



THE POWER OF AUTHENTIC NAAN

TEARDROP, MINI, ROUND, AND NAAN DIPPERS®



Chicken Tahini on Teardrop Naan

THE PERFECT NAAN.

SOFT, PILLOWY TEXTURE

Made with buttermilk and ghee, bulk fermented.

NO ARTIFICIAL PRESERVATIVES

No artificial flavours or colours.

HAND-STRETCHED

Traditional teardrop shape.

BUBBLES AND CHAR

High heat, fast bake.



STONE OVEN BAKED

Patented Tandoor Tunnel Oven.

NAAN RANKS #1

FOR PATRONS "FEELING LIKE THEY ARE EATING SOMETHING UNIQUE AND DIFFERENT."



A traditional South Asian Flatbread, our authentic naan is made with real buttermilk and ghee, hand-stretched into a teardrop shape and baked at scorchingly high heat for just *seconds*. The result is a soft, bubbly, delicious, buttery, perfectly charred flatbread ideal for appetizers, sandwiches, tacos, dips and more...



Teardrop Naan with Chili



Asian Chicken Tacos on Mini Naan

Consumers crave quality — 34% say they're seeking **HIGHER QUALITY MENU OPTIONS** now vs. three years ago.








IRI Scan Data



Naan Breakfast Pizza

STONEFIRE® IS THE #1 MOST TRUSTED FLATBREAD BRAND IN AMERICA, YEAR AFTER YEAR.³

PRODUCT SPECIFICATIONS

ORIGINAL TEARDROP NAAN	FIRE-ROASTED GARLIC TEARDROP NAAN	ORIGINAL TEARDROP MINI NAAN	ORIGINAL NAAN DIPPERS®	ORIGINAL 4" NAAN ROUNDS	ORIGINAL 8" ROUND NAAN	ORIGINAL 10" ROUND NAAN
						
8007820	8000783	8100711	8100709	8100710	8008390	8100722
8" x 10"	8" x 10"	4.5" x 6"	3" x 1.5"	4"	8"	10"
4.4 oz (125 g)	4.4 oz (125 g)	1.6 oz (45 g)	0.4 oz (11.3 g)	1.1 oz (30 g)	3.5 oz (100 g)	5.1 oz (145 g)
48 Units per Case	48 Units per Case	64 Units per Case	Approx. 350 Units per Case	192 Units per Case	48 Units per Case	50 Units per Case
Shelf Life: 8 days	Shelf Life: 8 days	Shelf Life: 8 days	Shelf Life: 7 days	Shelf Life: 7 days	Shelf Life: 8 days	Shelf Life: 8 days

HANDLING

- Keep product frozen to maintain freshness and thaw only what you need.
- Store covered at an ambient temperature for up to 7 days.
- Always warm naan prior to service to revive bubbles, enhance dairy notes and increase pliability.
- Warming tips: Warm over open flame of gas burner, turning frequently with tongs until bubbles spring back to life (approx. 1 minute). Alternatively, spritz with water and warm in a 400°F oven for 2-4 minutes or until warmed through.

*Actual dimensions may vary



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