



OFFERING INNOVATIVE AND CORE PRODUCTS TO ENTICE STUDENTS TO “EAT IN”

STUDENT RETENTION

VARIETY OF CUSTOMIZABLE OPTIONS

VERSATILE & INTERESTING BREAD VARIETIES

79%

OF COLLEGE OPERATORS SAY CAMPUS DINING PLAYS A ROLE IN STUDENT RECRUITMENT¹

Just a few reasons why Stonefire® is one of the fastest growing brands in the foodservice flatbread category year after year.

AUTHENTIC RECIPE

- Sourdough adds complex flavors to our flatbread & pizza crusts.
- Prepared in small batches.
- Natural dough fermentation.

THE FINEST INGREDIENTS

- Clean ingredient recipe – No artificial preservatives, colors or flavors.

STONE BAKED

- Baked in patented high heat oven, replicates the stone ovens that create the best crusts in the world.

AMAZING TASTE

- Piadina is infused with oil to give it a unique taste and texture you won't find in a tortilla.



TURN SANDWICHES INTO SOMETHING SPECIAL

Bring inspiration across day parts and menu selections

- Global, ethnic, regional flavors.
- Classics updated & brought to life across all day parts & menu selections.
- Natural ingredients & clean menu.

Sandwiches are the menu category with the highest sales growth potential among Colleges and University operators¹

Flatbread inspired classics



Grilled Chicken Wrap in Original Tear Drop Naan



Bacon & Egg Breakfast Sandwich on 4" Original Naan Round



Prosciutto, Arugula and fresh Mozzarella Wrap on 9" Piadina

93% agree that the quality of the bread is critical to the quality of the sandwich.²

BITED SIZED FLATBREADS

A VERSATILE FLATBREAD

Usage - from charcuterie platters to inspired to go boxes.

Occasions - from snacks, lunch, appetizers and desserts.



Naan Dippers® with Hummus to go



Mini Grilled Cheese with Tomato Soup on Naan Dippers®



Cinnamon & Sugar Coated Naan Dippers® with Caramel Dipping Sauce

26% of C&U operators predicted growth in late-night snacks.¹

PIZZA IS AMERICA'S #1 FAVORITE COMFORT FOOD¹

Whatever creative toppings you choose, our stone oven baked flatbreads deliver an authentic look and taste.

81% OF CONSUMERS RANK THE QUALITY OF THE CRUST AS THE MOST IMPORTANT ATTRIBUTE FOR PIZZA²

Two years in development — Included European tours where our R&D team was able to experience the best crusts to understand the recipe and baking methods of Artisan Pizza Crust.

Care in development delivered consumer preferred flatbreads and pizza crusts.

» THE RESULT

- Made with a traditional artisan process that mimics the gentle touch of the human hand.
- Dough is bulk fermented to develop texture and flavor of the crust for a noticeable difference on first bite.
- Use of sourdough –to enhance the flavor and texture.
- Baked in patented high heat oven technology to mimic the artisan stone ovens that produce some of the best pizza crusts in the world.

STONEFIRE® CRUSTS PREFERRED 2:1
OVER THE LEADING FOODSERVICE PIZZA CRUSTS.³





Our service is what sets us apart!

Responsive - Shorter response time is our advantage with a max 10 day turnaround from order to arrival.

Flexible - Shorter response time supports your ever-changing volume demands.

Supportive - Minimizes your need to carry excess inventory.

Hand stretched or die-cut, we create the perfect shaped naan and flatbreads with a hand made appearance. We use a patented commercial tandoor tunnel oven to produce flatbreads with superior texture and have the capability to deliver consistent quality on a large scale.

NAAN

- Teardrop Original (782)
- Teardrop Fire Roasted Garlic (783)
- Teardrop Whole Grain (785)
- Mini Naan Original (067)
- Naan Dippers® (499)
- Naan Round Original 4" (3040)
- Naan Round Original 8" (839)
- Naan Round Original 10" (066)

PIZZA CRUSTS/FLATBREADS

- Oval Thin Flatbread 13"x5" (114)
- Thin 6"x12" (113)
- Traditional 9"x11" (7560)
- Thin Round 12" (119)

PIADINA

- Original 9" Round (291)
- Original 11.5" Round (495)

For more information visit:

www.stonefire.com/foodservice

