

PRODUCT CONSISTENCY UPDATES



Product consistency is at the heart of the Domino's brand. It protects the brand's commitment to food safety and ensures your customers enjoy the same high-quality, delicious products every time they order. This optional resource provides an overview of the Product Consistency Updates, with the optional resources in your store kit offering step-by-step details on the procedures that can help you and your store teams with execution.

PROCESS CHANGES

WINGS

- Wings will be portioned and prepped into sauce bottle liners or approved prepped bags
- Approved food safe gloves must be used during the prep process
- Wings must not be handled with bare hands during the prep process or when assembling orders



PASTA

- Penne Pasta and Grilled Chicken will be portioned and prepped into sauce bottle liners or approved prepped bags
- Approved food safe gloves must be used during the prep process
- When prepping and assembling pasta, Penne and Grilled Chicken must not be handled with bare hands



PRODUCT MODIFICATIONS

STUFFED CHEESY BREAD



$\frac{1}{2}$ sheet of 12"x12" parchment



$\frac{1}{2}$ a Pan dough ball



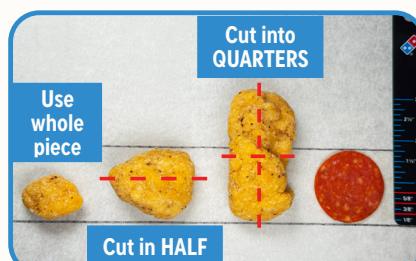
1.5 oz of interior pizza cheese

ALL OTHER PARTS OF SCB BUILDS REMAIN THE SAME!

LOADED CHICKEN



Weigh 6.0 oz of prepped / cut boneless chicken pieces



Updated Standards for sizing.
See the resources in your kit for more information!

ALL OTHER PARTS OF LOADED CHICKEN BUILDS REMAIN THE SAME!

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PRODUCT CONSISTENCY UPDATES



PRODUCT ELIMINATIONS

The following items will be eliminated:

- Italian Sausage Marinara Pasta
- Build-Your-Own (BYO) Pasta
- Optional Add-Ons for 5-Cheese Mac & Cheese (Jalapeno and Bacon)
- Pasta Bread Bowl*
- Pasta Box*

Elimination of Pizza Sauce Concentrate*

Sauce Concentrate is being eliminated from the system. If your store currently uses Sauce Concentrate, you will be automatically converted to Ready-To-Use (RTU) Pizza Sauce. For those stores making the switch to RTU Sauce, be on the lookout for more information from your local SCC.

*If carried/used in your store

OPTIONAL TRAINING CHECKLIST

Consider using this optional checklist to help ensure your store teams are ready for a great launch!

PROCESS CHANGES

Store team members...

- Can prep and assemble wings using the new procedures detailed in the training resources and Product Standards
- Can prep and assemble pasta using the new procedures detailed in the training resources and Product Standards

PRODUCT MODIFICATIONS

Store team members...

- Understand the updates to Stuffed Cheesy Bread procedures and can build Stuffed Cheesy Breads to the new Standard
- Understand the updates to Loaded Chicken procedures and can build orders of Loaded Chicken to the new Standard

PRODUCT ELIMINATIONS

Store team members know the following items will be eliminated:

- Italian Sausage Marinara Pasta
- BYO Pasta
- Optional add-ons for 5-Cheese Mac & Cheese
- Pasta Bread Bowl
- Pasta Box
- Sauce Concentrate

STORES THAT USE SAUCE CONCENTRATE

Store team members...

- Know Sauce Concentrate will be removed from the system
- Understand they will be automatically converted to RTU Pizza Sauce if your store is currently using Sauce Concentrate

STORE TRAINING SIGN-OFF

I acknowledge that I have been trained on the Product Consistency Updates.

NAME	DATE OF TRAINING	TRAINER RESPONSIBLE
(ex.) Christopher	1/13/26	Patrick

NAME	DATE OF TRAINING	TRAINER RESPONSIBLE

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