

Palermo's Pizza Judged #1 Ultra Thin Crust Pizza In America



Palermo's Pizza strives to make the finest, pizzeria quality frozen pizzas available anywhere.

They will settle for nothing less than the very best. This unyielding standard of quality and excellence are just a few of the values that have been passed down to the current generation by their founder, Gaspare "Papa Palermo" Fallucca.

www.palermospizza.com
3301 W. Canal Street - Milwaukee, WI



Primo Thin™ is the first frozen pizza with an all-natural ultra-thin crispy & flaky crust and a special selection of uncommon, truly premium toppings.

RUSTICO

PIZZERIA THICK CRUST PIZZA

Rustico™ pizza with its' pizzeria thick crust is a unique creation. No other pizza rises quite this way or tastes this magnificent.

HEARTH ITALIA

Pizza with an Italian-Marble Hearth Baked Crust

Hearth Italia™ pizza has a unique all-natural crusts that is pre-baked in a marble-hearth oven under intense heat, which creates air pockets, a crispy bottom and an artisan hand-tossed shape.

Breakfast Pizza

Breakfast Pizza no longer means a cold slice left over from the night before. Now you can have a hot and nutritious breakfast.



The Classics by Palermo's™ line features a traditional thin crust along with 100% real cheese and meat toppings like pepperoni, Italian sausage and hamburger. Great pizza, convenience and value are the focus of *Palermo's Classics* pizzas.

The *American Masters of Taste* is a food & beverage judging organization made up of 10,000 Chefs and Masters of Taste. Our full time occupation is selecting superior tasting products in world markets to recommend to taste professionals and ultimately to consumers. The *American Masters of Taste* was founded in 1989 by Chef Jesse Sartain.

CULINARY ADVISORY #015

For further information on the *Gold Medal Endorsement* or to be added or removed from our list for future fax transmissions, please call 1-800-728-4007