

We asked the Bosco Stick company how they made Bosco sticks, and this was their reply.

Hi!

I'm Mark, Bosco's Quality Assurance Manager.

Our Bakery (that makes the Bosco Sticks that you love so much) is located in the heart of America's car and truck manufacturing area. So, we can relate to putting together a quality product. And, just as if you asked our neighbors over at Ford, Chrysler or GM "How do you build your cars?"...the answer would obviously not be very simple.

So let me give this a try.

We are a medium size bakery that is regulated by the FDA, USDA and the Michigan Department of Agriculture. Our products' formulas meet the current requirements of the Federal School Lunch Program as administered by USDA/AMS.

We bring in our flour by the tanker truck-loads, about 50,000 pounds each day and store it in huge silos. We also use about 30,000 pounds of USDA approved real mozzarella cheese in one shift (12 hours) when we make our Bosco Sticks.

The flour is brought to our bakery mixing area by way of pressurized piping where it's mixed with water, salt, sugar, yeast, corn oil, dough conditioner, etc. Once these ingredients are thoroughly mixed we now have our dough.

While we're making the dough in the Bakery people are shredding and chopping the cheese in another Processing Room. Once it's ready, the cheese is brought to the Bakery and loaded into a machine called an extruder.

The dough is brought to the Sheeting Line, placed on a moving conveyor belt and moves under a number of rollers that flatten and widen the dough. This flat, wide band of dough is then divided into nine narrower strips.

The narrow strips of dough move under the extruder where perfectly measured 1 ounce cheese ropes (just like "string cheese") are dropped. The cheese lands perfectly on the dough strips, the strips are then mechanically rolled around the dough making them un-baked Bosco Sticks and then the Bosco sticks are dropped onto baking pans.

The baking pans are then conveyed into a large, hot room called a Proofer. The temperature in the proofer is around 90° F and the humidity is about 90%. The Bosco sticks stay in the Proofer for about one hour before being transferred to the oven.

The Bosco sticks are baked at 595° F for about 3 minutes. Then they're cooled on conveyors and quick frozen in a freezer that's about negative 20° F. When the Bosco Sticks come out of the freezer they're frozen solid. The frozen Bosco Sticks are backed into plastic-lined cases, the cases are stacked neatly on wooden pallets and the pallets are then loaded on refrigerated (frozen) trucks that take them to 49 of our 50 states...including California.

Happy Thanksgiving from all of us here at Bosco's!

-Mark

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"Wish not so much to live long as to live well." --Benjamin Franklin, Poor Richard's Almanack, 1746