

Giuseppe's Bakery

50 Spencerport Road, Gates, NY 14606 429-6540/426-3397

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After almost 100 years in the bakery business, we have come to a crossroads. Over the last 15 years we have gone from 5 wholesale bread accounts to over 50. We have gone from being able to deliver our daily wholesale accounts in just our personal vehicles to a fleet of 3 Giuseppe's cargo vans. In addition, we service multiple privately owned baked goods distribution companies. Our wholesale customers include some of the area's busiest and most influential eateries and distribution services. Most of the chefs and owners of these establishments have been raised on our bread and baked goods and prefer it in their kitchens, as did their parents and grandparents.

Throughout this growth, we have pushed on, using the same 100 year old recipes, methods, and equipment that have been lovingly passed down from generation to generation dating back to the early years of Giuseppe's. In short, we have learned to manage our ever-growing day to day operations with the aged ovens and "seasoned" equipment purchased when he first started the business.

That said, it is our pleasure to announce that we have stepped up our daily efficiency, production, and capacity with the purchase of some brand new, state of the art equipment housed in our newly renovated 2000 square foot bakery. Our new equipment includes a Baxter 24 pan carousel oven, a 20x10 low density walk-in cooler, a proofing cabinet, mixer, a dutchess machine, a Baxter water meter, a rounder, and a dough sheeter.

We want to assure our loyal wholesale businesses and daily walk-in customers that our recipes and methods will not be compromised. We will continue to use the finest ingredients including all natural King Arthur flour and fresh cake yeast. We will continue to ferment our dough for that distinct Giuseppe's flavor and texture that all have come to love. We will still specialize in hearth baked Italian bread, French bread, sub rolls, hamburger rolls, sausage rolls, dinner rolls, and pizza dough.

With this new equipment we will be able to serve more people in a more consistent and manageable fashion. We are very proud and humbled by the growth in demand for our products and services. We look forward to another 100 years of service in this great food town.

Thank you

The Chinappi Family

Please contact us for information about wholesale distribution.

(585)429-6540 (585)426-3397

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When new meets old.....new high tech mixer to the left of the old workhorse.



The new line including the divider, rounder, proofing cabinet and sheeter.



Brand new Dutchess, perfectly calibrated digital scale and a bench that has been in our family for almost 100 years.



Over 2000 square feet of highly efficient and perfectly planned spaced.



Great bread starts with great ingredients. 10,000 pounds of all natural King Arthur flour ready for the work week.

1000 pieces, cold fermenting in our new low density 20x10 walk-in cooler.



Oh boy.....
Welcome to the family.
Baxter 24 pan carousel oven.



No “flop”. Our pizza dough is extremely versatile. It can be used in many applications including Neapolitan, wood fired, New York, Rochester, and Sicilian style pizza recipes.

Twelve inch sub rolls ready to be delivered to one of our many wholesale accounts.



The product that started it all. Over the last 90 plus years, we’ve made over 30 million of these. Rochester’s favorite hearth baked Italian bread.

