

Teti Traditional Pizza Crust

give being the contract of

An outstanding par-baked product line providing a traditional style taste and texture. Perfect for any pizza application. Bakes up crispy on the bottom and soft in the middle.

Easy to handle and prepare.





San Mario Ciabatta Wraps

Since 1983, the San Mario Ciabatta Wraps have been our signature bread. Pre-folded, these wraps give you convenience in handling and originality in presentation. The San Mario Ciabatta Wrap has an old

world rustic flavor with an open cell structure.

Simply open the hinged wrap and add your favorite toppings. The San Mario Ciabatta Wrap can be oven heated or grilled as a panini.





San Mario Ciabattini

Ciabattini are mini ciabatta breads that can be served grilled or as a stand alone sandwich. Ciabattini are shipped frozen and pre-sliced for your convenience.





Teti Pizza Dough Balls

With over 30 years of experience in making dough, the original Teti Family recipe is the reason for our superior quality pizza dough balls. They are available in various sizes and can be custom-formulated.

Teti pizza dough balls are a great beginning for that "made from scratch" fresh pizza or can be used to make a variety of other products ranging from calzones, breadsticks or focaccia loaves.





Teti Eurowrap

Eurowraps are pre-folded flatbreads. Teti Bakery has customized this Old World Italian flatbread and hinged it for versatility and ease of use. Eurowraps can be served cold as a

sub sandwich or grilled as a Panini.
If you desire to create a unique sandwich, Teti Eurowraps will be the stand out item on your menu.





San Mario Authentic Signature Sandwich Breads

From open and stuff Ciabatta Wraps to Focaccia Loafs, Treosca Bread and Pre-perforated Focaccia Sheets, we have a bread for every use. All of our sandwich breads are baked with a unique flavor and are designed for ease

of use. Each bread can be served in a grilled format, oven baked or as a cold sandwich. Delicious by design, any of our sandwich breads are sure to captivate your customers.





San Mario Gourmet Flatbreads

From the ovens of Italy comes this authentic style Italian flatbread.
Renowned for its flavorful taste and aroma, this product has tantalized the taste buds of chefs across North America. San Mario Gourmet
Flatbreads can be used in bread

baskets as garlic sticks, herb breads, olive oil dipping bread and most of all as gourmet pizza. Our unique baking process gives this product a high moisture retention. This provides your customers with a hot delicious pizza every time.





Teti Traditional Pizza Crust

give being the contract of

An outstanding par-baked product line providing a traditional style taste and texture. Perfect for any pizza application. Bakes up crispy on the bottom and soft in the middle.

Easy to handle and prepare.





San Mario Woodoven Style Flatbreads

Inspired by the wood-fired ovens of Italy comes a flatbread created to give you a wood oven style pizza without the expense of a wood oven.

This product bakes up light and crisp with a charred appearance. Use this flatbread and be delighted with the results.



Piadina Street Flat ULTRA THIN FLATBREAD

More than you could ask for in a Flatbread

FOLD IT ~ ROLL IT ~ WRAP IT OR FLAT OUT - YOU DECIDE!

- PIADINA
- PIZZA
- WRAPSBOWLS
- QUESADILLAS
 TABLE BREAD
- · Ships frozen
- · Freezer shelf life 6 months
- · Refrigerator shelf life sealed 21 days
- Cholesterol free
- No hydrogenated oils
- Prepared hot or cold
- Fully thaw before preparation

SIZES:

Small Piadina Street Flat Pack: 100 units/1.84 oz.

Medium Piadina Street Flat

Pack: 80 units/2.8 oz.



Authentic Flatbread, Shells & Wraps

TETI BAKERY USA INC. 1-800-465-0123 tetibakery.com

