

POWERED *BY* PIZZA



Renzi
FOODSERVICE
Delivering the Difference

In This Guide:

Profit-Boosting
Products

Culinary Inspiration
from the Renzi Kitchen

Tips for
Retaining Staff

POWERED *BY* PIZZA

With the continued obstacles facing the industry - from inflation and cost increases, to labor and staffing shortages, to supply chain disruption and inconsistent product availability - we understand that your day-to-day operations may be more challenging than ever.

Restaurant owners in the pizza industry are incredibly resilient and show continued grit in the face of all these challenges. The common thread? You're **powered by pizza** and the love of the industry.

Throughout this guide, you'll find ideas from our Renzi culinary team to help alleviate some of these challenges - including ideas to boost profitability on a variety of product categories, creative recipe inspiration for your menu, and tips on keeping your staff happy so they can keep your business flowing seamlessly.

As your trusted local distributor, our goal at Renzi is to make your job easier so you can focus on what matters - ensuring your customers have a top-notch experience whether dining in-house or off-premise.



**BUY LOCAL.
EAT LOCAL.
LIVE LOCAL.**



CONSIDERING RAISING YOUR MENU PRICES?

Read This First!

If you have to raise your menu prices, make sure you explain to your customers why you're doing it - and why the higher price they're paying is worth it, a recent Technomic report advises.

"Although consumers are aware that costs in general are rising, transparency about the impact of inflation on the restaurant and refined messages that underscore the value consumers receive through quality or uniqueness of these items can help consumers to justify that increased expense - and make the additional purchase with their order."

-Source: Technomic / PMQ Pizza Magazine



DID YOU KNOW?

Pizza Fun Facts!

350 slices of pizza are eaten each second in the U.S.

93% of Americans have at least one slice of pizza per month

\$38 billion worth of pizzas are sold annually in the U.S.

61% of Americans prefer thin crust pizza

There's a 35% rise in pizza delivery sales on the Sunday of the Big Game

Renzi Tip! Looking for a quick caption idea for your social media posts? Incorporate some of these fun facts!

-Source: Pizza facts from EatThis.com



EVERYTHING YOU NEED AT YOUR FINGERTIPS -

Order Online with Renzi Connect!

With Renzi Connect, you can save time and order online when it's convenient for you! Contact your dedicated Renzi Sales Consultant to get set up with quick order guides and learn more about the ordering process.

Visit RenziFoodservice.com/RenziConnect for more info.

THE BASE BREAKDOWN: DOUGHS AND CRUSTS

With the current volatility of the global flour and wheat market, suppliers may be on allocation for your preferred type of flour at any given time. If your flour isn't available, Team Renzi can help you find a suitable replacement for your needs. The amount of protein in your flour is directly related to the strength of your dough, which is what makes choosing the right flour for your application important.



HIGH-GLUTEN FLOUR

13-14% Protein - high gluten potential; aids in development of crisp crust with a firm chew; perfect for NY-style pizza

All Trumps High-Gluten Flour (10863) | 14.2% Protein

- High-gluten, spring wheat flour

All Trumps High-Gluten Bakers Flour (10868) | 14.2% Protein

- Great for hard rolls, crusty hearth breads, bagels and thin crust pizza
- Milled from select varieties to ensure maximum consistency and baking performance

00 Americana High-Protein Wheat Flour (10744) | 14.25% Protein

- Slowly milled to achieve great water retention
- Produces delicious crust with exceptional hydration
- Special attention has been focused on achieving high-quality protein and gluten for a consistent dough
- Blended from special wheat varieties available through the European and Italian market
- GMO free

BREAD FLOUR

12% - 13% Protein - good gluten potential; nice choice for thick crust pizza; softer bite; best for pan-style pizza

Full Strength Bread Flour (68402) | 12.6% Protein

- A spring wheat flour milled from a selected blend of hard wheat
- Provided in a bromated malted enriched option
- Great for any type of yeast-raised products

XXXX Patent Flour (10886) | 12.6% Protein

- A spring wheat, bread flour

HOTEL & RESTAURANT FLOUR

10% - 12% Protein - lowest protein option; enough to form a soft, tender dough; great for Chicago-style deep dish pizza

Hotel & Restaurant All Purpose Flour (10865) | 10.5% Protein

- Enriched, bleached all-purpose flour milled from a selected blend of hard and soft wheat
- Milled to create a versatile offering for bakers who want to produce the widest possible variety of goods with the fullest flavor

Harvest King Enriched Unbleached Flour (10859) | 12% Protein

- An enriched, malted, unbleached, hard winter wheat flour
- Specially milled for the perfect tolerance needed for artisan baking, providing a very desirable crumb structure and texture

Sir Lancelot High-Gluten Flour (10891) | 14.2% Protein

- Milled from the highest protein wheat
- Use when strength is the priority
- Provides high volume and extra chew
- Perfect for authentic NY-style pizza and bagels, as well as adding strength to formulas high in whole grains

Kyrol High-Gluten Flour (28155) | 14.2% Protein

- Delivers on vital performance characteristics such as fermentation tolerance, machinability and absorption
- Superior dough extensibility

Hummer High-Gluten Flour (10873) | 14% Protein

- Delivers on vital performance characteristics such as fermentation tolerance, machinability and absorption
- Superior dough extensibility

Producer High-Gluten Bread Flour (28156) | 13.8% Protein

- Excellent fermentation tolerance, absorption and strength
- This high-quality, mid-protein flour gives you the flexibility to create a variety of foods
- Great for straight doughs, sponge doughs and frozen doughs

00 Pizzeria Wheat Flour (10892) | 12.75% Protein

- Perfect for Neapolitan-style pizza
- The wheat is much finer milled, which helps the forming of gluten and makes the dough more elastic
- This 00 flour uses the code of the wheat and is therefore of higher quality

Hi-Power Flour (10864) | 13% Protein

- Enriched, bleached and bromated
- A spring wheat bread flour milled from a blend of hard wheat
- Provides good tolerance and strength when extra gluten is needed in the recipe

Stone Ground White Whole Wheat Flour (68406) | 12% Protein

- A fine granulation whole grain flour milled from high-protein white spring wheat
- Delivers a mild flavor compared to traditional whole wheat flours
- Provided in an untreated option
- Appreciated by bakers who wish to produce nutritious whole grain baked goods

Sir Galahad Artisan Flour (10889) | 11.7% Protein

- The flour of choice for artisan breads and yeasted pastries
- Equivalent to a French Type 55 (milled from premium hard wheat)
- A very versatile all-purpose or low-protein bread flour
- Yields a dough that handles easily and has great fermentation tolerance
- Ideal for artisan breads, laminated dough and Neapolitan pizza

Looking to make delicious pizza offerings but don't want to dedicate the time and labor to making homemade dough? These value-added items are easy to use and can help boost your pizza profits and save time in the back of the house.

DOUGH BALLS

10 oz Classic Dough Ball
37213 • Take 2

22 oz Dough Ball 
37027 • Delorio's

Slack dough balls out under refrigeration then bring to room temperature for 20-30 minutes before stretching.

DOUGH FLATS

22 oz Dough Flat Raw 
36074 • Delorio's

Dough flats come shaped and oiled on one side to remove a step from the pizza-making process. Slack flats out on screens or sheet pans under refrigeration then bring to room temperature for 20-30 minutes before stretching.

SHEETED DOUGH SHELLS

Sheeted Pizza Dough Shell 14" 
36126 • Delorio's

Pre-sheeted pizza dough shells take the traditional flavor of a dough ball and combine it with the convenience of a pre-shaped product. The pizza dough arrives fully stretched and ready to thaw, proof, top and bake.

PAR-BAKED DOUGH SHELLS

Full Sheet Par-Baked Pizza Shell 18" x 24" 
36078 • Delorio's

Par-baked pizza dough is the best alternative to made-from-scratch pizza dough and is ideal for those short on time, yet needing to produce reliably delicious pizza products quickly. These pre-stretched, baked shells arrive at your facility ready for toppings - no proofing stage required. Simply top, bake and serve.



More sizes available - reach out to your Renzi Sales Consultant or order online on Renzi Connect to see all options!



FROM THE RENZI KITCHEN - RECIPE IDEA

Simply thaw, top and bake for an easy-to execute and shareable appetizer.

Gorgonzola Steak Flatbread

- 10669 • 1 large **Stonefire Oval Flatbread, par baked**
- 25713 • 5 oz **BelGioioso La Bottega di CreamyGorg® Cheese** 
- 88153 • 1/2 cup **Caramelized Onions**
- 25640 • 5 oz **BelGioioso Fresh Mozzarella Cheese**
- 12311 • 5 oz **Beef Tenderloin, cooked medium rare**
- 88202 • 1 cup **Fresh Arugula Leaves**
- 46586 • 4 **Roland Dried Figs, quartered** 
- 56127 • **Roland Balsamic Glaze, garnish**

Top par-baked flatbread with La Bottega di BelGioioso CreamyGorg cheese, caramelized onions and BelGioioso fresh mozzarella cheese.

Bake flatbread in oven until crispy and cheese is melted. Take out of oven and top with thinly sliced steak, arugula, dried figs and balsamic glaze.

Serve immediately.

-Source: Recipe adapted from BelGioioso

ALTERNATIVE CRUST OPTIONS

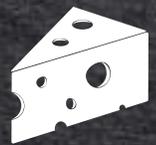
Oval Flatbread 13" x 5"
10669 • Stonefire

Pizza Shell Par Baked 9" GF
36125 • Delorio's

**Seasoned Cauliflower
Pizza Shell 10" GF**
36931 • Rich's

**Seasoned Cauliflower
Flatbread 12" x 5" GF**
10590 • Rich's

MEASURE UP: THE BIG CHEESE



Portion control plays a key role in achieving profitability in the pizza business. To ensure you are most profitable - you should weigh or measure everything!

When talking about overall food cost, portion control is one of the most important factors. There are three key aspects to know:

1

How much you pay for your food

2

How much you are charging for your food

3

How much (what size portions) you are using

PORTIONING CHEESE - INDUSTRY STANDARDS BY WEIGHT

Cheese is one of the easiest ingredients to go overboard on. Don't get us wrong - we all love an extra cheesy pizza - but **you are losing money** if you do not implement measured portion control for your cheese. Check out this graphic for a quick reference on appropriate portion sizes.



6"



8"



10"



12"



14"



16"



18"



Shredded Mozzarella Cheese Blend

25734 • BelGioioso
BelGioioso Platinum Label cheeses are premier quality mozzarella crafted for superior performance and richer, creamier flavor.



Regular Shredded Mozzarella Cheese WM/LM

25619 • Galbani
High-yield mozzarella with consistent, reliable performance at an affordable price. Galbani mozzarella is rich and flavorful, browns well, and resists burning.



Plant-Based Shredded Mozzarella Cheese SPO

46257 • Rich's
Plant-based mozzarella style shreds that taste great melted on a pizza, topping a sandwich, in a creamy sauce and even straight out of the bag.

Regular Shredded Mozzarella Cheese WM NYS AL

25862 • Great Lakes Cheese (Empire)
Great Lakes Cheese offers a number of different shred and dice options for all of your needs!



REGULAR

1/8" x 1/8" x 1 1/4" - 1 3/4"



DICED

1/8" x 1/8" x 1/8"



FANCY

1/16" x 1/16" x 1 1/4" - 1 3/4"



FEATHER

1/16" x 3/16" x 1 1/4" - 1 3/4"

Additional shred and blend options available - reach out to your Renzi Sales Consultant or order online on Renzi Connect!

TRY THESE CHEESE OPTIONS FOR SPECIALTY PIES

Whole Milk Ricotta Cheese

25625 • Galbani

Feta Cheese Crumbles

25542 • Marmaris

Goat Cheese Crumbles GF

25698 • President



Shake It Off!

These parmesan cheese portion control packets are perfect for takeout orders or in-house dining. Skip the portioning, refilling and cleaning of containers so your staff can focus on the key tasks each day!

Galbani Grated Parmesan Cheese PC (25751)

TOPPINGS CENTRAL – MIX AND MATCH



Like cheese, the key theme with all toppings is portion control! Be sure to weigh toppings to control costs and achieve consistent pies every time.

SAUCE

- 56975 • **Angela Mia Fully Prepared Seasoned Pizza Sauce**
- 35416 • **Casa DiLisio Basil Pesto Nut-Free**

- 36425 • **Angela Mia Alfredo Sauce**
- 68124 • **Chef Italia Garlic Herb Blend Spread**

White garlic pizzas are making a comeback in 2023!
Try one of these sauces for the perfect base.

PRODUCE

- 88206 • **Fresh XL Tomatoes 5x6**
- 88228 • **Fresh Sliced Mushrooms 3/16"**
- 88315 • **Fresh Choice Suntan/Choppers Peppers**
- 88153 • **Fresh Jumbo Spanish Onions 50#**
- 88202 • **Fresh Baby Arugula**
- 88204 • **California Baby Spinach**
- 45113 • **Grade A Broccoli Cuts IQF**
- 58997 • **Vertullo Fire-Roasted Red Pepper Strips**
- 61034 • **Cool Crisp Mild Banana Pepper Rings**
- 92064 • **Vertullo Artichoke Hearts 40/50 Ct**
- 59010 • **Pearls Sliced Black Olives**

Renzi Fresh Produce

Don't forget! Renzi has a wide variety of fresh produce options for any pizza topping combo you can think of - and for all your antipasto and salad offerings!



BECOME A PORTION CONTROL PRO *with Renzi!*

Scan here for a quick one-page cheat sheet on the proper portions for a variety of toppings and pizza sizes!

PROTEIN

- 22021 • **Margherita Sliced Cup & Char Pepperoni**
- 21083 • **Premoro Thick Cut Sliced Pepperoni**
- 21060 • **Hormel Performance Sliced Pepperoni GF**
- 32071 • **Premoro Hand-Pinch Cooked Mild Italian Sausage**
- 32083 • **Hormel Masterpieces Italian Sausage Topping FC GF**
- 21085 • **Burke Sliced Italian Dry Salami GF**
- 18138 • **Smithfield Real Bacon Bits FC 1/2"**
- 21095 • **Burke Beef Pizza Topping FC**
- 33255 • **Smithfield Black Forest Ham**
- 55015 • **Tyson Low Sodium Pulled White Meat Chicken FC**

PLANT-BASED PROTEIN

- 11068 • **Gardein Crispy Vegan Chicken Pieces**
- 11464 • **Beyond Meat Plant-Based Vegan Beef Crumbles GF SPO**
- 11487 • **Beyond Meat Plant-Based Hot Italian Sausage SPO**
- 11491 • **Beyond Meat Plant-Based Sweet Italian Sausage SPO**



Did You Know? October is National Pineapple Month and National Pizza Month! Run some limited-time offers (LTOs) around this scandalous pizza topping to create some buzz - and drive more traffic through your doors.

Dole Pineapple Tidbits in Juice (46231)

PACK IT UP

White Pizza Box B Flute 12"
78063 • 50/12x12

Kraft Pizza Box B Flute 16"
76951 • 50/16x16

Renzi Tip! MAKE YOUR SHOP THE CALZONE... ZONE

Try featuring calzones on your menu to help cross utilize ingredients and boost profitability! Portable, convenient and yet another way for your customers to enjoy your delicious pizza combos on-the-go. Here are some of our favorite combos:

- Eggplant/Ricotta/Garlic
- Philly Steak/Peppers/Onions
- Chicken/Bacon/Ranch
- Buffalo Chicken/Celery/Blue Cheese

YOUR FAVORITE WINGMAN



While price and availability may be settling down in the wing market (for now, anyway!), other ingredients may be on the rise - so it's important to find ways to cut costs on all ingredients! Remember: cutting costs doesn't have to mean skimping on quality - you can continue providing a reliable product and keep your customers coming back for more while still helping your bottom line.



BONE-IN WINGS

- 53060 • **Jumbo Cut Fresh Raw Chicken Wings 6/9**
- 73130 • **Mountaire Frozen Raw Chicken Wings 6/9 - Halal New!**
All Noor Al-Jabal products are certified Halal by the Halal Food Council U.S.A. and are blessed in person by practicing Muslims.

Save time, minimize use of fryer oil and reduce any worries about serving raw chicken with steamed wing options! These items are ready to cook from frozen or can be slacked out and cooked from thawed.

- 55316 • **Tyson Magum Chicken Wings FC**
- 55306 • **Tyson Oven-Roasted Magnum Chicken Wings FC**
- 55387 • **Brakebush Jumbo Chicken Wings FC 6-8 GF**
- 53090 • **Perdue Steamed Jumbo Chicken Wings FC**
- 55403 • **Crestview Poultry Steamed Chicken Wings FC New!**

BONELESS WINGS

Labor saver alert! Boneless wings are reliably profitable and are easy to execute from freezer to fryer. With the average boneless wing costing around \$0.30/ounce, sell by the pound or half pound to maximize your profits.

- 55305 • **Tyson Breaded Boneless Chicken Wings FC NAE**
- 77320 • **Koch's Breaded Boneless Chicken Wings Raw**

PLANT-BASED WINGS

- 11068 • **Gardein Crispy Vegan Chicken Pieces**
Meatless, well done! Crispy chick'n pieces deliver the taste and texture of traditional meat, with no cholesterol and less saturated fat. Gardein products are an easy swap for animal proteins, accept a wide variety of sauces, and can be prepared like traditional meat.
100% Plant-Protein | Certified Vegan | Non-GMO Project Verified

- 42260 • **Harvest Creations Tabasco Breaded Cauliflower**
Breaded cauliflower spiced with Tabasco brand original red sauce flavor are the perfect menu addition to satisfy guests' cravings for innovative tastes. This shareable appetizer has the perfect balance of heat and flavor!

- Light and crispy bite on the outside with panko-coated extended hold time
- Pleasing firm texture on the inside
- Freezer to fryer with no waste

WINGS ON THE GO

Keeping the quality of your favorite wings intact for off-premise orders can be a challenge! These takeout containers are Renzi-tested and approved to deliver hot and crispy wings on the go.

Hinged Plant Fiber Container 9" x 9" (1 Compartment)

95053 • Fabri-Kal • 4/50ct

Made with a blend of wheat straw and wood fiber, Greenware plant fiber blend containers offer superior strength and versatility. They have a wide temperature range, making them suitable for hot and cold foods.

- Superior grease and liquid holdout
- Domestically grown, harvested and manufactured
- Made from renewable resources
- Freezer safe, microwaveable and suitable for uses up to 300° F
- Meets international standards for compostability

Don't Forget the Foil!

Interfolded Foil Sheets 8" x 10" 3/4
77155 • Handi-foil • 6/500 Ct

Hinged Natural Polypropylene Container 9" x 9" x 3" (1 Compartment)

78682 • Empress Earth • 6/25 Ct

Made with up to 40% natural mineral content blended with polypropylene, mineral filled polypro containers use far less plastic than other options, offering an earth-friendly solution for all your takeout needs. Keep food secure and fresh with these containers!

- Fully recyclable
- Liquid- and grease-resistant
- Textured sidewall ribbing for strength and dual lock bars that click shut upon close
- Fully microwaveable for reheating
- Stack conveniently for space saving storage

SPICE UP YOUR LIFE



Give your wings the zing they deserve with a variety of sauces or dry rubs! Plus, all the dipping sauces you need for a true wing experience. Use gallon containers to portion yourself or save on labor and try our portion control options.



Your Dry Rub Hub

Cajun Dry Rub

Durkee Cajun Seasoning (68072)

Dill Pickle Dry Rub

Durkee Garlic Salt (68147) + Durkee Dill Weed (68131)

Poultry Dry Rub

Highland Market Poultry Seasoning GF (67995)

Everything Bagel Dry Rub

McCormick Everything Bagel Seasoning Blend GF (68341)

Italian Style Dry Rub

Highland Market Italian Seasoning GF (67996)

Old Bay Dry Rub

McCormick Old Bay Seasoning (93048)



DRIZZLED TO PERFECTION

In addition to your standard wing applications, explore using sauces as an added drizzle on top of your pizzas. This can create added value perception among consumers and give your offerings a more artisan or specialty feel.

- **Kogi Serrano Chili Sauce** (56186)
- **Kogi Sweet Garlic Teriyaki Sauce** (56185)
- **Cap Creations Blazin' Berries Dipping Sauce** (46330)
- **Sweet Baby Ray's Honey Hot Wing Sauce** (67123)
- **Roland Classic Style Melba Sauce** (95227)

Safety First!

Don't forget to practice food safety protocol and always wear gloves while preparing ready-to-eat foods!

XL Blue Nitrile Gloves Powder-Free

71918 • Handgards • 4/100 Ct

- Superior fit and performance for big tasks
- Designed with extra strength and durability
- High-quality, economical latex alternative



GRAB-AND-GO SNACKS AND SIDES



Boost check averages and make add-ons for takeout and delivery orders easy by having a variety of convenient grab-and-go options available for your customers to consider!

SIP, SIP, HOORAY

Cola Soda 
76643 • 24/12 Oz
Adirondack Beverages

Ginger Ale Soda 
76645 • 24/12 Oz
Adirondack Beverages

Root Beer Soda 
76640 • 24/12 Oz
Adirondack Beverages

Whole Chocolate Milk 12 Oz UHT 
25461 • 12/12 Oz • Byrne

Chocolate Soy Milk Aseptic GF
25220 • 18/8 Oz • Silk

100% Apple Juice
45360 • 24/10 Oz • Ruby Kist

Cranberry Juice Cocktail 27%
45361 • 24/10 Oz • Ruby Kist



THE CRUNCH FACTOR

Maui Onion Kettle Chips GF
75409 • 25/2 Oz • Dirty Chips

Funky Fusion Kettle Chips GF
75410 • 25/2 Oz • Dirty Chips

Sea Salted Kettle Chips GF
75401 • 25/2 Oz • Dirty Chips

Tons of flavor options available!

SOUPS GALORE

These soups are fully prepared and fresh – they can be easily portioned into deli containers for a warm and tasty grab-and-go option.



Fresh Italian Wedding Soup
37437 • 2/8#
Kettle Cuisine



Fresh White Chicken Chili with Cilantro GF
37424 • 2/8#
Kettle Cuisine



Fresh Broccoli Cheddar Soup GF
37420 • 2/8#
Kettle Cuisine



SWEET TREATS

These freezer-to-counter options are all individually wrapped so your staff can simply set them out for guests to enjoy!

Chocolate Chip Cookie Gluten-Free IW T&S
51584 • 24/3 Oz • David's Cookies

Chocolate Chip Brownie Gluten-Free IW T&S
51585 • 48/3.5 Oz • David's Cookies

Chewy Marshmallow Bar 2.1 Oz IW
28577 • 40/2.1 Oz • Sweet Street

Lemon Blueberry Manifesto Cookie IW
28582 • 48/2.8 Oz • Sweet Street

Salted Caramel Cookie 2.94 Oz IW
28575 • 48/2.94 Oz • Sweet Street

Snickerdoodle Cookie Gluten-Free IW T&S
51635 • 24/3 Oz • David's Cookies



GO NUTS

Maple Pecans Glazed Mix
39992 • 108/1.5 Oz • Sahale

Honey Almond Glazed Mix
39995 • 108/1.5 Oz • Sahale

Tangerine Vanilla Cashew Macadamia Glazed Mix
39991 • 108/1.5 Oz • Sahale

Fruit & Nut Trail Mix
39990 • 108/1.5 Oz • Sahale

MAP OUT YOUR GAME PLAN: TIPS *FOR* RETAINING GOOD STAFF



As one of the primary challenges the foodservice industry is facing, a solid strategy around retaining your staff must be a key priority. You may have the best food and concept in the world - but without engaged staff there to bring it all to life, your success will be limited. These tips can help you get started!



1

KEEP THINGS *Simple*

- Reservations
- Technology
- Menus

2

SHOW YOUR *Appreciation*

- Employee scheduling
- Wages or bonuses
- Incentives or rewards

3

FOSTER A *Tight-Knit Team*

- Team-building activities
- Staff events
- Company parties



Scan below to read the full article from *PMQ Pizza Magazine!*



Renzi

FOODSERVICE

Delivering the Difference

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