



**WHAT YOU
PUT ON TOP
KEEPS YOU ON TOP.**

You put a lot into your pizza. From the perfect crust to the just-right sauce to the ideal blend of cheese. But the first thing your customers see will be what's on top. At Fontanini, we make sure your toppings are untoppable, with the handmade, authentic flavor and appeal you can only get from generations of craft and care.



TAKE YOUR MENU STRAIGHT TO THE TOP.



Your pizza deserves the very best, so that's what we provide every step of the way. Customers will notice the difference *Fontanini*[®] Pizza Toppings make. Made from high-quality beef and pork products, with our signature spice blends, they'll help you stand out, and ensure your slices are a cut above the rest.

Handmade
look and
feel

Authentic
flavor
customers
crave

Wide
variety of
options, sizes
and flavors

Italian Sausage Topping

The *Fontanini*[®] Brand is known for excellent sausage because we start with always fresh, never frozen meat, coarse-ground and held for 24 hours in our signature spice blends. Then we finish them off with a hand-pulled appearance and oven-roasted flavor that can't be beat.

Sliced Italian Sausage

Coarse-ground as always for premium look and texture, we've built our name on our sausage so you can build your name on your pizza.

Pepperoni

America's favorite pizza topping gets the authentic Italian experience with *Fontanini*[®] Pepperoni. No two slices are exactly the same, but the flavor is always premium.

Beef and Specialty Toppings

From convenient, fully cooked beef toppings to exciting specialty choices like Andouille Sausage or Sliced Meatballs, you can find anything your customers want.



To learn more about all *Fontanini*[®] Pizza Toppings, connect with your Hormel Foodservice Sales Representative.



Una Bella Differenza[®]