is a simple method of preparing a delicious and fresh tasting pizza sauce that is consistent and will allow the end user to create a specific flavor profile.*



# Your Source for Fresh Shredded & Diced Cheeses

## HISTORY

- Purchased first dice/shred machine in 1978
- Expanded and upgraded equipment multiple times over the last 30 years
- Now produces over 80 million pounds annually
  - Latest expansion created the capacity to produce over 100 million pounds annually

## FACTS

- Centrally located in the heart of the Midwest Dairy Region; Rice, MN.
- Manufactures hundreds of signature blends under private brands to set your customers' recipes and dishes apart from their competitors
- Shreds and dices made fresh to order so you always receive fresh, ready-to-use product
- Offers low minimum order sizes
- Offers a large variety of imported, ethnic and specialty cheese in addition to its vast shredding and dicing capabilities

FEATURES	BENEFITS
Everything made to order	Fresh, ready-to-use product
Specializes in Italian but also offers other natural, specialty and import cheeses	Variety of cheese options
Manufactures hundreds of signature blends	Multiple flavor options
PFG-owned supplier	All products branded "Exclusive to Roma/PFG"
In-house quality assurance department	Consistent quality checks to ensure receiving the highest quality product

# Commitment to Quality

## QUALITY ASSURANCE

- Quality Assurance personnel on staff
- Pre-melt testing done to ensure product meets and exceeds customer expectations prior to shredding
- Laboratory testing for adherence to microbiological standards
- Regulatory inspections enforced
- Third party food safety inspections
- Temperature monitoring and alarm systems

## CUSTOMER COMMITMENT

- Consistently improve the efficiency in warehouses and deliveries
- Offer innovative ideas and value-added options
- Strive to help customers run their businesses more profitably
- Invested in technology systems to better serve customers

*GPS tracking capability for delivery fleet*

*24/7 access to online product ordering system*





EXCEPTIONAL ITALIAN PIZZA CHEESE

# Premium PIZZA CHEESE

CHEESE PIZZA LMPS BLOCK PREM	BACIO	8 / 6 LB	<b>287633</b>
CHEESE PIZZA LMWM BLOCK PREM	BACIO	8 / 6 LB	<b>287632</b>
CHEESE PIZZA LMWM DICED PREM %	BACIO	6 / 5 LB	<b>337784</b>
CHEESE PIZZA LMWM PS DICED PRE	BACIO	6 / 5 LB	<b>337786</b>
CHEESE PIZZA LMWM PS SHRED PRE	BACIO	6 / 5 LB	<b>294206</b>
CHEESE PIZZA LMWM SHRED PREM	BACIO	6 / 5 LB	<b>294204</b>
CHEESE PIZZA P/S SHRED PREM	BACIO	6 / 5 LB	<b>294205</b>
CHEESE PIZZA PS PROV SHRED PRE	BACIO	6 / 5 LB	<b>337771</b>



YOUR LEGACY REWARDED.

ENJOY THE PERKS OF BEING A BACIO® CUSTOMER:

THE AMOUNT OF REWARDS EARNED ARE DETERMINED BY PURCHASE VOLUME.

TIER*	MONTHLY REWARD	MARKETING STORE FUNDS	TO QUALIFY
Gold	\$0.06/lb.	\$200 per year and special member-only rates	Simply enroll in the Gold Club
Platinum	\$0.12/lb.	\$400 per year and special member-only rates	Purchase 325 lbs. or more per week
Diamond	\$0.18/lb.	\$800 per year and special member-only rates	Purchase 650 lbs. or more per week

The first four weeks of purchase volume will be used to determine tier qualification. During that time, you will be automatically entered into the Gold level, earning \$0.06 per pound purchased. Should future consumption change, your membership status will be adjusted accordingly.

\*For owners with multiple restaurants, volume for all locations will be combined to determine tier.

†Bacio Gold Club rules and participation are subject to change without notice. Marketing support will be split in two increments, delivered in January and July. Bacio Marketing Funds are distributed semiannually and must be used within each six-month period.

ENROLL FOR FREE AT [BACIOCHEESE.COM/ENROLL](http://BACIOCHEESE.COM/ENROLL)

## Whole Milk Mozzarella

# VS

## Part-Skim Mozzarella

<b>Specs:</b> 2.5-3.5% Milkfat   45% or more milkfat in solids	<b>Specs:</b> 1.5-2.5% Milkfat   30-45% milkfat in solids
<b>Aging:</b> Cures faster, tends to have shorter shelf life, and shorter optimum window of usage	<b>Aging:</b> Cures slower tends to have longer shelf life, and longer optimum window of usage
<b>Melt:</b> Given similar moisture content may melt slightly faster	<b>Melt:</b> Given similar moisture content, may melt slightly slower
<b>Browning:</b> Browns slightly less	<b>Browning:</b> Browns slightly more
<b>Stretch:</b> Slightly reduced due to milkfat	<b>Stretch:</b> Slightly more
<b>Texture:</b> Texture tends to be softer, due to the higher oil content	<b>Texture:</b> The texture tends to be chewier
<b>Flavor:</b> Slight creamier flavor, develops stronger flavor with age	<b>Flavor:</b> More mild flavor
<b>Coverage:</b> Slightly less, because it is more transparent when baked	<b>Coverage:</b> Tends to have slight advantage
<b>Holding Ability:</b> Stays gooey slightly longer, due to higher fat content however tends to take on transparent look more quickly	<b>Holding Ability:</b> Stiffens slightly faster, but retains a full yellow color for a longer time
<b>Oil Off:</b> Will oil off more, oil off increases with age	<b>Oil Off:</b> Less than Whole Milk, still has sheen or slight release
<b>Ability To Process:</b> Tends to be softer, more difficult to process/shred	<b>Ability To Process:</b> Has slightly firmer body, easier to process/shred

CHEESE MOZZARELLA 2.2% BLOCK  
 MOZZARELLA 2.2% SHRED CHEESE  
 MOZZARELLA LMPS BLOCK CHEESE  
 MOZZARELLA LMPS BLOCK CHEESE  
 MOZZARELLA LMPS BLOCK CHEESE  
 MOZZARELLA LMPS FTMR SHRED CHEESE  
 MOZZARELLA LMPS FTMR SHRED CHEESE  
 MOZZARELLA LMPS PROV SHARP CHEESE  
 MOZZARELLA LMWM FTMR SHRED CHEESE  
 MOZZARELLA ORGNL LMPS CHEESE  
 MOZZARELLA P/S PROV CHED SHR CHEESE  
 MOZZARELLA P/S SHRED  
 CHEESE MOZZARELLA P/S SHRED  
 CHEESE MOZZARELLA PS ORGNL SHRED FT  
 CHEESE MOZZARELLA PS WM ORGNL SHRED  
 CHEESE MOZZARELLA WM CROWN JEWEL  
 CHEESE MOZZARELLA WM FTMR SHRED  
 CHEESE MOZZARELLA WM LMPS PROV SHRE  
 CHEESE MOZZARELLA WM P/S BLND SHRED

ULTIMO	8 / 6 LB	<b>490682</b>
NORTHLAND	2 / 15 LB	<b>010758</b>
ASSOLUTI	8 / 6.5 LB	<b>951045</b>
NORTHLAND	2 / 20 LB	<b>011224</b>
NORTHLAND	8 / 6 AV	<b>010876</b>
PIANCONE	6 / 5 LB	<b>952055</b>
ROMA	6 / 5 LB	<b>952012</b>
SALUTE	6 / 5 LB	<b>019558</b>
PIANCONE	6 / 5 LB	<b>952051</b>
ROMA	8 / 6 AV	<b>082990</b>
ULTIMO	4 / 5 LB	<b>010474</b>
ASSOLUTI	2 / 15 LB	<b>051019</b>
NORTHLAND	4 / 5 LB	<b>010202</b>
ROMA	2 / 15 LB	<b>551436</b>
ROMA	2 / 15 LB	<b>551453</b>
PIANCONE	8 / 6 LB	<b>951051</b>
ASSOLUTI	2 / 15 LB	<b>010121</b>
NORTHLAND	2 / 15 LB	<b>5020131</b>
ASSOLUTI	2 / 15 LB	<b>051014</b>



# Wisconsin MOZZARELLA

SHRED CHEESE PIZZA 5 BLND	ULTIMO	4 / 5 LB	<b>010313</b>
FTHR SHRED CHEESE MOZZ LMPS	FAVOLOSO	2 / 15 LB	<b>051186</b>
FTHR SHRED CHEESE MOZZ LMPS	FAVOLOSO	8 / 6 LB AVG	<b>010008</b>
LOAF CHEESE MOZZ LMWM LOAF	FAVOLOSO	8 / 6 LB AVG	<b>011971</b>
GRN CHEESE PROV LMWM STICK	FAVOLOSO	3 / 12 LB AVG	<b>289609</b>

## Additional Cheese & BLENDS

CHEESE PIZZA 5 BLEND FTHR SHRE	ULTIMO	4 / 5 LB	<b>010313</b>
CHEESE PROVOLONE LMWM STICK	FAVOLOSO	3 / 12 LB	<b>289609</b>
CHEESE PROVOLONE LOAF SUPER DLX	ROMA	2 / 12 LB	<b>953011</b>
CHEESE VEGAN CHED YLW SHRED G	ROMA	3 / 5 LB	<b>863291</b>
CHEESE VEGAN MOZZARELLA STYLE SHRED	ROMA	3 / 5 LB	<b>075434</b>
CHEESE CHEDDAR JACK FINE SHRED	NORTHLAND	4 / 5 LB	<b>010705</b>
CHEESE CHEDDAR MILD SHRED FINE	NORTHLAND	4 / 5 LB	<b>010672</b>
CHEESE CHEDDAR SHRED IMIT	ROMA	4 / 5 LB	<b>9931022</b>
CHEESE CHEDDAR SHRED MILD COLORE	NORTHLAND	4 / 5 LB	<b>103018</b>
CHEESE CHEDDAR SMKD BLOCK	ULTIMO	2 / 5 AV	<b>340612</b>
CHEESE FONTINA SHRED CHEESE	ULTIMO	2 / 2.5 LB	<b>017236</b>
MONTEREY JACK SHRED FINE CHEESE	NORTHLAND	4 / 5 LB	<b>010623</b>
MUENSTER SHRED	NORTHLAND	4 / 5 LB	<b>011035</b>

# *Fresh & Hard* CHEESES

CHEESE BLUE CRUMBLES	ROMA	1 / 5 LB	263721
CHEESE BURRATA BALL 4 OZ CUP	PIANCONE	6 / 8 OZ	617157
CHEESE FETA GREEK BRINE PACK	ROMA	1 / 27 LB	361637
CHEESE FETA GREEK BRINE PACK	ROMA	2 / 8 LB	361662
CHEESE FETA GREEK CRUMBLE	ROMA	2 / 5 LB	361663

CHEESE FRESH MOZZARELLA CURD	ROMA	1 / 20 AV	463322
CHEESE FRESH MOZZARELLA OVOLINI 4 OZ	ROMA	2 / 3 LB	397855
CHEESE FRESH MOZZARELLA THIN SLCD	ROMA	6 / 2 LB	397845
CHEESE FRESH RICOTTA	PIANCONE	6 / 3 LB	465328
CHEESE GORGONZOLA CRUMBLE	ROMA	1 / 5 LB	263722
CHEESE MASCARPONE	ROMA	6 / 1 LB	952440
CHEESE PARMESAN BLND 80/20 IMP DO	ROMA	4 / 5 LB	486538
CHEESE PARMESAN FCY SHRED DOM	ULTIMO	1 / 5 LB	232199
CHEESE PARMESAN GRATED TUB	ROMA	4 / 5 LB	955022
CHEESE PARMESAN REGGIANO 1/8	PIANCONE	2 / 9 LB	516536

CHEESE PARMESAN ROMANO GRATED	ULTIMO	6 / 5 LB	010184
CHEESE PARMESAN SHAVED IMP	PIANCONE	1 / 5 LB	267652
CHEESE PARMESAN SHRED	NORTHLAND	4 / 5 LB	010941
CHEESE PARMESAN WHEEL	ROMA	1 / 20 LB	653411
CHEESE PARMESAN WHEEL MINI	ULTIMO	2 / 6 AV	011850
CHEESE PECORINO ROMANO GRATED	ROMA	4 / 5 LB	955011
CHEESE PECORINO ROMANO WHEEL	ROMA	1 / 13 LB	506686
CHEESE RICOTTA WM TUB	ROMA	6 / 3 LB	433881
CHEESE RICOTTA WM TUB			

# *Why Fully Cooked* SAUSAGE

Our fully cooked sausage products are cooked using a proprietary process utilizing impingement ovens that sharpen flavors and prevent the “off” flavors sometimes associated with fluid cooking. They’re always produced with fresh-not frozen meats for exceptional flavor and a host of benefits:

## **CONSISTENCY**

Predictable usage, less waste

## **CONVENIENCE**

Individually quick frozen (IQF)

## **LABOR-FRIENDLY**

No extra personnel, additional training, clean-up or equipment

## **FOOD SAFETY**

Avoid microbial dangers and the cross-contamination problems of raw meats

## **PRODUCT STABILITY**

Slower oxidation for longer shelf life

## **COST SAVINGS**

The products are complete, cooked, and create less waste than raw meat

## **FULLY COOKED MEATS TERMINOLOGY**

### **ITALIAN SAUSAGE**

Typically made from pork, Italian sausage must consist of at least 85% meat with a total fat content of not more than 35% in the finished product. If another animal or poultry species is used, that species name must appear in the product name, such as “Italian Sausage with Beef.” Products shall be seasoned with pepper and either fennel or anise or a combination of both. Optional ingredients include paprika, red and/or green peppers, onions, garlic, parsley, monosodium glutamate, antioxidants, sugar and other sweeteners. Up to 3% water may be added to facilitate mixing.

### **COOKED SAUSAGE**

Cooked sausage may be prepared from one or more kinds of animal species and seasoned with any type of spice. If poultry meat is used in combination with meat species, both species names must appear in the product name. Finished products shall contain no more than 30% fat. Water may be added to facilitate mixing, but the sausage shall contain no more than 10% water.

### **BREAKFAST SAUSAGE & PORK SAUSAGE**

Both breakfast sausages and pork sausages permit a total fat content of no more than 50% in the finished product. Spices to achieve a typical pork sausage flavor may contain any combination of black and red pepper, sage and/or thyme. Water may be added to facilitate mixing, but no more than 3%.

### **GROUND BEEF & HAMBURGER**

Both ground beef and hamburger are beef products that do not exceed 30% fat content. Products may be seasoned, but must not contain added water, binders or extenders.

### **ITALIAN STYLE PIZZA TOPPING**

In addition to meeting the regulations for a pizza topping product, Italian-style pizza toppings must contain anise or fennel or Italian-type cheese (such as mozzarella, Parmesan, provolone, ricotta, Romano) or at least three of the following: basil, garlic, marjoram, olive oil or oregano.

### **PIZZA TOPPING, PORK TOPPING & BEEF TOPPING**

“Topping” is a relatively nonspecific classification and includes those products that indicate the type of meat or poultry in the product name. Toppings do not have regulated amounts for ingredients and may include water, extenders, binders and any type of spices. (Beef products that are all meat are also often called “beef topping”.)

### **EXTENDERS**

Extenders are generally added to achieve cost reduction and a desired texture. The most commonly used extenders are soy proteins, such as textured vegetable protein (TVP). Commonly used soy products contain different amounts of protein - soy flour (50%), soy concentrate (70%) and isolated soy protein (90%).

# *Top Quality* SAUSAGE

PORK TOPPING HOT PEPPER & SAGE	ULTIMO	6 / 5 LB	020490
SAUSAGE ITAL MILD 4-1 RTC FZ	ROMA	1 / 10 LB	264601
SAUSAGE ITAL MILD BULK RTC FZ	ROMA	2 / 5 LB	264593
SAUSAGE ITAL HOT RTC FZ FZ	ROMA	2 / 5 LB	264594
BEEF TOPPING FC FZ	ROMA	2 / 5 LB	066874
SAUSAGE TOPPING ITAL CHNK	ULTIMO	2 / 5 LB	020206
SAUSAGE TOPPING ITAL FC FZ	ULTIMO	2 / 5 LB	020180
SAUSAGE TOPPING ITAL FC FZ	ULTIMO	2 / 5 LB	020558
BEEF TOPPING CRUMBLE FC	ULTIMO	2 / 5 LB	020489
BEEF TOPPING PEPPER GOLD F	ULTIMO	6 / 5 LB	020754
PORK TOPPING HOT PEPPER &	ULTIMO	6 / 5 LB	020490
SAUSAGE TOPPING ITAL GRND FZ	ROMA	2 / 5 LB	455781
SAUSAGE TOPPING SPICY	ASSOLUTI	2 / 5 LB	9252546

# *Top Quality* PEPPERONI

PEPPERONI SLCD 14 CT	ROMA	1 / 10 LB	9252020
PEPPERONI SLCD 14 CT BULK FZ	ROMA	2 / 12.5 LB	9252023
PEPPERONI SLCD 14-16 CT	ULTIMO	2 / 12.5 LB	020399
PEPPERONI SLCD 14-16 CT FONTE	LUIGI	2 / 12.5 LB	300083
PEPPERONI SLCD 38 MM CUP N CHAR	ROMA	1 / 10 LB	268857
PEPPERONI SLCD SUPREME 15 SL F	ULTIMSUP	2 / 12.5 LB	021979

# Get To Know ROMA<sup>®</sup> PEPPERONI

All of our Roma pepperoni is made to a recipe using the same raw materials with no changes in type or proportion. We are committed to using a majority of fresh pork. Fresh pork results in a superior, more consistent product in flavor and taste. Because the formulation is always the same you get consistent product every day of the year. The result of this attention to detail is consistency in performance and appearance.

Roma and Luigi sliced Pepperoni's are leaner than the competition. They are formulated to target 38-42% fat vs. 42-46% for the competition. This minimizes "Grease-Out" and shrinkage during cooking on the pizza. As a result, our product has better yield and appearance.

## THE BEST INGREDIENTS

We use real sugar in the fermentation process rather than cheaper dextrose. We also use all natural seasonings including extractive of paprika not the cheaper replacement oleoresin of paprika. This provides a brighter, fade free product that holds up better on your pizza.

We use a premium quality, trademarked spice pack for a distinctive full flavor. We do not use Liquid Smoke or Smoked Flavored Casings. All of our pepperoni is dry cured and naturally aged the traditional way, to achieve the proper Moisture/Protein ratio. Our production process achieves the best properties, texture and performance on the pizza.



## GOOD

- Coarse Grind
- Recipe formula utilizing cost effective meat blocks
- Round and red
- Street fighter



## BETTER

- Coarse grind.
- Recipe formula utilizing premier meat block.
- All natural seasonings



## OUR BEST

- Formula unchanged for 30 years
- Fine grind
- Utilizing premium meat block
- All natural seasonings
- Smoked with real wood chips
- The premium product in market

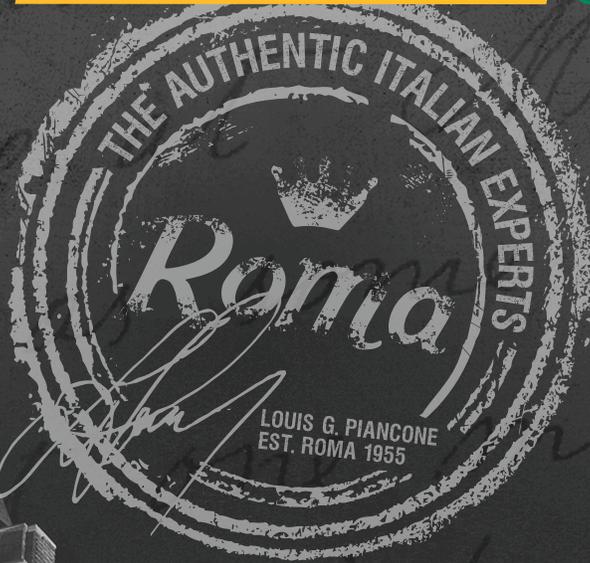
# Pizza Toppings PORTION GUIDE

PIZZA SIZE (INCHES)	6			8			10			12			14			16			18		
	L	M	H	L	M	H	L	M	H	L	M	H	L	M	H	L	M	H	L	M	H
Pizza Sauce (oz)	0.75	1.25	1.75	1.25	2	2.75	2	3	3.5	3	4	5	3.75	5.75	7.5	4.75	7	9	6	8.25	10.25
Cheese (oz)	1	1.25	1.75	1.5	2	2.75	2.5	3.25	4.5	4	6	7.5	5.75	7	9.25	7.25	10.5	14	7.5	12	15.5
Pepperoni (slices)	4	5	8	5	8	12	8	16	20	16	20	28	20	28	40	24	40	48	32	48	64
Pepperoni (oz)	0.25	0.33	0.5	0.33	0.5	0.75	0.5	1	1.25	1	1.25	1.75	1.25	1.75	2.5	1.5	2.5	3	2	3	4
Cooked Sausage (oz)	0.75	1	1.5	1.25	2	2.5	2	3	4	3	4.5	5.75	4	6	8	5.25	7.75	10.5	6.5	10	13.25
Raw Sausage (oz)	1	1.25	2	1.5	2.5	3.25	2.5	4	5.25	4	6	7.5	2.25	8	10.5	7	10.5	14	8.5	13.25	17.5
Cooked Beef (oz)	0.75	1	1.5	1.25	2	2.5	2	3	4	3	4.5	5.75	4	6	8	5.25	7.75	10.5	6.5	10	13.25
Raw Beef (oz)	1	1.5	2	1.75	2.75	3.5	2.75	4	5.5	4	6	7.75	5.5	8	10.5	7	10.5	14	8.75	13.5	17.75
Bacon Topping (oz)	0.25	0.5	1	0.5	1	1.5	1	1.5	2.25	1.5	2.5	3.5	1.75	3.5	4.25	2.25	4.25	6.25	3.25	6	7.5
Canadian-Style Bacon (oz)	0.25	0.33	0.5	0.33	0.5	0.75	0.5	1	1.25	1	1.25	1.75	1.25	1.75	2.5	1.5	2.5	3	2	3	4
Diced Ham (oz)	0.75	1	1.5	1.25	2	2.5	2	3	4	3	4.5	5.75	4	6	8	5.25	7.75	10.5	6.5	10	13.25
Genoa Salami (oz)	0.25	0.33	0.5	0.33	0.5	0.75	0.5	1	1.25	1	1.25	1.75	1.25	1.75	2.5	1.5	2.5	3	2	3	4
Chicken Strips (oz)	0.75	1	1.5	1.25	2	2.5	2	3	4	3	4.5	5.75	4	6	8	5.25	7.75	10.5	6.5	10	13.25
Meatballs (oz)	0.75	1	1.25	1.25	2	2.25	2	2.5	3.5	2.5	3.75	5	3.5	5	6.75	4.5	6.75	8.75	5.5	8.5	11
Taco Meat Crumbles (oz)	0.75	1	1.5	1.25	2	2.5	2	3	4	3	4.5	5.75	4	6	8	5.25	7.75	10.5	6.5	10	13.25
Chorizo Crumbles (oz)	0.75	1	1.5	1.25	2	2.5	2	3	4	3	4.5	5.75	4	6	8	5.25	7.75	10.5	6.5	10	13.25
Shredded Beef (oz)	0.75	1	1.5	1.25	2	2.5	2	3	4	3	4.5	5.75	4	6	8	5.25	7.75	10.5	6.5	10	13.25
Andouille (slices)	3	4	5	3	5	8	5	11	13	11	13	19	13	19	27	16	27	32	21	32	43
Anchovy (pc)	2	3	4	3	4	6	4	6	8	7	8	10	9	10	12	11	13	16	13	16	18
Peppers (oz)	0.5	1	1.5	1	1.5	2	1.5	2.25	3	1.75	2.75	4.25	2.5	4	5.25	3.25	5.75	7.5	4.75	8	11.5
Onions (oz)	0.5	1	1.5	1	1.5	2	1.5	2.25	3	1.75	2.75	4.25	2.5	4	5.25	3.25	5.75	7.5	4.75	8	11.5
Canned Mushrooms (oz)	0.75	1.25	1.75	1	1.75	2.25	1.25	2.25	3.5	1.5	3	4.5	2.25	4.5	7.25	4.25	6	8.5	4.75	7.25	11
Fresh Sliced Mushrooms (oz)	0.25	0.5	0.75	0.5	0.75	1	0.75	1.25	2	1	1.75	2.75	1.5	2.75	3.75	1.75	2.75	4.75	2.75	4.75	7.5
Diced Tomatoes (oz)	0.75	1.25	1.5	1	1.75	2	1.5	2.5	3.5	2.25	3.5	5.25	2.75	4.25	6	3	5.5	8.5	3.25	6.25	10
Sliced Olives (oz)	0.5	1	1.5	1	1.5	2	1.5	2.25	3	1.75	2.75	4.25	2.5	4	5.25	3.25	5.75	7.5	4.75	8	11.5
Pineapple (oz)	0.5	1	1.25	0.75	1.25	2.25	1.5	2.75	3.5	2	3.5	5.25	2.5	4	6	3	5.5	8.25	3.5	6.25	10.5
Banana Peppers (oz)	0.75	1	1.25	1	1.5	1.75	1.25	2.25	3	2	3	4.5	2.5	3.5	5	2.5	4.75	7	2.75	5.25	8.25
Artichoke Hearts (oz)	0.5	1	1.25	0.75	1.25	2.25	1.5	2.75	3.5	2	3.5	5.25	2.5	4	6	3	5.5	8.25	3.5	6.25	10.5
Corn (oz)	0.75	1	1.25	1	1.5	1.75	1.25	2.25	3	2	3	4.5	2.5	3.5	5	2.5	4.75	7	2.75	5.25	8.25
Black Beans (oz)	0.75	1	1.25	1	1.5	1.75	1.25	2.25	3	2	3	4.5	2.5	3.5	5	2.5	4.75	7	2.75	5.25	8.25
<b>Square Inches</b>	<b>28</b>			<b>50</b>			<b>79</b>			<b>113</b>			<b>154</b>			<b>201</b>			<b>254</b>		

L=Light, M=Moderate, H=Heavy

Numbers are generally rounded to the nearest ¼ oz. Guide from Choosing the Right Toppings for Your Pizza, Version 3.0, developed and published by PizzaMarketplace.com in collaboration with Burke Corporation. The publication is free and available by downloading it from the Pizza Toppings Research Center on www.PizzaMarketplace.com.

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