Sysco Delivers:

• Better Variety
  Essential buns, gourmet sandwich breads, hoagies, rolls, and more.

• Better Value
  Frozen bread is fresh whenever you need it, with a maximized shelf life.

• Better Bread...
  Premium breads with incomparable quality and consistency.

...Better Get Frozen!

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Become a Bread Winner with Frozen Thaw & Serve!

To create something exceptional, you should start with the best — and the best breads and rolls come from Sysco. We use only premium-quality ingredients, and all of our bread products are baked fresh daily. After baking, we freeze our breads and rolls immediately to ensure they’re even fresher than those you’d get off the bread truck.

So whether you’re a chef, restaurateur or simply a bread lover, you’ll appreciate the fresh goodness baked daily into every Sysco bread product. Taste our commitment to quality in every bite!
Some might say that a foodservice establishment is only as good as its bread. Have you been looking for better solutions when it comes to the quality, variety and cost of the breads and rolls you serve?

Take back control with Sysco’s Thaw & Serve bread, which can be conveniently delivered right along with the rest of your frozen food delivery. You’ll not only reap the benefits of more consistent inventory management and less vendor-related surprises and shortages, but you’ll also gain a greater range of better-performing bread products.
Eliminate Uncertainty

Consider the true cost of your operation’s current bread delivery system, factoring in product shelf life, limited offerings and vendor unpredictability. Our commitment is to provide quality and value to you, the foodservice customer. Since the life-cycle of Sysco’s Thaw & Serve bread starts when you want, your bread’s always first-day fresh.

Benefits of Sysco breads are:

• They are designed specifically for foodservice use, so they’re more resilient – often heavier and denser.
• They are more versatile when it comes to storage. They can either be stored in the freezer for up to nine months or stored for up to five days at room temperature – the choice is up to you.
• Eliminate uncertainty with a consistent variety of breads and rolls in your inventory. Offer up a lot more menu options for your customers with less risk of waste.
Why Go Frozen?…

…Variety, Variety, Variety!

Fresh… never stale
A delivery of Sysco bread is a guarantee of freshness. Our breads are frozen within hours of being baked, so your bread will always have the taste and texture of being “just out of the oven.”

Close monitoring
One of the many benefits of frozen bread is that your stock can be closely monitored. Even with only one scheduled delivery each week, part of the bread order can be kept in the freezer so that you never run out.

Simple to store
Sysco bread will retain maximum quality when stored in its original shipping container. Exposure to the elements, including sunlight, air conditioning, and heat exhaust, will affect the texture and freshness of bread.

Single servings
Sysco offers bread, dinner rolls and hot dog buns that are individually wrapped. This is a convenient option, particularly for cafeterias, where reaching into a shared bag is not an option.

Frozen Bread vs.

<table>
<thead>
<tr>
<th>Frozen Bread</th>
<th>Fresh Bread</th>
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<tr>
<td>&gt; 12 hours to get into freezer</td>
<td>&gt; Staling timer stops when bread freezes at 0°, for up to 9 months</td>
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<tr>
<td>&gt; 12-36 hours at bakery</td>
<td>&gt; 12-24 hours at centralized distribution center</td>
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From the Oven…
Quick Tips for a Successful Frozen Bread Program:

*Always…*
- Keep kitchen stock in constant rotation
- Rotate stock that’s freezer-safe
- Let frozen bread thaw 12 to 24 hours (or until it reaches room temperature)
- Remember that bread will keep for five days after thawing

*Never…*
- Keep bread near vents, heat sources or indirect sunlight
- Refreeze bread after it has thawed
- Use the microwave to defrost frozen bread
- Store bread in refrigerator

Storage Flexibility:
Sysco’s bread products offer more versatile storage options. Products can either be stored at room temperature or kept in the freezer. Thaw & Serve breads increase productivity and security. You manage the inventory and know what is being delivered.
Tips of the Trade – Know Your Bread

Safe Handling of Sandwich Breads and Buns

The better the handling, the better the bread. Below are our suggestions for the best handling practices. Consider incorporating these items into your daily operations to have the freshest and safest bread.

> Sandwich breads and buns will be good frozen for up to eight months.
> Product will be good for five days after thaw.
> Refrigeration of products is not suggested, as it causes product to stale more quickly.
> Keep unused product sealed in its bag to keep product fresh and uncontaminated.
> Any type of moisture coming in contact with the product could cause contamination, fermentation and eventually gas formation with pressure development.
> Avoid thawing product near heat vents, exhaust vents, heat lamps or direct sunlight, as it may cause product to stale more quickly.
Think Before You Go with the “Cheap Guy”

When it comes to bread, there are many factors to consider when looking at cost. While you may be able to get bread at a very low price, you need to consider the factors that might be causing the bread to be more affordable. Sysco’s top-notch quality bread is better when it comes to:

- Taste
- Aroma
- Color
- Consistency
- Type of Packaging
- Weight, Volume and Yield
- Cell Structure (Denseness)
- Slice Consistency (Heel to Crown)
- Distressed Product (Age or Condition of Packaging)
- Defects (Color or Topping Ratio)
Essential Buns

The “essentials” when it comes to bread are basic hot dog, hamburger and sandwich breads. The bread you choose can dress up any burger or sandwich and can increase appeal and preference for top menu items. Sysco offers different tiers for menu standards like plain buns and seeded wheat and white buns, but we also offer items with a little more character, like one of our many Kaiser rolls. Our Kaisers range from Corn-Dusted Split-Top to Hearth Baked Poppy Seed and more! We’ve got something for every taste and custom sandwich.

Chorizo Coney Dogs with Tomatillo Relish

Yield: 24 servings

Tomatillo Relish

- Pan coating spray
- 3 pounds tomatillos, husks removed and discarded, then rinsed and each cut in half through stem end
- 8 garlic cloves
- 6 green onions, cut into large pieces
- 1 cup loosely packed fresh cilantro sprigs
- ½ cup fresh lime juice
- 3 tablespoons extra virgin olive oil
- 1¾ tablespoons hot sauce
- 2½ teaspoons kosher salt

Chorizo Sauce

- 2½ pounds crumbled chorizo sausage, casings removed if necessary (about 1½ cups)
- 2 tablespoons minced garlic
- 1 tablespoon chili powder
- 1½ teaspoons each crushed oregano and ground cumin
- ¾ teaspoon ground black pepper
- 3 cups tomato sauce
- ½ cup water

1. For Tomatillo Relish: Spray cut sides of tomatillos with pan spray. Grill tomatillos cut side down over medium heat 5 to 6 minutes or until softened and lightly charred, turning once; cool. In food processor, pulse garlic and onions to coarsely chopped. Add remaining ingredients and tomatillos and pulse until mixture is chopped but still slightly chunky; cool, cover and refrigerate at least 2 hours or up to 3 days. Makes about 1 quart.

2. For Chorizo Sauce: Cook sausage over medium-high heat until cooked through. Stir in garlic, chili powder, oregano, cumin and pepper and cook 2 minutes. Add tomato sauce and water; reduce heat to low and cook until mixture thickens, stirring occasionally; hold or cool, cover and refrigerate up to 3 days. Makes about 1½ quarts.

3. For each order, grill hot dog until grill marks appear and internal temperature reaches 155°, turning frequently. Serve in bun topped with Chorizo Sauce and Tomatillo Relish.
Sandwich bread and hamburger buns make up 42% of market share dollars for bread.
Gorgonzola-Chipotle Burgers

Yield: 24 servings

8 pounds ground chuck
1½ cups finely chopped chipotle chile peppers in adobo plus 6 tablespoons adobo sauce
¼ cup plus 2 tablespoons olive oil
1 tablespoon plus 2 teaspoons kosher salt
1½ tablespoons ground black pepper
3 cups mayonnaise
3 pounds sliced cremini mushrooms
4 large red onions, sliced
1½ pounds crumbled Gorgonzola cheese
24 hamburger buns
24 each green leaf lettuce leaves and tomato slices

1. Gently mix ground chuck, chile peppers, 2 tablespoons oil, 1 tablespoon salt and 1 tablespoon black pepper until well blended but not overmixed; form mixture into 24 patties. Combine mayonnaise and adobo sauce.

2. Toss mushrooms, onions and remaining ¼ cup oil, 2 teaspoons salt and 1½ teaspoons black pepper. Grill mushrooms and onions over medium-high heat until tender.

3. For each burger, grill 1 patty over medium heat until internal temperature of burger reaches 165°, turning once; top with cheese 1 minute before burger is done. Serve on bun topped with lettuce, tomato, mushrooms, onion and mayonnaise mixture.
**Hearth-baked vs. Pan-baked**

Our crusty Italian-style, hearth-baked hoagie rolls have a somewhat rustic texture due to the old-world baking process. Because they're not baked in pans, the free-form nature of these rolls may result in slight irregularities in shape and size, adding to their authentic charm.

If you prefer a more uniform looking product, our classic Philly-style pan-baked hoagie rolls are always true to size. Pan-baked breads have a tender interior and a thin crust.
Hoagie Rolls

Whether you call it a hoagie, grinder, hero or submarine, the best sandwiches start with great rolls. Sysco’s traditional solid, sliced and hinged hoagie rolls come in several varieties: plain, wheat, multi-grain, and even pretzel which are ideal for all types of substantial sandwiches, hot or cold.

Or, think beyond sandwiches and serve our versatile rolls with dipping oil, grill them for a fun twist on garlic bread, or use them as a base for mini pizzas.

Hearth-baked or pan-baked, the quality of Sysco hoagie rolls is consistent. Made fresh and frozen before shipping, our rolls always arrive fresh. There’s no waste since you thaw what you need at room temperature the day before you plan to use it.

**Italian Grinder**

**Yield:** 24 servings

1¼ pounds pitted kalamata and/or green olives, halved
3 cups drained hot and/or mild banana pepper rings
¾ cup Italian salad dressing
24 (7-inch) unsliced white hoagie buns
1½ cups mayonnaise
1 pound sliced Genoa salami
¾ pound sliced prosciutto
1½ pounds sliced provolone cheese, halved
1½ pounds thinly sliced ham
1½ pounds sliced mozzarella cheese, halved
3 pounds vine ripened tomatoes, sliced
2 large red onions, thinly sliced
1½ quarts shredded iceberg lettuce
Pimento-stuffed Spanish olives, for garnish

1. Combine olives, banana peppers and dressing. Cover and refrigerate up to 5 days.

2. For each sandwich, slice bun in half; spread bottom with mayonnaise, then layer with remaining filling ingredients and olive mixture. Garnish sandwich with pimento-stuffed olive secured with toothpicks, if desired.

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**Boost Your Bread Variety!**

- White Hoagie
- White Sesame Hoagie
- Whole Wheat Hoagie
- Wheat Hoagie
- Sourdough Hoagie
Whole grains are a healthy necessity in every diet, especially for growing children. They are a great source of antioxidants, vitamins and minerals, and there is evidence that whole grains can reduce the risk of heart disease, stroke, cancer, diabetes and obesity. By training kids to make healthy choices when young, they’ll be able to make healthier choices later in life.

The U.S. Department of Agriculture has new nutritional standards for school meals, which includes many new requirements for bread. Sysco offers bread varieties that easily meet these standards, making it easy for schools to prepare for healthier school menu planning. Our whole grain products are over 51% whole grain, meeting the USDA’s definition of “whole grain-rich.” As their standards evolve over the next couple years, so will our product lines.

### New USDA School Standards

<table>
<thead>
<tr>
<th>Requirement</th>
<th>Breakfast</th>
<th>Lunch</th>
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<tbody>
<tr>
<td>Half of all grains must be whole-grain rich</td>
<td>2013-2014</td>
<td>2012-2013</td>
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<tr>
<td>All grains must be whole grain rich</td>
<td>2014-2015</td>
<td>2014-2015</td>
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<tr>
<td>Offer weekly grains ranges</td>
<td>2013-2014</td>
<td>2012-2013</td>
</tr>
</tbody>
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**Whole Grain Options!**

- 100% Whole Grain 9-Grain Deli Bread
- Whole Grain Wheat Hamburger Bun
- Whole Grain Wheat Hot Dog Bun
- Whole Grain Wheat Slider Buns
- Whole Grain Wheat Kaiser Bun
Sysco Offers Gluten-Free Bread

An estimated one in 133 Americans has celiac disease, and the only existing treatment is a 100% gluten-free diet. Customers will become loyal to those establishments that have an acceptable gluten-free variety on their menu. Sysco can help you cater to these requests with our new offerings of gluten-free hamburger buns and sandwich bread from Udi’s, which is the #1 gluten-free bread and baked goods company in the U.S.

Adding gluten-free breads to your menu will offer great opportunities to your business! It offers:

> Gain incremental revenue or avoid lost revenue by offering gluten-free options to your guests
> Create a strong point of difference by providing the “best in class” service and offering leading gluten-free branded items
> Develop a unique customer base that is loyal, passionate and vocal
No Ordinary Bread

In order to offer an outstanding sandwich, the bread must have out-of-the-ordinary characteristics. That’s why the Sysco brand has breads and buns worth raving about.

Using only premium ingredients, Sysco offers multiple flavors and sizes, including wheat, rye, sourdough and pumpernickel deli-style bread. Sandwich rolls are available in various sizes to accommodate small, medium or large sandwiches. And, for those hearty sandwiches, our thick-sliced, high crown breads, available in wheatberry, soft rye and sourdough, are impressive. Sysco also offers a full line of European-style crusty breads.
Sandwich Breads

Sandwich breads and buns from Sysco are recognized for their aroma, color and taste. Bread is sliced consistently from heel to crown and packaged according to weight, volume and yield. With Sysco, there are no unusable slices to affect the final price.

By offering frozen thaw & serve products, breads never arrive at their destination stale. They’re as fresh as if they were freshly baked that morning. With a prolonged frozen shelf life, operators are able to keep more bread varieties on hand to meet consumer demand and offer seasonal selections for longer periods of time.

Roast Beef & Horseradish Cheddar Panini

Yield: 24 servings

Sour Cream-Chive Sauce
1½ cups sour cream
¾ cup chopped fresh chives
3 tablespoons Dijon mustard
1½ tablespoons fresh lemon juice
¾ teaspoon kosher salt
¾ teaspoon ground black pepper
Dash Tabasco sauce

Panini
48 slices white panini deli bread
Pan coating spray
3 pounds sliced horseradish Cheddar cheese
2¾ pounds thinly sliced roast beef
3 pounds tomatoes, sliced
1 large red onion, thinly sliced
1½ quarts arugula or baby spinach leaves

1. Prepare Sour Cream-Chive Sauce: Stir together all ingredients.

2. For each sandwich, spray 1 side of 2 bread slices with pan spray. Over unsprayed side, layer 1 slice cheese, then layer with remaining filling ingredients in order; top 1 slice cheese. Spread unsprayed side of remaining bread slice with Sour Cream-Chive Sauce; place over fillings, sprayed side up.

3. Grill sandwiches on Panini press or grill pan over medium heat until bread is golden brown and cheese melts.
Garlic Bread & Breadsticks
Garlic Bread & Breadsticks

It’s no wonder diners love garlic bread – its warm, aromatic, crusty goodness appeals to all the senses. Restaurants love it too, because offering garlic bread is a proven way of generating incremental profits.

Made from quality ingredients like sweet cream buttermilk, extra virgin olive oil, fresh parsley and real crushed garlic, Sysco’s BakerSource branded frozen garlic breads and breadsticks taste as if they were freshly baked on site. Customers who’ve tasted inferior garlic breads made with dried garlic, margarine and soy oil will appreciate the Sysco difference.

Making yeast-raised breads and breadsticks from scratch is time consuming, but our convenient, consistently sized heat-and-serve products go from freezer to plate in minutes, meaning minimal preparation and cleanup time for your staff.

Other brands pack their frozen breads and breadsticks in bulk, but ours are carefully packed in layers to minimize shipping damage and waste. We also pack by count, not weight, so you always know exactly how many pieces to expect.

Dill Garlic Bread

Yield: 24 servings

1. Whisk together all ingredients except dill and toast; fold in dill. Cover and refrigerate up to 5 days.

2. To serve, spread 1 slice toast with butter. Bake at 375° until toasted; broil briefly until top browns.

- 2 tablespoons minced garlic
- ¾ pound unsalted butter, softened
- 3 tablespoons grated Parmesan cheese
- ¾ teaspoon kosher salt
- 1 pinch ground white pepper
- 6 tablespoons finely chopped fresh dill
- 1 (24-ounce) loaf Texas toast

First Impression Variety!
Specialty Breads

It’s no secret: high-end sandwiches served on better breads increase profit margins, and sophisticated consumers will pay premium prices for the difference. Specialty breads meet this growing demand.

Frozen specialty breads like baguettes, artisan dinner rolls, French bread, focaccia and more can add depth and flavor to simple recipes like French toast or sandwiches.

Mediterranean Veggie Sandwich

Yield: 24 servings

1. Stir together ¾ cup artichoke marinade, oil and garlic. Drain remaining marinade from artichokes and coarsely chop artichokes.

2. For each sandwich, cut 4-ounce piece of baguette; brush cut sides with oil mixture. Layer bottom half with cheese, onion, artichokes, red peppers, olives, tomatoes and basil leaves; close sandwich.

Chef Tip
Additional filling suggestions: capers, chèvre, arugula or spinach leaves and/or chopped sun-dried tomatoes in oil.
Meal Accompaniments

No matter what course you’re serving, dinner rolls and table loaves round out the meal. Sometimes an impressive breadbasket is all it takes to get a customer to return to your establishment! With so many affordable options from Sysco, don’t miss out on this opportunity to add value to your customer’s dining experience. Serve your meal accompaniment with some delicious compound butter, and you’ll create a first impression your customers won’t soon forget.

Raspberry-Nut Butter

Yield: about 1 quart

1 pound unsalted butter, softened
1 cup raspberry preserves
1 cup shelled walnuts, toasted and chopped

Beat butter on high speed with mixer until light and fluffy. Reduce speed to medium; add preserves and beat until combined. Add nuts and beat until combined. Cover and refrigerate up to 1 week. Allow chilled butter to stand at room temperature 30 minutes to soften slightly before serving.

Chef Tip
Raspberry-Nut Butter adds a nice touch to French toast, pancakes, waffles and other quick breads.

Cracked Pepper & Chive Butter

Yield: about 1 quart

1½ pounds unsalted butter, softened
2 tablespoons freshly ground peppercorn mélange
1 tablespoon fresh lemon juice
1 tablespoon plus ¾ teaspoon kosher salt
¾ cup chopped fresh chives

Beat butter, pepper, lemon juice and salt on high speed with mixer until light and fluffy. Reduce speed to medium; add chives and beat until combined. Cover and refrigerate up to 1 week. Allow chilled butter to stand at room temperature 30 minutes to soften slightly before serving.

Chef Tip
Add butter to piping bag fitted with a star tip. Pipe butter into single serving-sized dollops onto parchment-lined sheet tray and freeze up to 3 months.

Rosemary-Roasted Garlic Butter

Yield: about 1 quart

6 tablespoons finely chopped garlic
1 tablespoon olive oil
1½ pounds unsalted butter, softened
2 tablespoons chopped fresh rosemary
1 tablespoon plus ¾ teaspoon kosher salt
Pinch ground white pepper

1. Cook garlic in oil until golden brown; cool.

2. Beat butter on high speed with mixer until light and fluffy. Reduce speed to medium; add rosemary, salt, pepper and garlic and beat until combined. Cover and refrigerate up to 1 week. Allow chilled butter to stand at room temperature 30 minutes to soften slightly before serving.
Breakfast Breads

Our easy-to-use breakfast breads come in thaw & serve or bake & serve versions that can go from the freezer or oven straight to your customer's plate in minutes. Their versatility extends beyond breakfast into desserts, appetizers and more. Made only according to Sysco's high standards, we use all top-shelf ingredients for our quality, craft baker-inspired breakfast breads. Some of our options include French toast, Texas toast, cinnamon raisin bread, etc.

Breakfast breads create a unique and affordable opportunity to develop signature dishes and Sysco's products will help add variety to your menu. The consistent size, shape, evenness and color of our bread products make this easy. Showcase creativity with new applications and increase profit margins.

Baked Apple French Toast
Yield: 24 servings

1. Spray four 4-inch, half hotel pans with pan spray. Melt butter; stir in brown sugar and corn syrup. Spread butter mixture on bottom of prepared pans.

2. Beat eggs on medium speed 3 minutes. Add half and half, milk, granulated sugar and vanilla extract and beat 2 minutes.

3. Evenly layer apples over butter mixture in pans, then top with bread slices. Evenly pour egg mixture over bread; cover and refrigerate overnight.

4. The following day: Uncover and sprinkle with nuts and cinnamon. Bake at 350° for 35 to 40 minutes or until bread is golden brown; hold.

5. Serve with warm syrup. Sprinkle with powdered sugar, top with flavored cream cheese and garnish with fresh strawberries, if desired.
Sysco Delivers

> Better Variety
> Better Value
> Better Bread…

…Better Get FROZEN