



STONE-BAKED FLATBREADS & PIZZA CRUSTS



Summer Tomato &
Mozzarella Caprese Pizza

STONEFIRE® CRUSTS ARE **PREFERRED 2:1** OVER THE LEADING FOODSERVICE PIZZA CRUST.

Proprietary Study by SSI International

THE PERFECT SPEED-SCRATCH CRUST.

HANDMADE
APPEARANCE
NEVER LOOKS
MANUFACTURED

BUBBLY TEXTURE
WITH A HINT
OF SMOKINESS

CONVENIENT
WITHOUT
SACRIFICING
QUALITY

MADE WITH
PREMIUM
INGREDIENTS

FLAVOR
ENHANCED
WITH
SOURDOUGH

CERTIFIED
VEGAN

BAKED DIRECTLY ON
OUR PATENTED HIGH-
HEAT STONE OVEN.



Baked directly on stone, our speed scratch crusts are noticeably and deliciously different on first bite. Carefully crafted, naturally fermented, and baked to draw out authentic flavors and textures that will complement anything you put on top.



Bacon and Egg
Breakfast Pizza



Flatbread
Parmesan Sticks

Our flatbreads and pizza crusts
are certified vegan and kosher.



Salami Buffalo Mozzarella Pizza

PERCEIVED AS PREMIUM, FLATBREADS COMMAND A HIGHER AVERAGE MENU PRICE THAN TRADITIONAL PIZZA.¹

PRODUCT SPECIFICATIONS

12" x 6" ORIGINAL FLATBREAD	13" x 5" OVAL FLATBREAD	11" x 9" TRADITIONAL PIZZA CRUST	12" THIN PIZZA CRUST
8100113	8100114	8007560	8100119
Dot Code 679105	Dot Code 679106	Dot Code 679096	Dot Code 679136
12" x 6"	13" x 5"	11" x 9"	12" Round
4.6 oz	3.7 oz	10.6 oz	8.5 oz
24 Units per Case	36 Units per Case	12 Units per Case	32 Units per Case
Shelf Life: 7 days	Shelf Life: 7 days	Shelf Life: 7 days	Shelf Life: 7 days

HANDLING

- Ships frozen and thaws quickly — use only what you need.
- Store covered at an ambient temperature for up to 7 days, or store in the freezer to maintain freshness. Best served warm.
- To bake crust, place on a baking sheet for a softer crust or directly on the oven rack for a crispy crust. Can also be baked on a stone or in an impinger oven.
- Top and bake in minutes. Recommended bake temp is 425°F for approximately 6-7 minutes (depending on oven), 8-9 minutes if baked on a tray.
- Easily packed and holds well throughout delivery.

¹Actual dimensions may vary



FOR MORE INFORMATION, VISIT [STONEFIRE.COM/FOODSERVICE](https://stonefire.com/foodservice) OR
REACH OUT TO YOUR LOCAL KEYIMPACT SALES REPRESENTATIVE