

# NEW ITEMS JUNE 2022



**ARMANINO**  
FOODS OF DISTINCTION, INC.



**0.5 Oz Beef Homestyle Meatballs, Fully Cooked**  
#315621 | 12/3 Lb



**3x4" Lasagna Sandwich Stackers, Pasta Sheets With Ricotta, 2.5 Oz RTU**  
#195810 | 3/3 Lb

**SILVA**  
— SAUSAGE CO. —



**Hot Italian Sausage, Bulk**  
#318423 | 2/5 Lb

**THOMAS FOODS**  
INTERNATIONAL



**Australian Lamb Foreshank, 10-14 Oz Avg**  
#315959 | 1/20# Avg



**Chicken Breast Strip With Grill Marks, Fully Cooked**  
#400605 | 2/5 Lb



**3.5" Shanghai Style Dumpling Wrappers**  
#190935 | 16/14 Oz

**wildwonder**



**Prebiotic Sparkling Drink Strawberry Passion**  
#309331 | 12/12 Oz

**PATH**



REFILLABLE ALUMINUM BOTTLE

**Sparkling Water**  
#339553 | 12/20.3 Oz

**Sparkling Water Grapefruit Mango**  
#339560 | 12/20.3 Oz



Unsalted, Unsliced, Parbaked

French Sourdough Roll	#10610	12/3 Ct
French Sweet Roll	#10612	12/3 Ct
Dutch Crunch	#10621	12/3 Ct

TO ORDER, PLEASE CONTACT YOUR BIRITE SALES REPRESENTATIVE

123 SOUTH HILL DRIVE, BRISBANE, CA 94005 | TEL: (415) 656 - 0187 | WWW.BIRITE.COM

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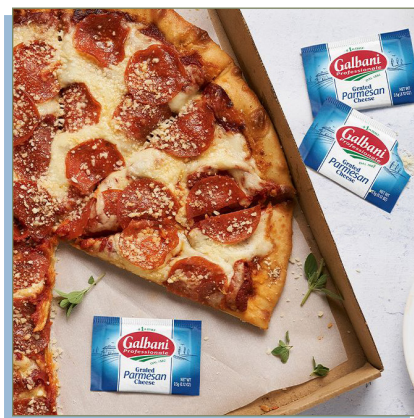




Sharp White Cheddar  
Cheese, Aged 9 Months  
#91610 | 1/10 Lb



Fresh Mozzarella Curd,  
Pillow Vacuum Pack  
#93868 | 2/10# Avg



Parmesan Packet,  
Individual  
#281710 | 200/3.4 G



3/8" Diced Bacon  
Topping, Natural Cooked  
#319301 | 2/5# Avg



50% Hazelnut  
Praline Paste  
#21082 | 1/11 Lb



Ponzu Citrus Dressing  
#569508 | 2/1 Gal



Mirage Cadet Countertop  
Induction Range, 12x16"  
#905540 | 1 Ea

STAY UPDATED



ServSafe® Food Protection  
Manager Certification



## NEXT IN-PERSON SERVSAFE CLASSES

MONDAY 9AM-4PM JULY 25, 2022  
MONDAY 9AM-4PM OCTOBER 24, 2022

BiRite has a partnership with the California Restaurant Association to offer ServSafe Managerial Training courses, including the certification exam. We hold trainings several times a year, and offer competitive pricing, as well as discounts for all of our valued BiRite customers.

During the course of the training, we include sessions about basic food safety practices for handling, preparing, and serving food; preventing foodborne illnesses; employee food sanitation training; and essential practices for responsible alcohol service.

REGISTER AT [BIRITE.COM/RESOURCES/SERVSAFE-TRAINING](http://BIRITE.COM/RESOURCES/SERVSAFE-TRAINING)