



SHEBOYGAN PASTY CO.

Old world tradition, Artisan pasty

It all starts with the crust. Our delicious, flaky Pasty crust is handmade with an old world style recipe. Using simple ingredients, the crust for each pasty is

rolled and cut by hand. Each crust is then filled with perfectly seasoned meats, potatoes and vegetables. Our staff's skilled fingers then carefully crimp the crust to form the delicate pasty package. Sheboygan Pasty Company uses unique blends of seasonings and fresh ingredients to elevate the simple utilitarian pasty to a truly artisan level.

Sheboygan Pasty Company grew out of the back kitchen at Ranieri's Four of a Kind Bar & Grill in Sheboygan, WI. Owners and brothers, Tony & John Ranieri were inspired by their Grandparents heritage and decades living in the Upper Peninsula of Michigan to bring their unique artisan pasty to Wisconsin and beyond.





Traditional Beef Pasty

Beef, Potato, Rutabaga, Onion, Carrot

- ↻ Retail ready packaging, delivered frozen
- ↻ Display frozen or thawed (7 day slacked shelf life)
- ↻ Cooks great on grills and campfires

Traditional Beef Pasty

UNIT UPC	654383042302
NET WT	13 oz
NET CASE WT	9.75
GROSS CASE WT	10.83
CASE DIMENSIONS	18"x14"x6"
TI/HI	6. / 10.
PACKAGING DIMENSIONS	8"x5.625"x2.5"
PALLET/CASE QTY	60/12
COST/RETAIL	

Ingredients:

Traditional Beef Pasty: Crust (wheat flour, niacin, reduced iron, thiamin mononitrate, riboflavin, enzyme, folic acid, water, Lard (BHA, propyl gallate and citric acid to protect flavor), Salt), Ground Beef, Potato, Rutabaga, Carrot, Onion, Butter (pasteurized cream, salt), Salt, Spice, Granulated Garlic, White Vinegar. Contains Allergens: Milk, Wheat Gluten