

Perfect Crust PIZZA LINER

The PC Challenge and Benefits of the Perfect Crust™ pizza liners on reverse side.

FINALLY,

a solution to the soggy crust problem, our product will ensure a CRISP CRUST EVERY TIME!



One customer's testimonial:

We have been testing it (Perfect Crust) with the samples you sent and yes, they truly do work. We actually made the greasiest, wettest pizza we could, put your product in the box with the pie and put it into one of our warmers for almost 6 hours and the bottom of the box and pizza were still dry. VERY IMPRESSIVE!

- Ira at Papa Dan's, Palm Desert, CA



Perfect Crust™
delivers a better
visual presentation
which will
highlight your
perfect pizza!

Try the **BEST PIZZA LINER** in the World. Your Pizza is Worth it!



Regional Distributors, Inc.

Contact us to place an order!

(585) 458-3300 customer-service@regdist.com

www.perfectcrust.com





Perfect Crust™ handles allow you to customize your marketing to drive additional sales!





Perfect Crust™ absorbs grease and allows moisture to escape ensuring a crispier crust. It also provides easy handling from box to table!

Benefits of the PERFECT CRUST™ pizza liner:

- Our product eliminates the card board taste.
- Your pizza will not stick to the box.
- Better visual presentation of your pizza.
- Allows you to handle your pizza with ease.
- Absorbs grease allowing for a crispier crust every time.
- Branding & Marketing on handles help drive additional sales.
 - Minimum usage is required.
- Allows moisture to escape also providing a crispier crust.
- Retention value keeps pizza 12-15 degrees warmer upon delivery.
- Patented bumps help keep pizza more stable in box during delivery.
- Uses substantially less storage space then corrugated liners.
- 100% pure virgin paper vs. post consumer recycled waste.
- Made in the U.S.A.



Perfect Crust PIZZA LINER

FINALLY,

a product to eliminate soggy crust and deliver that just-baked taste!

TAKE THE PC CHALLENGE!

AS EASY AS 1-2-3

- 1. Call 1.800.783.5343 and ask for a free sample of Perfect Crust liners.
 - **2.** Bake two of your great pizzas. Put one pizza on a Perfect Crust liner and the other on whatever you are currently using, place in pizza box and put in separate pizza bags.
 - **3.** After 30 minutes, compare the two pizzas and be prepared to be impressed!

