



PULLMAN VARIETY #9



THE WHY

Through our 10 year initiative to source clean ingredients, we have successfully removed hidden preservatives, additives and GMO's from our products, while matching taste, texture and function.

PRODUCT DESCRIPTION

Orange Poppy Pullman

The sun rises with our orange infused poppy seed pound cake, all a-swirl with tangy cream cheese.

Lemon Glazed Pullman

Our light, lemony buttery loaf cake, soaked in a tart lemon glaze.

Marble Chocolate Chip Pullman

A buttery swirl of vanilla and chocolate pound cake full of dark chocolate chips.

Cinnamon Streusel Pullman

A swirl of walnuts and cinnamon amid buttery pound cake.

PRODUCT HIGHLIGHTS

- Thaw and serve
- Comforting flavors and format
- Versatile: breakfast, grab-and-go, plated, parfait, grilled, snack, catering

To order containers shown to the left, contact George Boyd at 717.578.3737 or george.boyd@bunzlusa.com

BUNZL CODE	17500046	BUNZL CODE	39350945
MANUFACTURER CODE	19004	PIECE NAME	Inline Plastics SLP 35
PIECE NAME	19004 Fresh-N-Tasty Cookie Bag	MANUFACTURER	Inline Plastics
UNITS PER CASE	500	UNITS PER CASE	500

- Shelf life: Ambient - 5 days covered; Under Refrigeration - 10 days covered; Frozen - 18 months

DISTRIBUTION/ORDERING

PRODUCT Variety #9	SSD CODE 1186	DISTRIBUTOR(S) SYSCO US FOODS	DISTRIBUTOR(S) CODE 3226529 3283744
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MARBLE CHOCOLATE CHIP PULLMAN PARFAIT

INGREDIENTS

- Marble Chocolate Chip Pullman
- Chocolate chips
- Chocolate covered strawberry
- Chocolate sauce
- Strawberries
- Whipped cream/yogurt/ice cream

DIRECTIONS

step 1

Cube the Pullman slice

step 2

Place cubes in bottom of parfait cup

step 3

Layer ingredients

step 4

Top with a chocolate covered strawberry



CINNAMON STREUSEL PULLMAN FRENCH TOAST

INGREDIENTS

- Cinnamon Streusel Pullman slices
- Cinnamon
- Eggs
- Honey
- Milk
- Mixed Berries

DIRECTIONS

step 1

Beat eggs, milk and cinnamon in a shallow dish

step 2

Dip Pullman in egg mixture, turning to coat both sides evenly

step 3

Book on lightly greased nonstick griddle or skillet on medium heat until browned on both sides

step 4

Top with mixed berries. Drizzle with honey