

Warm and Serve

A better way to roll.

How They're Made

Patricia "Sister" Schubert wanted to share her family's delightfully rich Southern rolls with more people without compromising flavor or adding more work on them. She gathered a team and found a way.

We Spend Hours 

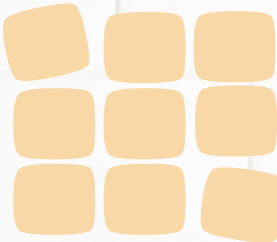
1.



Mixing

Ingredients are combined, yeast is activated

2.



Forming

Measured, sheeted and cut for consistency

3.



Proofing

Dough rises for a lighter, airy texture

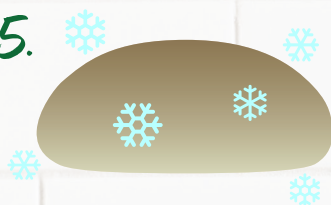
4.



Baking

Controlled environment ensures even coloring

5.

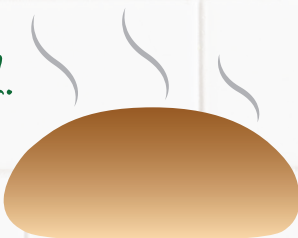


Freezing

Cooled and flash-frozen for peak freshness

You Spend Minutes 

1.



Warming

Heat as desired (oven, toaster, fryer) and brown to taste





What They're Made Of

Sister Schubert's® rolls are made with simple pantry ingredients picked by Sister herself. Flash-freezing allows us to seal in the just-baked freshness without adding any fake ingredients to the mix.

REAL INGREDIENTS

Enriched flour, eggs, sugar, yeast, salt, oil and whey

LIGHT CRUST

Perfect exterior firmness delivers the right bite in sandwiches or on its own

SOFT CRUMB

Melt-in-your-mouth interior texture with just the right density

BALANCED FLAVOR

Yeasty, buttery, subtly sweet; exactly what you want in a roll

HOMEMADE AROMA

Comforting scent of a recipe handed down over six generations



Why They're Made

If **Sister Schubert's** rolls didn't make lives easier and meals warmer, we wouldn't make them.



Easy to Prep

Waste less time, ingredients and finished product. Freshly baked rolls are minutes away.



Fun to Customize

Add signature oils, spice blends or compound butters and finish to your desired color and crispness.



Satisfying to Serve

Consistent process built on a time-honored recipe delivers flavor they love every time.

Good-to-Know Glossary

Crumb—The interior structure of bread defined by the size, shape and distribution of air pockets formed during the fermentation process. An open crumb is lighter and airier (sourdoughs or baguettes), whereas a closed crumb is denser (pizza crust or bagels).

Gluten—Gluten is comprised of two proteins, glutenin and gliadin, which give bread dough its elasticity and the baked bread chewiness.

Proofing—The final rise of dough before baking, preferably in a warm location to encourage yeast activity.

Yeast—A fungal leavening agent, suited to elastic gluten-forming dough. It is the key to success in most breads and rolls.

Yeast Bread—Any bread that uses yeast as the leavening agent versus a chemical leavener such as baking powder, baking soda or cream of tartar.

For menu ideas, support and savings visit
www.MarzettiFoodservice.com/SisterSchuberts



marzettifoodservice.com