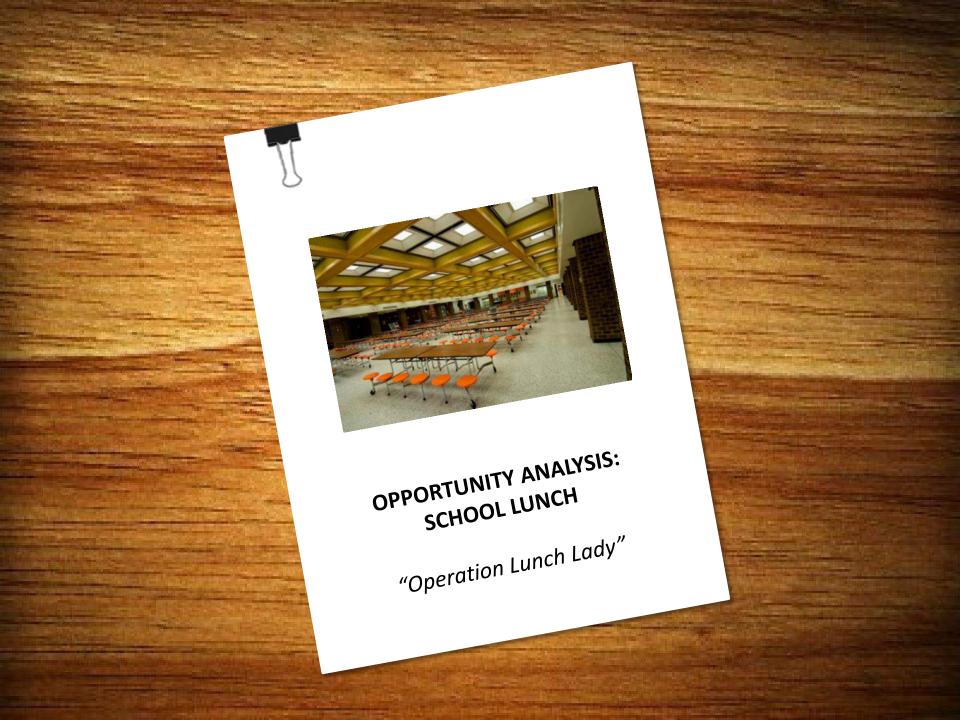


# **Collaboration & Development**

Jimmy Simonte, Brand Manger – Domino's Don Trouba, Marketing Director – Ardent Mills



## **Imperatives for Success**



#### School Lunch Pizza Supply Partner Summit

Crust

- Must Be Whole Grain While Maintaining Student Appeal
- Must Be Produced Fresh At Our Dough Facilities
- Must Perform Similarly To Our Classic Hand-tossed Dough



Sauce

- Reduce Sodium
- Maintain Flavor Profile
- Maintain



Cheese

- Reduce Fat
- Reduce Sodium
- Maintain Bake Performance Attributes



**Toppings** 

- Reduce Fat
- Reduce Sodium



## Ultragrain: The 1<sup>st</sup> Ingredient for Success

 The patented whole wheat flour that delivers whole grain nutrition with the mainstream taste, texture and appearance of white flour.

Specially Selected Wheat

Patented Milling
Process and
Granulation









## The Other Ingredients ...

Formula Development



**Operational Testing** 



**Delivery Evaluation** 



**Consumer Testing** 





**Marketing Support** 

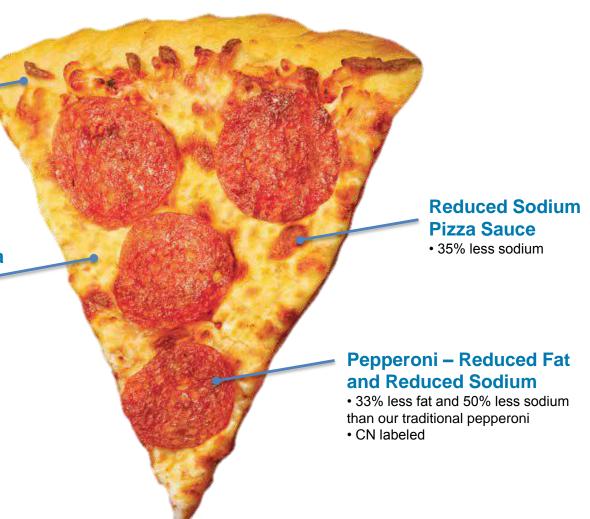
#### **Anatomy of a Smart Slice**

## White Whole-Wheat Crust

- 51% Ultragrain whole-wheat flour
- Up to 4 grams of fiber plus vitamins A and E, magnesium and iron

# 100% Real Lite Mozzarella Cheese

- ½ the fat of our traditional pizza cheese
- Reduced the sodium by 100mg compared to standard Lite Mozzarella
- A good source of protein and calcium



**Tastes Great!** 

#### **Early Guidance**

Whole Grain Crust Exceeds
 Benchmarks for New Product
 Launch

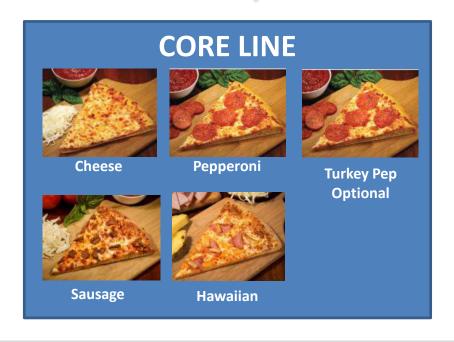
#### **Competitive Measures**

Domino's Smart Slice
 outperformed the
 competition, scoring
 significantly higher ratings on
 overall liking, likelihood to
 eat and frequency of eating



#### Flavor that's Ahead of the Curve







#### Wrap up

- Clear Goals
- Product development with supplier collaboration
- Evaluation across a number of metrics
- Supply chain
- Operational sell-in
- On-going support and management



Thank you