



BAKER BOY

Sub & Hoagie Topping Ideas

Try any of these suggested toppings to add spice and flare to your sub and hoagie line.

Combine ingredients for selected toppings.

Sub Dough:

1. Store dough frozen until ready to use.
2. Place dough on silicone treated papered or greased pan. Cover with plastic bag or place in an enclosed cabinet.
3. Place in retarder or walk-in cooler to thaw overnight.
4. Next day, remove frozen dough from retarder & spray with water.
5. Sprinkle with desired topping.
6. Place pan in proofer, maintain 100° F and 90% relative humidity. Allow to proof until dough is three times original size.
7. Bake in preheated oven at 375° F for 17 - 25 minutes, depending on oven.
8. Remove from baking pans and place on cooling screen or rack.

Oregano & Parmesan

1 Cup Parmesan Cheese, grated
2/3 Cup Leaf Oregano

Greek

2/3 Cup Leaf Oregano

Pesto with Parmesan

1 Cup Parmesan Cheese, grated
1/3 Cup Minced Garlic
2 Cups Leaf Basil

Pesto

1 Cup Leaf Basil
4 tsp Minced Garlic
3 Tbsp Parsley Flakes

Focaccia

1 Cup Parmesan Cheese, grated
4 tsp Granulated Garlic
4 tsp Granulated Onion
1/3 Cup Italian Seasoning

The Works Topping

1 Cup Minced Onion
1/3 Cup Minced Garlic
1/2 Cup Sesame Seed
1/2 Cup Poppy Seed
1/3 Cup Course Salt

Sub and Hoagie Sizing Chart



*Dimensions shown are averages in inches +/- 1/4 inch					Dough Size				Baked Size			
Item #	Description	Size	Case Count	Soft or Crusty	L	W	H	Girth	L	W	H	Girth
Sub Dough												
11321	White	3 oz.	96	Soft	6 - 6 1/2	1	3/4 - 1	3 - 3 1/2	8	2 3/4 - 3	2 - 2 1/2	8
11322	Honey Wheat	3 oz.	96	Soft	6 - 6 1/2	1	3/4 - 1	3 - 3 1/2	8	2 3/4 - 3	2 - 2 1/2	8
11324	Whole Grain	3 oz.	96	Soft	4 1/2 - 5	1 1/8 - 1 1/4	1 - 1 1/4	3 3/4 - 4	6 - 6 1/2	2 3/4 - 3	2 - 2 1/4	8 1/2 - 9
11351	White	6 oz.	72	Soft	10 - 10 1/2	1 1/4	3/4 - 1	3 1/2 - 4	11 1/2 - 12	3 3/8 - 3 1/2	2	8 3/8 - 8 1/2
11352	Honey Wheat	6 oz.	72	Soft	10 - 10 1/2	1 1/4	3/4 - 1	3 1/2 - 4	11 1/2 - 12	3 3/8 - 3 1/2	2	8 3/8 - 8 1/2
11371	White	8 oz.	60	Soft	10 1/4 - 10 3/4	1 1/2 - 2	1 1/4 - 1 1/2	4 - 4 1/2	11 1/2 - 12	3 1/4 - 3 1/2	2 1/2 - 2 3/4	9 1/2 - 10
11372	Honey Wheat	8 oz.	60	Soft	10 1/4 - 10 3/4	1 1/2 - 2	1 1/4 - 1 1/2	4 - 4 1/2	11 1/2 - 12	3 1/4 - 3 1/2	2 1/2 - 2 3/4	9 1/2 - 10
Hoagie Dough												
11421	White	3 oz.	96	Crusty	6 - 6 1/2	1 - 1 1/8	1	3 - 3 1/2	7 - 7 1/2	2 3/4 - 3	2	7 1/2 - 8
11431	White	4 oz.	72	Crusty	6 3/4 - 7 1/4	1 - 1 1/8	1 - 1 1/4	3 3/4 - 4 1/4	7 3/4 - 8	3 - 3 1/4	2 1/4 - 2 1/2	9 - 9 1/4
11432	Honey Wheat	4 oz.	72	Soft	6 3/4 - 7 1/4	1 - 1 1/8	1 - 1 1/4	3 3/4 - 4 1/4	7 3/4 - 8	3 - 3 1/4	2 1/4 - 2 1/2	9 - 9 1/4
11433	Black Rye	4 oz.	72	Soft	6 3/4 - 7 1/4	1 - 1 1/8	1 - 1 1/4	3 3/4 - 4 1/4	7 3/4 - 8	3 - 3 1/4	2 1/4 - 2 1/2	9 - 9 1/4
11434	Sour Dough	4 oz.	72	Crusty	6 3/4 - 7 1/4	1 - 1 1/8	1 - 1 1/4	3 3/4 - 4 1/4	7 3/4 - 8	3 - 3 1/4	2 1/4 - 2 1/2	9 - 9 1/4
11454	Sour Dough	6 oz.	72	Crusty	10 - 10 1/2	1 1/8 - 1 1/4	3/4 - 1	3 1/2 - 4	11 1/2 - 12	2 7/8 - 3	2 1/4 - 2 1/2	8 1/2 - 9
Baked Subs												
31331	White	3.25 oz.	48	Soft	-	-	-	-	7 - 8	2 - 2 1/2	1 3/4 - 2	7 - 8
31332	Wheat	3.25 oz.	48	Soft	-	-	-	-	7 - 8	2 - 2 1/2	1 3/4 - 2	7 - 8
Baked Hoagies												
31370	White	2.82 oz.	108	Soft	-	-	-	-	6 1/4 - 6 1/2	2 - 2 1/4	2	7 1/2 - 7 5/8
31444	Sour Dough	4.5 oz.	72	Soft	-	-	-	-	8	2 1/2	1 7/8 - 2	8