



FATA'S BEST

GALA  
*An affordable journey*

DISCOVER THE TRUE TASTE OF

# ITALY





# Paul Fata & Sons

## A CENTURY OF ITALIAN FLAVOR

In the early 1920's, Paul Fata left his small hometown of Sant'Ippolito in Southern Italy in search of a better future. Boarding the ship *Cretic* in Naples, he arrived in Boston during a major wave of Italian immigration. Reuniting with his brother Angelo, the two eventually settled in Lansing, Michigan.

There, Paul and his wife Mary opened a modest Italian grocery store—Paul Fata & Sons—on Shiawassee Street and Grand Avenue. With its soda fountain and deli, the shop quickly became a neighborhood hub, offering authentic Italian imports. By 1933, Paul had doubled the store's size, introducing products that were once considered exotic but would later become staples.



As the Italian-American community grew, so did demand. Paul Fata & Sons evolved into a wholesale distributor, supplying authentic Italian ingredients to local restaurants and businesses throughout the state.

In 1989, Paul Fata & Sons suffered a devastating fire. Fellow local distributor, Van Eerden Foodservice, immediately stepped in to provide help. Within a week, Fata products were back in circulation, stored and distributed by Van Eerden Foodservice. Eventually, Van Eerden formally acquired Paul Fata & Sons, preserving its legacy and continuing to deliver authentic Italian flavors through its Fata and Gala labels.





## *Premium* DOUGH BALLS

Each Gala dough ball is proudly handcrafted in Detroit using a proprietary, authentic Italian recipe your customers will love. For maximum convenience and minimal waste, the artisanal dough arrives frozen and pre-portioned in individual poly bags—just grab what you need, when you need it. Simply thaw overnight in the refrigerator and once it reaches room temperature, it's ready to use.

To make handling even easier, the dough is pre-oiled before packaging, so it never sticks to the bag. After thawing, it maintains its round shape for consistent portioning and preparation, and it stays fresh in the cooler for up to four days. Built for busy kitchens, Gala dough delivers on both quality and convenience. And with its delicious flavor and incredible versatility, it's not just for pizza—it's ideal for breadsticks, calzones, sandwiches, desserts and more!

# Handmade IN DETROIT

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Family-owned and operated Dough & Spice proudly makes each Gala dough ball by hand. Since 1996, Dough & Spice has been committed to producing high-quality pizza dough in small batches. Every step of the process reflects their dedication to tradition, consistency and flavor. Garlic is blended directly into the dough, and no preservatives are used—creating a product that's as close to homemade as possible.



LIVE ITEM LIST



## *Premium* CHEESES

Fata's Best is renowned for its authentic Italian cheeses, crafted from milk sourced from multi-generational family dairy farms across the Midwest. These family owned and operated farms have stringent nutrition and animal welfare standards, designed to produce the highest quality milk.

Each variety of Fata's Best soft & hard Italian cheeses have their own unique flavor profile and are available in grated, shredded, diced and loaf formats for optimal convenience. Expert cheese makers utilize traditional methods to craft each variety and blend.

Fata's popular premium mozzarella is made via the traditional pasta filata method, a cheese making technique where curds are heated and stretched in whey, resulting in stringy, elastic cheese with exceptional meltability and browning.



LIVE ITEM LIST





## *Premium Tomatoes* FROM CALIFORNIA FARMS

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Fata's Best showcases the highest quality tomatoes, grown on family farms in Northern California. The rich soil, long harvest seasons and optimal climate create the perfect environment for these deliciously sweet tomatoes.

Once harvested, the tomatoes are immediately transported less than 17 miles to be processed and packed. At the plant, the tomatoes are washed and steam peeled without any chemicals, maintaining their taste, texture and color. From the peeler, they are sorted by size and color, then processed - whole, diced or crushed.

Every tomato is harvested, processed, packed and cooled within 5 hours to seal in optimal freshness and nutrients.

Fata's line of canned tomato products and prepared tomato sauces make a great base for any signature sauce.



650 Ionia Ave SW, Grand Rapids, MI  
(616) 475-0900 • [www.vaneerden.com](http://www.vaneerden.com)



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