



# 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 flavors or colors.

### 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.<sup>3</sup>

## PRODUCT SPECIFICATIONS

ORIGINAL TEARDROP NAAN	ROASTED GARLIC TEARDROP NAAN	ORIGINAL TEARDROP MINI NAAN	ORIGINAL NAAN DIPPERS®	ORIGINAL 4" NAAN ROUNDS	ORIGINAL 8" ROUND NAAN	ORIGINAL 10" ROUND NAAN
8000782	8000783	8100067	8200499	8003040	8000839	8000066
Dot Code 679120	Dot Code 679122	Dot Code 679132	Dot Code 723376	Dot Code 679086	Dot Code 679125	Dot Code 679131
8" x 10"	8" x 10"	4.5" x 6"	3" x 1.5"	4"	8"	10"
4.4 oz	4.4 oz	1.6 oz	0.4 oz	1.1 oz	3.5 oz	5.1 oz
48 Units per Case	48 Units per Case	64 Units per Case	Approx. 200 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



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

<sup>1</sup>Proprietary study by SSI International, <sup>2</sup>Technomic's Value and Pricing Consumer Trend Report, 2021, <sup>3</sup>BrandSpark® American Trust Study, 2019-2022



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