



DeIorio's®

ReGrained SuperGrain+® Upcycled Flour Dough

Pure ingredients, enhanced nutritional value,
outstanding taste, and genuine sustainability.



NEW

ReGrained SuperGrain+® unearths the nutritional treasure from grains that are overlooked – every time a beer is brewed – to create an upcycled hero ingredient. This proprietary blend fortifies our classic crust with added plant protein, fiber, and robust flavor that is sure to satisfy the “63% of consumers who say that they would like to patronize restaurants that actively fight food waste.”¹ Let's elevate your pizza program together and #EatUp!

- Naturally enriched dough
- Unique and robust taste
- Balance of nutrition and functionality
- Lowers carbon footprint
- Reduces food waste
- On Trend

- ✓ Added Fiber
- ✓ Low-Fat
- ✓ Saturated-Fat-Free
- ✓ Cholesterol-Free
- ✓ Good Source of Fiber
- ✓ Protein-Rich

REGRAINED SuperGrain+®

¹INNOVA Market Insights, 2021



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