



Renzi
FOODSERVICE
Delivering the Difference

PIZZA & WINGS

We've joined forces and are now a part of US Foods®!



PIZZA & WINGS

Pizza and wings: a legendary combo – made possible by the most legendary restaurant operators. Whether you're gearing up for the game day rush this sports season, or simply looking to revamp some of your offerings in the coming year - this guide offers all the best items to help you make your menu shine and your business more profitable!

Industry Stats: What Customers Want

32% are looking for more
pizza deals/specials

25% want more restaurants/
pizzerias to offer vegetarian pizzas
and **21%** want more vegan pizzas

28% would prefer to order from
a company that uses eco-friendly,
sustainable packaging and **21%**
are willing to spend more for it

42% want a pizza delivery
online ordering system that
lets them track their order

Source: Technomic 2022 Pizza Consumer Trend Report



LET'S START FROM THE TOP

Pizza Sauce

Fully Prepared Seasoned Pizza Sauce

#56975 • Angela Mia • 6/106 oz

Nut-Free Basil Pesto

#35416 • Casa DiLisio • 2/32 oz

**White garlic pizzas are making a comeback!
Try one of these sauces for the perfect base:**

Garlic Herb Blend Spread

#68124 • Chef Italia • 3/5#

Alfredo Sauce

#36425 • Angela Mia • 4/80 oz



Don't Forget the Garnish!

This special seasoning blend enhances all the classic flavors of Italian pizza that your customers will love and expect.

Pizza Seasoning Garnish

#36801 • Delorio's • 6/1#





Produce

A Extra Large Tomatoes 5x6
#88206 • Renzi Fresh Produce • 1/10#

Sliced Mushrooms 3/16"
#88228 • Renzi Fresh Produce • 2/5#

B Choice Suntan/Choppers Peppers
#88315 • Renzi Fresh Produce • 1/20#

Jumbo Spanish Onions 50#
#88153 • Renzi Fresh Produce • 1/50#

C Sliced Red Onion 1/4"
#89159 • Renzi Fresh Produce • 2/4#

D Sliced Jalapeño Peppers
#63068 • Vertullo • 4/1 gal

Fresh Basil
#88414 • Renzi Fresh Produce • 1/4 oz

Baby Arugula
#88202 • Renzi Fresh Produce • 2/2#

Baby Spinach
#88204 • California • 1/4#

Grade A Broccoli Cuts IQF
#45113 • Packer • 12/2.5#

Fire-Roasted Red Pepper Strips
#58997 • Vertullo • 6/10#

Mild Banana Pepper Rings
#61034 • Cool Crisp • 4/1 gal

Artichoke Hearts
#92064 • Vertullo • 40/50 ct

E Sliced Black Olives
#59010 • Pearls • 6/10#

F Pineapple Tidbits in Juice
#46231 • Dole • 12/20 oz

Protein

Sliced Cup & Char Pepperoni
#22021 • Margherita • 2/12.5#

Thick Cut Sliced Pepperoni
#21083 • Premoro • 2/12.5#

G Sliced Pepperoni GF
#21060 • Hormel Performance • 2/12.5#

I Italian Sausage Topping FC GF
#32083 • Hormel Masterpieces • 2/5#

H Sliced Italian Dry Salami GF
#21085 • Burke • 2/5#

Italian Pork Sausage Topping
#32123 • Roseli • 2/5#

Real Bacon Bits FC 1/2"
#18138 • Smithfield • 2/5#

Hand-Pinch Cooked Mild Italian Sausage
#32071 • Premoro • 2/5#

Black Forest Ham
#33255 • Smithfield • 2/10#

Pulled White Meat Chicken
#59114 • Koch Foods • 1/10#

Croghan Bologna 🍖
#27155 • Croghan Meat Market • 1/1# Avg

Plant-Based Protein

Incogmeato Homestyle Chick'n Tenders
#11072 • MorningStar Farms • 1/10#

Beefless Vegan Strips
#11082 • Gardein • 1/10#

Tempeh Veggie Bacon GF 🍖
#89173 • SoyBoy • 4/1.5#

Extra Firm Organic Tofu
#89137 • SoyBoy • 4/4#

LET'S GET CHEESY

Portion control is one of the most important factors in managing your overall food cost! There are three key aspects to know:

ONE

How much you pay for your food

TWO

How much you are charging for your food

THREE

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 and you are losing money if you do not implement measured portion control. Check out this graphic for a quick reference on appropriate portion sizes.



Using diced cheese?

Always weigh the product. Every time.

Using shredded cheese?

We've got a shortcut for you! Mark your measuring cup at the proper spot for more speedy assembly. Be sure to train employees to loosely hand fill the cheese into the measuring cup to get an accurate measure.



REGULAR

1/8" x 1/8" x 11/4" - 13/4"



FANCY

1/16" x 1/16" x 11/4" - 13/4"



FEATHER

1/16" x 3/16" x 11/4" - 13/4"



DICED

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



NEW! Grande Cheese In Stock at Renzi

Grande mozzarella cheese has a rich, one-of-a-kind buttery flavor, exceptional consistency and supreme melt. It stands out as an ingredient that can elevate authentic Italian pizza and other dishes!

GRANDE.

Reach out to your Renzi Sales Consultant to learn about all our Grande cheese offerings!



#7518798



#25690



#25151

Mozzarella & Blends

Feather Shred Five Cheese Blend 🚚
#25150 • Great Lakes Cheese • 4/5#

Feather Shred Mozzarella Cheese LMPS
#25849 • Roseli • 4/5#

Feather Shred Mozzarella Cheese LMWM 🚚
#25151 • Great Lakes Cheese (Empire) • 4/5#

Diced Mozzarella/Provolone Cheese WM 🚚
#25161 • Great Lakes Cheese • 4/5#

Mozzarella Cheese Loaf WMLM
#8293128 • Grande • 8/7# Avg

Specialty Cheeses

Sopraffina Ricotta Cheese
#7518798 • Grande • 6/3#

Shaved Parmesan Cheese
#25696 • BelGioioso • 12/2#

Goat Cheese Crumbles GF
#25698 • President • 2/2#

Thin Sliced Mozzarella Pizza Cheese
#25690 • BelGioioso • 6/2#

Don't Forget Takeout Orders!

#24972 • Parmesan Cheese Packets • N'Joy • 200/3.5 gr

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!



LET'S GET THIS DOUGH

Pre-Made Labor-Savers

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 Flats

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.

22 oz Dough Flat Raw 🍕
#36074 • Delorio's



Dough Balls

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

22 oz Dough Ball 🍕
#37027 • Delorio's

10 oz Classic Dough Ball
#37213 • Take 2



Par-Baked Dough Shells

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.

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

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



Stretched for time? Order on the go!

**You can save time and order online through Renzi Connect!
NOW AVAILABLE! Download the Renzi Connect mobile app today!**

Gain the convenience of online ordering and all the detailed account information you need to keep your business running smoothly – right at your fingertips. Plus, set up quick order guides to make the process even more efficient for you and your team.

Learn more at RenziFoodservice.com/RenziConnect.

Flour Is Power!

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

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

Bread Flour

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

00 Pizzeria Wheat Flour

#10892 • 12.75% Protein

- Perfect for Neapolitan-style pizza
- Finer-milled wheat helps the forming of gluten, making the dough more elastic
- Uses the code of the wheat and therefore is higher quality

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

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

NEW! Detroit-Style Pizza

Try this delicious Detroit-Style Gluten-Free Crust from Rich Products – it cooks, cuts and crunches like a traditional deep-dish pizza!

Gluten-Free Detroit Pizza Shell 7x9

#90301 • Rich's • 20/9 oz

Diced Premio Mozzarella Cheese WMLM

#25645 • Galbani • 6/5#

Fully Prepared Seasoned Pizza Sauce

#56975 • Angela Mia • 6/106 oz

- Grab a Detroit-style pan. If you don't have one - no problem! Swap for a screen or sheet pan.
- Build it Detroit-style: toppings, then cheese and top with sauce.
- Bake for approximately 7 minutes at 550 degrees in an impinger oven.

Renzi Tip! Try with a garlic butter base with cheese and veggies.

Scan this QR code for a video with step-by-step directions and handling instructions! →



Alternative Crusts for All!

Be sure to offer a variety of crust options for customers who have specific dietary preferences. We have delicious, high-quality crusts to fit your needs - the below are some of our favorites!



#37023
Gluten-Free
Cauliflower Pizza Shell
Pizza Oggi • 12/10.5 oz



#10590
Cauliflower Seasoned
Flatbread 12 x 5
Rich's • 48/5.5 oz



#36131
Self-Rising Pizza
Shell, 16" No Edge
Delorio's • 19/28 oz



#37084
Gluten-Free Par-
Baked Pizza Shell 12"
Udi's • 20/9.7 oz



#38000
Wood-Grilled White
Pizza Shell 12"
The Pizza Gourmet • 1/25 Ct

LET'S TAKE IT ON-THE-GO



Pack Up Your Pizzas!

10" White B-Flute Pizza Box
#77910 • Packer • 50/10x10

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

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

These Wings are Flying!

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.

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

Sugarcane Hinged Container 9" x 6" x 3"
#78818 • Plant2Earth • 1/200 Ct

Package up take out orders and take a step toward going green with this environmentally smart option!

- Holds up against hot entrees
- Made from renewable resources
- Freezer safe, microwaveable and suitable for uses up to 300° F
- Meets international standards for compostability

White Hinged Mineral Container 8" x 8" x 3"
#78788 • Packer • 1/150 Ct

- 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

Kraft Xpressnap 1/4 Fold Napkin
#94502 • Tork • 12/500 Ct

White Medium-Duty Disposable Towel 13" x 20"
#78855 • Q-Wipes • 1/150 Ct

White Single-Ply Luncheon Napkin 12" x 12"
#93368 • Packer • 12/500 Ct



#77155



#78818



#94502



Safety First!

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

#71918 • XL Blue Nitrile Gloves Powder-Free • Handgards • 4/100 Ct

Flip for All Things Wings! →

LET'S WING IT



#55306

Bone-In Wings

Jumbo Cut Fresh Raw Chicken Wings 6/9

#53060 • Packer • 4/10#

Super Jumbo Chicken Wings FC

#59123 • Pierce • 3/8.33#

Magnum Chicken Wings FC

#55316 • Tyson • 2/5#

Oven-Roasted Magnum Chicken Wings FC

#55306 • Tyson • 3/5#

Jumbo Chicken Wings FC 6-8 GF

#55387 • Brakebush • 2/6#

Steamed Jumbo Chicken Wings FC

#53090 • Perdue • 2/5#



#55305

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.

Breaded Boneless Chicken Wings FC NAE

#55305 • Tyson • 2/5#

Breaded Boneless Chicken Wings Raw

#77320 • Koch Foods • 2/5#



#46191

Plant-Based Wings

NEW! Battered Cauliflower Floret Wings

#46191 • V'DGZ • 4/3#

A crispy crunch of lightly pickled cauliflower, perfect as is or tossed with your favorite sauce. Large pickled cauliflower florets with a clear, crispy coating

Tabasco Breaded Cauliflower

#42260 • Harvest Creations • 6/2#

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

LET'S GET SPICY

Your Dry Rub Hub

Cajun Dry Rub

#68072 • Durkee • Cajun Seasoning • 6/22 oz

Dill Pickle Dry Rub

#68147 • Durkee • Garlic Salt • 6/40 oz

#68131 • Durkee • Dill Weed • 6/5 oz

Jerk Seasoning Rub

#68063 • Durkee • Jamaican Jerk Seasoning • 6/25 oz

Ranch Rub

#28594 • Major • Ranch Dressing Mix • 18/3.2 oz

Italian-Style Dry Rub

#68068 • Monarch • Italian Seasoning • 1/28 oz

Old Bay Dry Rub

#93048 • McCormick • Old Bay Seasoning • 6/24 oz

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.

Serrano Chili Sauce

#56186 • Kogi • 4/65 oz

Sweet Garlic Teriyaki Sauce

#56185 • Kogi • 4/65 oz

Blazin' Berries Dipping Sauce

#46330 • Cap Creations • 2/128 oz

Honey Hot Wing Sauce

#67123 • Sweet Baby Ray's • 4/64 oz

Spicy Sticky Wing Sauce

#67241 • Kogi • 4/65 oz

Sauce It Up!



Frank's RedHot Original Cayenne Pepper Hot Sauce

#57145 • Gallon • 4/1 gal

#66614 • PC Packet • 200/7 gm

Made with a premium blend of aged cayenne peppers to add a kick of heat and a whole lot of flavor to your favorite foods.



Texas Pete Hot Sauce

#57177 • Gallon • 4/1 gal

#57135 • PC Packet • 200/7 gm

This time-tested secret blend of specially-selected peppers has been fermented to perfection to wrangle up a bold and balanced flavor.



Ken's Homestyle Ranch

#56067 • Gallon • 4/1 gal

#56031 • PC Cup • 100/1.5 oz

Expertly balancing the flavor of fresh buttermilk with onion and garlic, this is a rich and creamy dressing that delivers the classic, full-bodied taste you'd expect.



Ken's Chunky Bleu Cheese

#56020 • Gallon • 4/1 gal

#56017 • PC Cup • 100/1.5 oz

Filled with 3/4-inch cut bleu cheese chunks, this premium dressing contains the most bleu cheese, largest cuts and heaviest body, making it the perfect pair to any salad or game day platter.



Renzi

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