

**FEAST** YOUR EYES.

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**PRODUCT CHART** 

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# IN DEMAND AND ON THE MENU.

The results are in and your consumers have spoken: If they had to stick with one food for the rest of their lives, Americans would choose pizza.<sup>1</sup>

WORLD PIZZA MARKET \$149 BILLION<sup>2</sup>

US PIZZA MARKET \$52.5 BILLION

NO. OF US PIZZERIAS 76,933<sup>2</sup>

AMERICANS WHO WILL EAT PIZZA TODAY 13%

AMERICANS WHO WILL EAT PIZZA THIS WEEK 43%

AMERICANS WHO WILL EAT PIZZA THIS MONTH 83%

AVERAGE NUMBER OF SLICES OF PIZZA EATEN BY A PERSON EVERY YEAR

46 SLICES

2021 GLOBAL SALES FOR FROZEN PIZZA EXPECTED TO INCREASE BY

1.5 BILLION<sup>6</sup>

FORECASTED ANNUAL GROWTH RATE FOR GLOBAL FROZEN PIZZA INDUSTRY

**5.3%**°



GENERATIONS OF INNOVATION.

Here at Rich's, we know pizza. For over 40 years, we've dedicated ourselves to bringing you innovative solutions that deliciously balance the demands of your consumers with the needs of your operation.

As trends have evolved and expanded, so has our portfolio. Our commitment is reflected in our investments, acquisitions, quality and safety. Today, we're proud to offer the most diverse and flexible frozen pizza dough and crust portfolio in the market.

WITH RICH'S, YOU DON'T NEED TO BE A PIZZA EXPERT. THAT'S US. LET'S DISCOVER YOUR EDGE, TOGETHER.



Rich's installs its first Pizza Dough Ball line in Appleton, WI Rich's is first to market with frozen Sheeted Pizza Dough Rich's begins producing authentic parbaked Pizza Crusts and Flatbreads Rich's introduces the revolutionary Fresh 'n Ready™ Oven Rising Sheeted Pizza Dough





2012

Acquires family-owned Goglanian Bakeries,

manufacturer of highest

quality Pizza and Flatbread

goglan an

Our first Fully Topped Pizza line begins production in Crest Hill, IL

2014

2018



Acquires family-owned Venice Bakery, manufacturer of the highest quality gluten free and plant-based Pizza Crusts and Flatbreads

2019

Acquires family-owned Rizzuto Foods, manufacturer of a variety of gluten free and specialty pizza products



2020

Rich's launches the most expansive portfolio of Plant-Based Pizza Doughs, Crusts and Flatbreads

# TRENDS $\backsim$ ON THE RISE.

Authentic ingredients. More choices. Easy to execute. An elevated experience! Today's consumers are transforming the pizza market — and Rich's has everything you need to adapt. We translate the trends that will drive revenue for your operation.



# **AUTHENTICITY**

- 49% of American consumers want more authentic pizza offerings.<sup>2</sup>
- 44% choose where they get their pizza by "the best crust." 2
- **80%** wish that pizzerias would offer more premium, innovative options.<sup>7</sup>
- **79%** of Millennials like to experiment with products from different countries.<sup>9</sup>

RICH'S DOUGH BALLS AND READY-TO-STRETCH DOUGHS DELIVER SOLUTIONS FOR FRESH BAKED, RUSTIC, OLD WORLD-STYLE PIES.



# **HEALTHIER OPTIONS**

- 25% say they would eat pizza even more often if only there were healthier options. 10
- 44% choose operators who use fresh, high quality ingredients.<sup>2</sup>
- **68%** are willing to pay more for foods and beverages that don't contain undesirable ingredients.<sup>11</sup>
- 72% of consumers are now more likely to pay attention to nutritional benefits when purchasing food.<sup>3</sup>

WITH PLANT-BASED, GLUTEN FREE, KETO-FRIENDLY SOLUTIONS AND MORE, RICH'S VERSATILE PORTFOLIO CAN FULFILL ANY DESIRE.



# CONVENIENCE

- \$14 Billion was spent on pizza delivery in the US in 2020.
- 71% of consumers have ordered pizza delivery within the past three months.<sup>13</sup>
- 1 IN 3 Millennials order delivery at least once per week.14

RICH'S FRESH 'N READY™, PARBAKED, AND FULLY TOPPED PIZZAS MAKE IT SIMPLE TO MEET THE DIVERSE DEMANDS OF YOUR CUSTOMERS WHEN THE RUSH HITS.

<sup>&</sup>lt;sup>7</sup>Datassentials Pizza Keynote, Foodbytes 2018 <sup>8</sup>Food Consumption Trends in Leading World Markets <sup>9</sup>Global Data 2017

<sup>&</sup>lt;sup>10</sup> Datassential Pizza Keynote, Tastemasters 2018 
<sup>11</sup> US Food Industry Overview 
<sup>12</sup> Domino's 2020 Annual Report 
<sup>13</sup> Mintel Survey 2018 
<sup>14</sup> NPD Group



# BACK OF HOUSE, TOP OF MIND.

Your consumers have elevated expectations for their pizza. At the same time, a tight labor market is increasing costs while the labor pool continues to shrink — creating challenges in attracting, training and retaining staff. This makes anyone-can-do-it, versatile products even more valuable.

Feeling stretched? At Rich's, we've got your back—and your back-of-house. We're invested in your long-term success, helping you win today—and plan for tomorrow. Our pizza portfolio is designed to help you navigate a complex, creative world with culinary solutions built around your needs, while bringing you the latest trends to stay ahead of your competitors.





# TRANSFORMING CHALLENGES INTO OPPORTUNITIES.

At Rich's, we partner with you, to learn your business so together we can determine which crust is right for you — and create something remarkable.



ACCESS TO, COST, AND ABILITY OF LABOR





CONSISTENCY
AND QUALITY
OF OFFERINGS



We deliver craveable



INNOVATIVE, CUTTING EDGE PRODUCTS





MENU
VERSATILITY
AND
EXCITEMENT

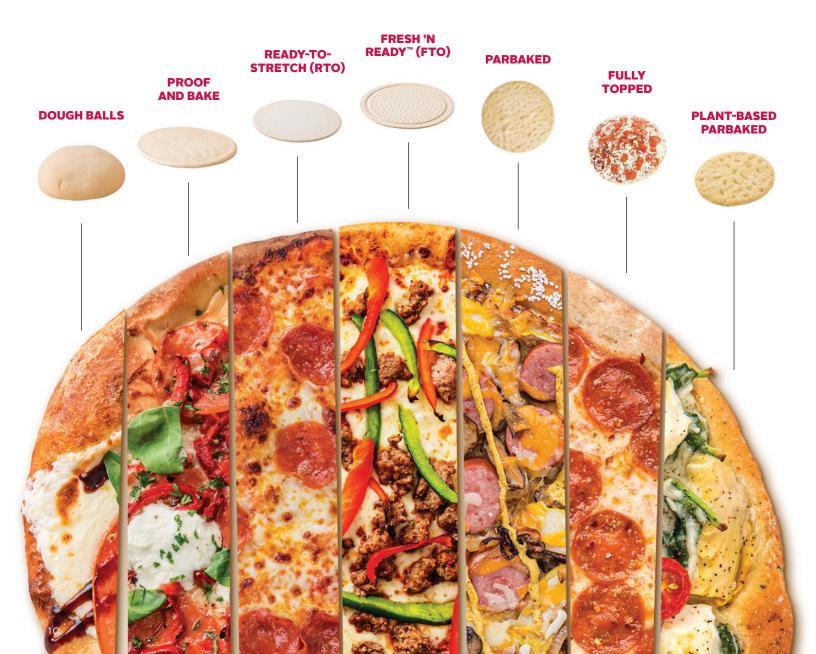
When you choose us, you get more than good food — you get a partner. Our industry-unique team of CIA-trained Culinarians can work with you to develop new recipes and seasonal LTOs, infuse value into current offerings and improve time management.

# PIZZA PORTFOLIO.

At Rich's, we leave no operator behind. That's why we've developed such a diverse line of pizza dough and crust formulations. No matter who you are or how your operation works, Rich's has the perfect pizza dough or crust for your situation.

## LET'S FIND YOUR PIE.

For complete Specifications, Nutrition Facts, Tips & Handling, Storage and Allergen information, visit **www.richsfoodservice.com/pizza** 







# THE PERFECT MATCH.

Rich's delivers the most trusted line of high quality, operator-friendly pizza solutions in the market. Find your best format fit.

FORMAT	HANDLING COMPLEXITY	THAWING REQUIRED	PROOFING REQUIRED	PLANT-BASED OPTIONS	GLUTEN FREE OPTIONS	VEGAN OPTIONS
DOUGH BALLS	High	Yes (Overnight)	Yes	No	No	Yes
PROOF AND BAKE	High	Yes (Overnight)	Yes	No	No	Yes
READY-TO- STRETCH	Medium	Some (Cooler-To-Oven)	No	No	No	No
FRESH 'N READY™	Low	No (Freezer-To-Oven)	No	No	No	No
PARBAKED	Very Low	No (FTO)	No	Yes	Yes	Yes
FULLY TOPPED	Very Low	No (FTO)	No	No	No	No
FLATBREAD	Very Low	No (FTO)	No	Yes	Yes	No



# THE RIGHT CHOICE FOR YOU:

- If your consumers expect high quality, authentic pizza crust with made-from-scratch flavor.
- If your consumers value the ease and convenience of ready-to-bake pizza crust.
- If you're looking to meet consumer demands and dietary restrictions and preferences with a variety of on-trend options, including plant-based and gluten free crusts.



MINIMAL HANDLING REQUIRED



NO THAWING REQUIRED



NO PROOFING REQUIRED



AMBIENT TIME: 30 DAYS

# **EASY AS PIE.**

Convenient and crowd-pleasing, our retail-ready pizza crusts, made from wholesome and authentic ingredients, provide the perfect base for creativity. Simply remove the crust from its packaging, add your favorite toppings, bake and serve – it's that easy! Stay on-trend and satisfy your consumers' desires to eat gluten free, vegan, vegetarian, Keto friendly, or simply add more vegetables into their diet with delicious plant-based options.



# RETAIL READY MAP PACKAGED CRUSTS

Twin pack crusts available in 10" Vegan Cauliflower, Zucchini and Keto-Friendly Cauliflower.



# RETAIL READY FULLY TOPPED CAULIFLOWER PIZZA

Choose from Cheese, Pepperoni or Margherita options.

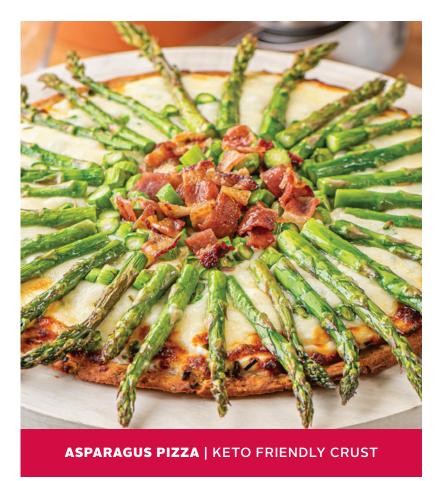


# RETAIL READY FULLY TOPPED TRADITIONAL PIZZA

Choose from 12" Cheese, Pepperoni, Supreme or Meat Lovers options.



**PEPPERONI PIZZA | CAULIFLOWER CRUST** 



For a complete list of products and specifications, see page 30.



# THE RIGHT CHOICE FOR YOU:

- If you have skilled staff familiar with a multi-step pizza making process.
- If your operation has the time and cooler space to accommodate overnight thawing.
- If your consumers value the quality of authentic pizza with made-from-scratch flavor.



REQUIRES BASIC DOUGH HANDLING



THAWING REQUIRED



PROOFING REQUIRED



AMBIENT TIME (DOUGH): UP TO 2 HOURS



HIGHLY DEVELOPED TEXTURE

# **GRAND GOURMET.**

High in moisture, our Dough Balls transform into Neapolitan-style pizzas sure to satisfy even the most discerning consumer. Offering our most authentic pizza making experience, Dough Balls arrive pre-portioned and ready to thaw, proof, stretch, top and bake into gourmet pies.



### TRADITIONAL DOUGH BALL

Available in a number of versatile sizes.



### **00 STYLE DOUGH BALL**

Made with "OO" flour milled according to exact standards.







### **ARTISAN STYLE DOUGH BALL (IW)**

EZ Peel plastic pouch seals in the natural fermentation, producing an authentic, high-quality Italian-inspired crust.



For a complete list of products and specifications, see page 30.



# PROOF AND BAKE SHEETED PIZZA DOUGH

# THE RIGHT CHOICE FOR YOU:

- If you want fresh, authentic-tasting pizza and have the time and cooler space to accommodate overnight thawing.
- If your staff is familiar with a simple, multi-step pizza making process.
- If you menu pizzas, but want to offer other fresh baked, dough-related items such as calzones, stromboli, breadsticks and more.



REQUIRES BASIC DOUGH HANDLING



THAWING REQUIRED



PROOFING REQUIRED



AMBIENT TIME (DOUGH): 2 HOURS



HIGHLY DEVELOPED TEXTURE

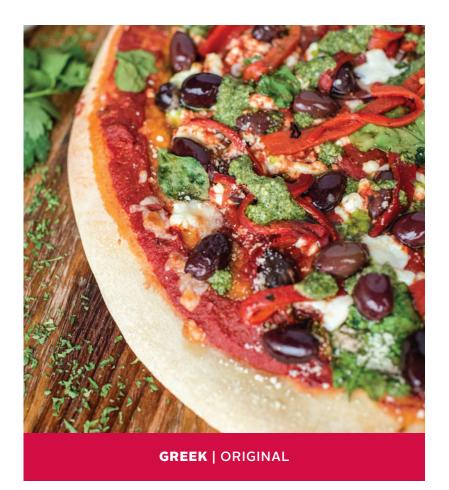
# AWESOMELY AUTHENTIC.

Our edge-to-edge Proof and Bake Sheeted Pizza Dough is the industry standard for fresh baked pizza without all the scaling, dividing, rounding and stretching required with Dough Balls. To create a scratch-quality pie, just thaw overnight, bring to room temperature and top any way you like.



# PROOF AND BAKE SHEETED PIZZA DOUGH

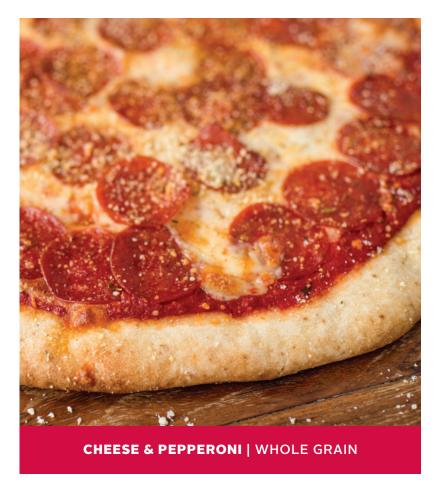
Available in consistent sizes, from individual pizzas up to 16" family size — plus a 12" x 16" rectangular dough for Sicilian-inspired pies.





# WHOLE GRAIN PROOF AND BAKE SHEETED PIZZA DOUGH

For a wholesome infusion, try Wheat or Whole Grain versions.





# THE RIGHT CHOICE FOR YOU:

- If your consumers expect the authentic, customized, premium experience that comes with hand-stretched dough.
- If turnover and training challenges require easy-to-handle and versatile products that deliver much-needed value.
- If you want to offer real dough without the guesswork of proofing.



REQUIRES BASIC DOUGH HANDLING



THAWING REQUIRED



NO PROOFING REQUIRED



AMBIENT TIME (DOUGH): 1 HOUR



HIGHLY DEVELOPED TEXTURE

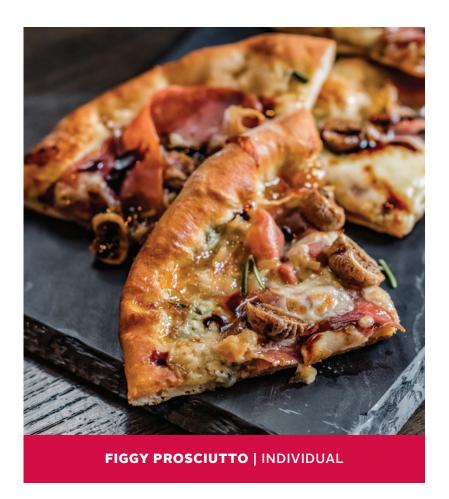
# READY? STRETCH. DOUGH!

Hand-crafted dough lets your chefs put a little bit of themselves in their pizza. With Ready-To-Stretch, every rustic pie shows your consumers you've made this authentic, fresh baked pizza just for them. And we've done the proofing for you in our bakery! Take your dough out of the cooler, stretch it to your signature shape, and top and bake.



### READY-TO-STRETCH SHEETED PIZZA DOUGH

The perfect pizza bite, yeasty aroma, wide and random cell structure. Consistent in any impinger, convection, deck and word burning oven. Available in Individual and Large.







# PIZZA DOUGH

# THE RIGHT CHOICE FOR YOU:

- If you want fresh, authentic-tasting pizza without a multi-step dough handling process.
- If your consumers have pizza options and won't settle for less than the real thing.
- Whether you are a high volume pizza user or just have timing and demand challenges.



**MINIMAL HANDLING** REQUIRED



NO THAWING **REQUIRED** 



NO PROOFING **REQUIRED** 



**AMBIENT TIME (DOUGH):** 2 HOURS



DEVELOPED **TEXTURE** 

# **READY TO RISE.**

A rich, golden crust. Authentic aroma. Classic pizza shop flavor. And the perfect texture — light and crisp on the outside and slightly chewy on the inside. Hungry yet? Fresh 'n Ready™ is consistently delicious from a variety of handling techniques, works for menu options beyond pizza and is ready on demand without the multi-step process or waste of traditional dough.



### FRESH 'N READY™ THIN

The industry's original thin freezer-to-oven dough that satisfies the 41% of Americans calling themselves "thin pizza lovers."



### FRESH 'N READY™ ORIGINAL

Bake up a perfect pizza in a variety of sizes, including 7", 10", 12", 14" and 16".

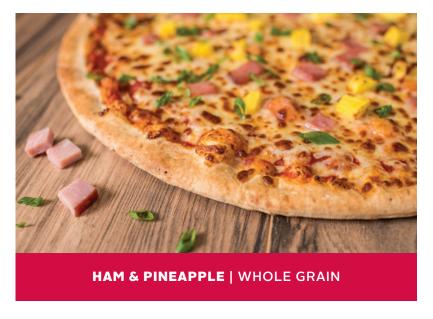






### FRESH 'N READY™ WHOLE GRAIN

Delivers two whole grains per serving and is made in the USA.



For a complete list of products and specifications, see page 31.



# THE RIGHT CHOICE FOR YOU:

- If your staff is not trained to handle a multi-step pizza making process.
- If your kitchen space is tight.
- If you're looking to satisfy a variety of consumer demands and restrictions with a versatile suite of easy-handling products.



MINIMAL HANDLING REQUIRED



NO THAWING REQUIRED



NO PROOFING REQUIRED



AMBIENT TIME (CRUST): COVERED, UP TO 5 DAYS O DAYS FOR GLUTEN FREE

# SUPER SIMPLE.

Our Parbaked Pizza Crusts are perfect for busy kitchens that take pride in serving delicious pizza on a flavorful crust – even without the expertise or time to manage dough. To satisfy a variety of consumer trends with the finest ingredients and unique baking technology, simply top, bake and serve.





### **TRADITIONAL** PARBAKED CRUSTS

Available in the most popular sizes and shapes, including traditional, thin and raised edge solutions.



**BBQ CHICKEN | WHOLE GRAIN RICH** 



### **WHOLE GRAIN RICH PARBAKED CRUSTS**

Made with 51% whole grains and ready to top, bake and serve hungry students.



### **GLUTEN FREE PARBAKED CRUSTS**

Bring certified gluten free pizza to your tables — safely and easily.



## **HEART-SHAPED PARBAKED CRUST**

You'll love this ready-to-go, Instagrammable solution for seasonal LTOs.



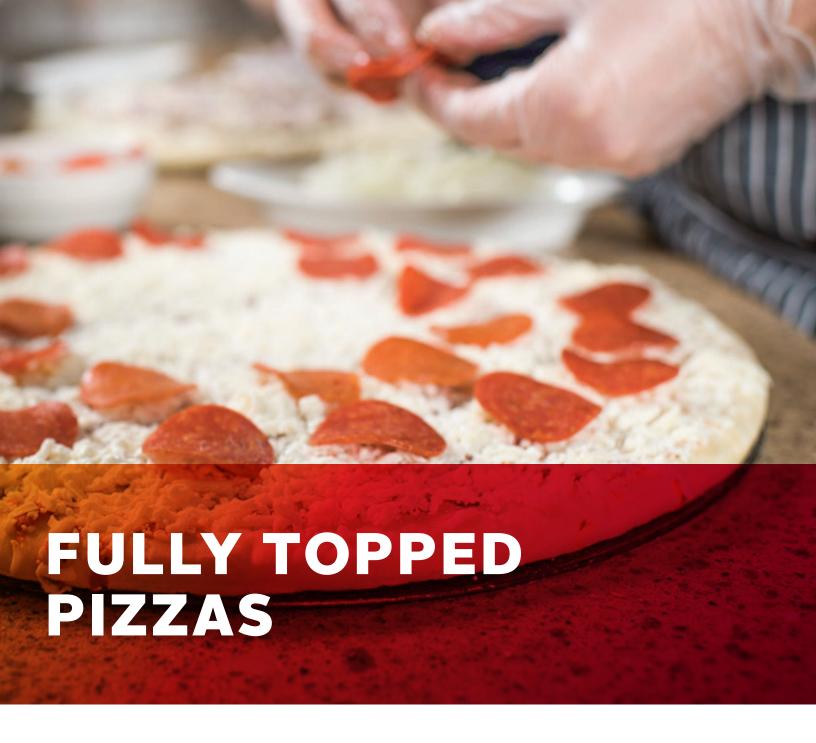


### **PRETZEL PARBAKED CRUST**

A unique combination of two favorites with a salted crust — perfect for signature creations.



For a complete list of products and specifications, see page 31.



# THE RIGHT CHOICE FOR YOU:

- If you have limited space and unskilled labor.
- If you want to create your own signature pizza by adding additional toppings that fit your menu.
- If you're looking for a single step pizza solution.



MINIMAL HANDLING REQUIRED



NO THAWING REQUIRED



NO PROOFING REQUIRED



AMBIENT TIME: NONE

# **EASY EATS.**

Our Fully Topped Pizzas bring convenience and quality to life. The distinctive artisan crust is the perfect base to give your consumers exactly what they want, while providing convenience and ease for your back of house staff.



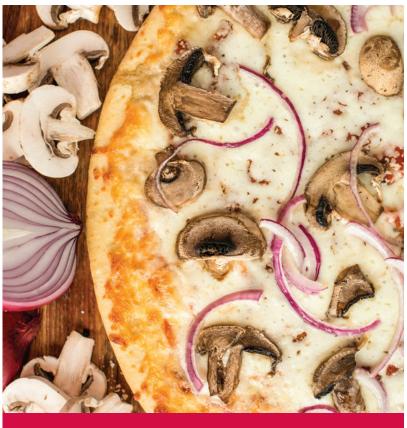
# SIMPLY CHEESE ARTISAN CRUST PIZZA

14" and 16" options topped in sauce and cheese are your canvas for customization.

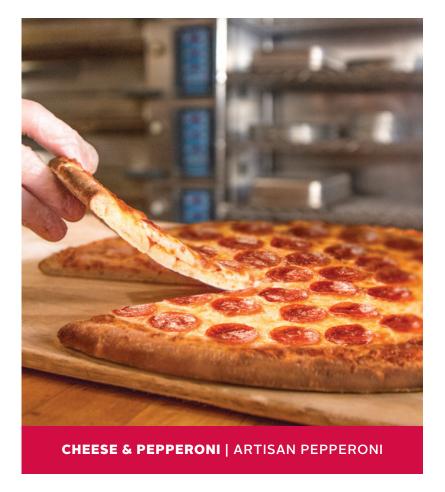


### PEPPERONI ARTISAN CRUST PIZZA

Bake and serve America's favorite, or load it up with additional seasonal toppings.



**MUSHROOM & ONION | SIMPLY CHEESE** 





# PLANT-BASED PRODUCTS

# THE RIGHT CHOICE FOR YOU:

- If you want to meet the trend of 51% of consumers trying to eat more plant-based foods.1
- If you want to differentiate yourself with sought-after vegetables like cauliflower, zucchini and sweet potato.
- If you need more solutions to drive traffic with on-trend, exciting eating experiences that are easy to execute.



MINIMAL HANDLING REQUIRED



NO THAWING REQUIRED



NO PROOFING REQUIRED



AMBIENT TIME (CRUST):
COVERED, UP TO 3 DAYS
O DAYS FOR GLUTEN FREE

# REAL VEGGIES. REAL PIZZA. REAL EASY.

Our industry-unique portfolio of Plant-Based Pizza Crust and Flatbread offers the most delicious and innovative plant-based solutions in the market. Always containing vegetables as one of the top three ingredients, harness the momentum with great-tasting, plant-based solutions with a simple, flexible, freezer-to-oven format.





# PLANT-BASED PARBAKED

The ideal solution for consumers seeking more variety and veggies but still prefer the eating experience of a traditional crust.



# PLANT-BASED GLUTEN FREE PARBAKED

Fill the void in menus offering free-from options without sacrificing on taste.



**THANKSGIVING LEFTOVER | SWEET POTATO FLATBREAD** 



## PLANT-BASED VEGAN GLUTEN FREE PARBAKED

Cauliflower, agave nectar, milled chia and brown rice — and no animal bi-products.



**VEGAN BAHN MI | VEGAN GLUTEN FREE CAULIFLOWER** 



## PLANT-BASED KETO FRIENDLY PARBAKED

Made with whey and casein protein — and only 7 net carbs per serving.



# PLANT-BASED FLATBREAD

Sweet Potato Flatbread has delicious, subtle sweet potato flavor, simple ingredients and colorful visual appeal.



**SPICY BACON | KETO-FRIENDLY CAULIFLOWER** 

For a complete list of products and specifications, see page 32.

PRODUCT CODE	PRODUCT DESCRIPTION	CASE/SIZE (OZ)	SHELF LIFE (DAYS)	PRODUCT CODE	PRODUCT DESCRIPTION	CASE/SIZE (OZ)	SHELF LIFE (DAYS)
DOU	GH BALLS						
TRADITIO	NAL			00 STYLE	FLOUR		
34606	5 oz Traditional Pizza Dough Ball	96/5	180	16804	8 oz OO Style Flour Pizza Dough Ball	60/8	180
16432	9 oz Traditional Pizza Dough Ball	48/9	180	16821	22 oz OO Style Flour Pizza Dough Ball	24/22	180
6440	13 oz Traditional Pizza Dough Ball	36/13	180	ARTISAN (	iw)		
6459	16 oz Traditional Pizza Dough Ball	30/16	180	11268	12 oz Artisan Pizza Dough Ball	36/12	120
06752	19 oz Traditional Pizza Dough Ball	24/19	180	11269	18 oz Artisan Pizza Dough Ball	24/18	120
06138	23 oz Traditional Pizza Dough Ball	24/23	180				
06760	26 oz Traditional Pizza Dough Ball	20/26	180				
D8598	26 oz Traditional Pizza Dough Ball - Club Pack	20/26	180				
PRO	OF AND BAKE						
TRADITIO	NAL			WHOLE G	RAIN		
6387	7" Proof and Bake Sheeted Pizza Dough	96/5.5	180	00577	5" Whole Grain Proof and Bake Sheeted Pizza Dough	150/2.5	150
35060	10" Proof and Bake Sheeted Pizza Dough	50/10	180	09718	16" Whole Grain Proof and Bake Sheeted Pizza Dough	24/20	150
35078	12" Proof and Bake Sheeted Pizza Dough	36/14	180	11108	12" x 16" Whole Grain Proof and Bake Sheeted Pizza Dough	20/27	150
34630	14" Proof and Bake Sheeted Pizza Dough	28/19	180				
6416	14" Thick Proof and Bake Sheeted Pizza Dough	24/26	180				
35086	16" Proof and Bake Sheeted Pizza Dough	20/26	180				
35300	12" x 16" Proof and Bake Sheeted Pizza Dough	22/24	180				
READ	Y-TO-STRETCH						
<b>TRADITIO</b>	NAL						
7090	Ready-To-Stretch Individual Sheeted Pizza Dough	80/6	120				
7095	Ready-To-Stretch Large Sheeted Pizza Dough	20/22	120				
FRES	H 'N READY™						
17040	16" Fresh 'N Ready™ Thin Oven Rising Sheeted Pizza Dough	24/22	120	07367	14" Fresh 'N Ready™ Oven Rising Sheeted Pizza Dough	20/25	120
17673	16" Fresh 'N Ready™ Oven Rising Sheeted Pizza Dough With Sauce Ring	20/27.5	120	03604	16" Fresh 'N Ready™ Oven Rising Sheeted Pizza Dough	20/29.5	120
D7386	7" Fresh 'N Ready <sup>™</sup> Oven Rising Sheeted Pizza Dough	72/6.6	120	15783	16" Docked Fresh 'N Ready <sup>™</sup> Oven Rising Sheeted Pizza Dough	20/29.5	120
06642	10" Fresh 'N Ready™ Oven Rising Sheeted Pizza Dough	50/12	120	08848	12" x 15" Docked Fresh 'N Ready™ Oven Rising Sheeted Pizza Dough	20/29.2	120
07366	12" Fresh 'N Ready™ Oven Rising Sheeted Pizza Dough	24/16.6	120	17015	16" Fresh 'N Ready™ Whole Grain Oven Rising Sheeted Pizza Dough	20/21.5	120

	BAKED							
<b>TRADITIO</b> 84929	NAL 7" Traditional Parbaked Pizza Crust	72/3.5	365	<b>TRADITIO</b> 15604	NAL (CONTINUED)  16"Artisan Parbake	od Bizza Crust	10/23.4	365
34929 34902	12" Traditional Parbaked Pizza Crust	20/10	365	46123	10" Extra Thin Par		80/3.5	180
03156	14" Traditional Parbaked Pizza Crust	16/14	365	46106	12" Extra Thin Parl		40/5	180
03507	16" Traditional Parbaked Pizza Crust	14/18	365	00879	16" Extra Thin Parl	oaked Pizza Crust	40/9	180
34865	12" x 16" Traditional Parbaked Pizza Crust	16/17	365	<b>WHOLE G</b> 14006	RAIN 16" Whole Grain R	ich Parbaked	18/17	270
34988	10" Thin Parbaked Pizza Crust	40/5.5	365		Pizza Crust			
34970	12" Thin Parbaked Pizza Crust	24/8	365	14007	12" x 16" Whole Gr Pizza Crust	ain Rich Parbaked	16/17	270
3162	14" Thin Parbaked Pizza Crust	18/11	365	CLUTENE				
3509	16" Thin Parbaked Pizza Crust	16/14	365	<b>GLUTEN F</b> 08955	7.25" Gluten Free I	Parhaked	24/4.9	270
9406	7" Raised Edge Parbaked Pizza Crust	48/4.7	365	00333	Pizza Crust (Thin		24/4.5	270
9414	10" Raised Edge Parbaked Pizza Crust	20/9	365	13520	10" Gluten Free		24/7.8	270
9422	12" Raised Edge Parbaked Pizza Crust	20/13.5	365		Parbaked Pizza Cr			
9449	14" Raised Edge Parbaked Pizza Crust	12/19	365	20027	10" Gluten Free Fo Pizza Crust (Thick	•	24/11.8	240
9465	16" Raised Edge Parbaked Pizza Crust	10/22.5	365	19910	10" Gluten Free W	· · · · · · · · · · · · · · · · · · ·	72/2.3	240
)3198	12" x 16" Raised Edge Parbaked Pizza Crust	14/20	365	HEART SH	IAPED		,	
27467	Hand Tossed 8" Parbaked Pizza Crust	48/6	365	18151	12" Heart-Shaped	Pizza Crust	24/10	365
)4647	14" White Wheat Parbaked Pizza Crust		365	PRETZEL				
)4648	16" White Wheat Parbaked Pizza Crust		365	18023	14" Pretzel Parbak	ed Crust	12/18	180
				PLANT-BA	SED TRADITIONA	L (w/ GLUTEN)		
5701	10" Artisan Parbaked Pizza Crust	20/9.2	365	18004	10" Cauliflower Parbaked Crust 32		32/7.5	270
5125	12" Artisan Parbaked Pizza Crust	20/13.2	365	18097	10" Zucchini Parba	iked Crust	32/7.5	270
5702	14" Artisan Parbaked Pizza Crust	14/18	365	<b>PLANT-BA</b> 18292	ASED FLATBREAD 6" x 6" Sweet Pota Flatbread	ito	144/2.3	270
PRODUCT CODE	PRODUCT DESCRIPTION			CASE/SIZE (OZ)	FROZEN SHELF LIFE (DAYS)	REFRIGERATED SHELF LIFE (DAYS	_	ENT SHELI (DAYS)
	IL-READY							
8185	Rich's® Home 10" Gluten Free Vegan Ca	uliflower C	rust Datail Dask	12/10.8	240	N/A	30	
				· ·				
8302	Rich's® Home 10" Gluten Free Zucchini			12/10.6	240	N/A	30	
8302		Crust Retail		· ·			30	
8302 8304	Rich's® Home 10" Gluten Free Zucchini Rich's® Home 10" Gluten Free Keto Frie	Crust Retail	Pack	12/10.6	240	N/A		
8302 8304 8345	Rich's® Home 10" Gluten Free Zucchini Rich's® Home 10" Gluten Free Keto Frie Cauliflower Crust Retail Pack Rich's® Home 10" MAP Packaged Heart	Crust Retail ndly Shaped Glu	Pack Iten Free	12/10.6 12/10	240	N/A N/A	30	
8302 8304 8345	Rich's® Home 10" Gluten Free Zucchini Rich's® Home 10" Gluten Free Keto Frie Cauliflower Crust Retail Pack Rich's® Home 10" MAP Packaged Heart Crust Retail Pack	Crust Retail ndly Shaped Glu	Pack Iten Free	12/10.6 12/10 12/20	240 240 240	N/A N/A 30	30	
8302 8304 8345 90108	Rich's® Home 10" Gluten Free Zucchini Rich's® Home 10" Gluten Free Keto Frie Cauliflower Crust Retail Pack Rich's® Home 10" MAP Packaged Heart Crust Retail Pack Cauliflower Gluten Free Uncured Peppe	Crust Retail Indly Shaped Glu Proni & Chee	Pack Iten Free	12/10.6 12/10 12/20 N/A	240 240 240 180	N/A N/A 30 5	30 30 N/A	
8302 8304 8345 20108 20109 20584	Rich's® Home 10" Gluten Free Zucchini Rich's® Home 10" Gluten Free Keto Frie Cauliflower Crust Retail Pack Rich's® Home 10" MAP Packaged Heart Crust Retail Pack Cauliflower Gluten Free Uncured Peppe Cauliflower Gluten Free Cheese Pizza	Crust Retail Indly Shaped Glu Proni & Chec Za	Pack Iten Free ese Pizza	12/10.6 12/10 12/20 N/A N/A	240 240 240 180	N/A N/A 30 5 5	30 30 N/A N/A	
8302 8304 8345 20108 20109 20584 20047	Rich's® Home 10" Gluten Free Zucchini Rich's® Home 10" Gluten Free Keto Frie Cauliflower Crust Retail Pack Rich's® Home 10" MAP Packaged Heart Crust Retail Pack Cauliflower Gluten Free Uncured Peppel Cauliflower Gluten Free Cheese Pizza Cauliflower Gluten Free Margherita Pizza	Crust Retail Indly Shaped Glu Peroni & Chee Za d Pizza Dou	Pack Iten Free ese Pizza	12/10.6 12/10 12/20 N/A N/A N/A	240 240 240 180 180	N/A N/A 30 5 5 5	30 30 N/A N/A N/A	
8302 8304 8345 20108 20109 20584 20047 20533	Rich's® Home 10" Gluten Free Zucchini Rich's® Home 10" Gluten Free Keto Frie Cauliflower Crust Retail Pack Rich's® Home 10" MAP Packaged Heart Crust Retail Pack  Cauliflower Gluten Free Uncured Peppe Cauliflower Gluten Free Cheese Pizza Cauliflower Gluten Free Margherita Pizza Rich's Home 14" Fresh 'N Ready Sheete	Crust Retail Indly Shaped Glu Peroni & Chee Za d Pizza Dou	Pack Iten Free ese Pizza	12/10.6 12/10 12/20 N/A N/A N/A N/A	240 240 240 180 180 180	N/A N/A 30 5 5 5 N/A	30 30 N/A N/A N/A	
8302 8304 8345 20108 20109 20584 20047 20533 20857	Rich's® Home 10" Gluten Free Zucchini Rich's® Home 10" Gluten Free Keto Frie Cauliflower Crust Retail Pack Rich's® Home 10" MAP Packaged Heart Crust Retail Pack Cauliflower Gluten Free Uncured Peppel Cauliflower Gluten Free Cheese Pizza Cauliflower Gluten Free Margherita Pizza Rich's Home 14" Fresh 'N Ready Sheete Rich's Home 10" Focaccia Style Gluten I	Crust Retail Indly Shaped Glu Peroni & Chee Za d Pizza Dou	Pack Iten Free ese Pizza	12/10.6 12/10 12/20 N/A N/A N/A N/A N/A	240 240 240 180 180 180 120	N/A N/A 30 5 5 N/A 7	30 30 N/A N/A N/A N/A	
18302 18304 18345 20108 20109 20584 20047 20533 20857 20858	Rich's® Home 10" Gluten Free Zucchini Rich's® Home 10" Gluten Free Keto Frie Cauliflower Crust Retail Pack Rich's® Home 10" MAP Packaged Heart Crust Retail Pack Cauliflower Gluten Free Uncured Peppe Cauliflower Gluten Free Cheese Pizza Cauliflower Gluten Free Margherita Pizz Rich's Home 14" Fresh 'N Ready Sheete Rich's Home 10" Focaccia Style Gluten I Rich's Home 12" Cheese Pizza	Crust Retail Indly Shaped Glu Peroni & Chee Za d Pizza Dou	Pack Iten Free ese Pizza	12/10.6 12/10 12/20 N/A N/A N/A N/A N/A 10/21.2	240 240 240 180 180 120 120 240	N/A N/A 30 5 5 N/A 7 5	30 30 N/A N/A N/A N/A N/A	
8302 8304 8345 20108 20109 20584 20047 20533 20857	Rich's® Home 10" Gluten Free Zucchini Rich's® Home 10" Gluten Free Keto Frie Cauliflower Crust Retail Pack Rich's® Home 10" MAP Packaged Heart Crust Retail Pack  Cauliflower Gluten Free Uncured Peppe Cauliflower Gluten Free Cheese Pizza Cauliflower Gluten Free Margherita Pizz Rich's Home 14" Fresh 'N Ready Sheete Rich's Home 10" Focaccia Style Gluten I Rich's Home 12" Cheese Pizza Rich's Home 12" Meat Lovers Pizza	Crust Retail Indly Shaped Glu Peroni & Chee Za d Pizza Dou	Pack Iten Free ese Pizza	12/10.6 12/10 12/20 N/A N/A N/A N/A N/A 10/21.2 10/23.6	240 240 240 180 180 180 120 120 240	N/A N/A 30 5 5 N/A 7 5 5	30 N/A N/A N/A N/A N/A N/A	

CASE/SIZE SHELF LIFE (OZ) (DAYS)

PRODUCT PRODUCT

DESCRIPTION

CODE

CASE/SIZE SHELF LIFE (OZ) (DAYS)

PRODUCT PRODUCT

DESCRIPTION

CODE



PRODUCT PRODUCT CASE/SIZE SHELF LIFE CODE DESCRIPTION (OZ) (DAYS)

# **FULLY TOPPED**

06505	14" Simply Cheese Artisan Crust Pizza	10/28.8	240
04656	16" Simply Cheese Artisan Crust Pizza	10/36.5	240
07125	16" Pepperoni Artisan Crust Pizza	10/39.5	180

# **PLANT-BASED**

### **READY-TO-STRETCH (w/ GLUTEN)**

17939	Ready-To Stretch Cauliflower Individual Sheeted Pizza Dough	80/6	120
17940	Ready-To-Stretch Cauliflower Large Sheeted Pizza Dough	20/22	120

### TRADITIONAL PARBAKED (w/ GLUTEN)

18004	10" Cauliflower Parbaked Crust	32/7.5	2/0
18097	10" Zucchini Parbaked Crust	32/7.5	270

GLUTEN FREE PARBAKED					
20914	7.5" Gluten Free Seasoned Cauliflower Crust	40/3.5	240		
11819	10" Gluten Free Seasoned Cauliflower Crust	24/5.2	240		
20371	11.75" Gluten Free Seasoned Cauliflower Crust	24/7.3	240		
20943	12" x 5" Gluten Free Seasoned Cauliflower Flatbread	48/5.5	240		
18954	14" Gluten Free Seasoned Cauliflower Crust	24/11.8	240		
11823	10" Gluten Free Broccoli and Cheddar Crust	24/5.4	240		

# VEGAN GLUTEN FREE PARBAKED

18152

VEGAN GEOTEN I REL PARDARED				
17185	10" Gluten Free Vegan Cauliflower Crust	24/5.4	360	
17186	14" Gluten Free Vegan Cauliflower Crust	24/11.8	360	

24/5.3

240

### KETO FRIENDLY GLUTEN FREE PARBAKED

10" Gluten Free Zucchini Crust

18544	10" Gluten Free Keto Friendly	24/5.4	240
	Cauliflower Crust		

### FLATBREAD (w/ GLUTEN)

18292 6" x 6" Sweet Potato Flatbread 144/2.3 270

# **PLANT-BASED CHEESE**

17966	Plant-Based Mozzarella Style Shreds	4/2.5 lb	120 (Refrigerated)
17967	Plant-Based American Style Slices	6/1.5 lb	120 (Refrigerated)

# **NOTES AND** REFLECTIONS.

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# LET'S GET STARTED.