

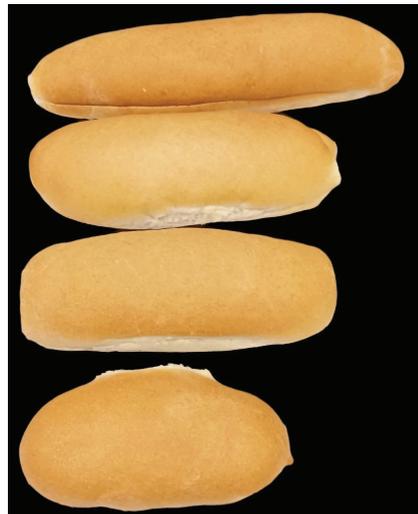
ITALIAN

<u>CODE</u>	<u>DESCRIPTION</u>	<u>PACK</u>
806	6" Hoagie	72
808	8" Hoagie	48
809	9" Hoagie	40
812	12" Hoagie	32

Our fully baked buns are ideally used for sandwiches that are not prepared in the oven (e.g., Cold Cut Subs, Philly Steaks, etc.).

Lightly steaming the bun does enhance the freshness by warming the bun slightly. The texture of the bun is light and fluffy on the inside, but has a slightly chewy crust that keep any juices from going through the crust.

Because the buns are placed in plastic to keep fresh, they lose their crispy crust. Place the bun or sandwich in an oven at 450 degrees for 2 minutes to bring back the crispy crust.



ITALIAN BAKERY

ITALIAN BUNS BAKED TO PERFECTION

OUR QUALITY IS IN THE BUN

HISTORY

The Brunetti family moved from Clarksburg, WV a predominately Italian area in 1981 to Huntington, WV and began baking Italian-style Hoagie buns and rolls.

Brunetti's uses the finest quality products to produce hoagie buns and rolls that have a uniquely chewy crust and delicious flavor.

Brunetti's prides itself on a product that has a rich bread flavor and is healthy to eat. Our Italian and Par-Baked rolls are fat free and cholesterol free. We produce them this way with the health of the consumer in mind.

Brunetti's prides itself on their motto:

"Our Quality is in the Bun".

Take some home today and enjoy a product that Italians have enjoyed for years.

Brunetti's Italian Bakery

724 15th Street

Kenova, WV 25530

www.brunettibakery.com



ITALIAN BAKERY

ITALIAN BUNS BAKED TO PERFECTION

OUR QUALITY IS IN THE BUN

When you are making a gourmet sandwich, why use anything other than a gourmet bun?

The bakers at Brunetti's Italian Bakery use the highest quality flour, 100% vegetable oil, yeast, salt and sugar to produce a bun that has a rich natural bread flavor.

All our buns are available sliced or unsliced, depending on your supplier.

If our buns please you, tell others, if not, tell us.

We are here to serve the individuals using our buns. If any problems arise, call us.

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(304) 453-5380

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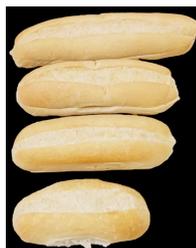
PAR-BAKED

CODE	DESCRIPTION	PACK
906	6" Hoagie	72
908	8" Hoagie	48
909	9" Hoagie	40
912	12" Hoagie	32

Our par-baked Hoagie Roll is ideally used for any sandwich that is prepared in the over (e.g., Pizza Bread, Steak Sandwiches and Subs).

Brushing the top crust with oil or butter lightly gives the bun a shiny, fresh baked look and keeps the crust from drying out.

This bun is fully baked in all respects except crust color.



HAMBURGER BUNS

CODE	DESCRIPTION	PACK
604	4" Hamburger	96
605	5" Hamburger	56

Our soft roll formula gives a rich flavored product that is light and fluffy on the inside and has a soft crust. Great for serving out of a hot box or steamer.



PIZZA DOUGH CHECK LIST

HOW DOES YOUR PIZZA DOUGH STACK UP?

- Does your pizza dough stretch easily?
- Does your pizza dough have good oven spring?
- Does your pizza dough have a golden brown crust?
- Does your pizza dough have a crispy bottom?
- Does your pizza dough bake up without being doughy?
- Are you 100% happy with your pizza dough?

If you answered NO to any of the above, give the bakers at Brunetti's a call.

Dough is our business.



FRESH FROZEN DOUGH

CODE	DESCRIPTION	PACK
303	7.5# Bulk Dough	4
307	7 oz Dough Balls	60
310	10 oz Dough Balls	50
312	12 oz Dough Balls	40
314	14 oz Dough Balls	40
316	16 oz Dough Balls	36
318	18 oz Dough Balls	30
320	20 oz Dough Balls	30
322	22 oz Dough Balls	24
324	24 oz Dough Balls	24
326	26 oz Dough Balls	24

One of the most important parts to making a quality pizza starts with the dough. Brunetti's makes their pizza dough with all natural ingredients, no preservatives are added. We have formulated a dough that stretches easily, has good rise in the oven, achieves a crispy bottom, and a chewy crust, but most of all has a flavor that no other dough can match.

When you use Brunetti's pizza dough, you also have the knowledge of the bakers that make the product at your hands. If problems arise and you have questions you can call the bakery and a qualified baker can answer your questions or come to your establishment and personally show you how to work the dough. We take pride in our hands on advice we offer to our customers. We are here to serve you, the customer, and the more you know about the product the more successful your business will be.

We can custom make any size dough ball to meet your needs.