

NO - 34

scoop™

FALL 2023 ISSUE

FORTUNE

**AMERICA'S
MOST
INNOVATIVE
COMPANIES**

2023

statista 

**INNOVATION
STARTS HERE**
Our "secret sauce"
brings you the best
new products

MONARCH®
UMAMI WING SAUCE
PAGES 14-15

**US.
FOODS®**



THE INSIDE SCOOP™

We're so proud to share that Fortune magazine named US Foods® as "One of America's Most Innovative Companies 2023" from over 15,000 eligible corporations. We're even prouder that our new products help our customers succeed. Friends, I'd say that the proof is in the (very delicious) pudding.

But what does all that Scoop™ innovation mean for you?

It's all about providing solutions for operators. Scoop products not only support diner wants like more global flavors and a focus on well-being, but also back-of-house needs like increased labor savings, storage space and profitability.

With our pulse on innovation, we also address sustainability concerns in our Serve Good® program. These products must be responsibly sourced or contribute to waste reduction or – with our new product category – Climate Conscious, which includes products designed with one crucial goal in mind: helping to reduce greenhouse gas emissions.

With Scoop products designed to check ALL the boxes, we bring something to the table for everyone. Whether your focus is on driving traffic with a differentiated menu, standing out from your competitors, finding on-trend menu inspiration, addressing labor shortages or increasing profitability, Scoop Innovation is here to help you make it.

@USFOODS #USFSCOOP

S. Kinkaid

Stacey Kinkaid
VP, Product Development and Innovation



INNOVATION

HAVE YOU EVER WONDERED WHERE SCOOP™ PRODUCTS COME FROM?

“WITH THIS SCOOP LAUNCH, WE WANTED TO SHARE SOME BEHIND-THE-SCENES SECRETS, INCLUDING HOW SOME PRODUCTS ARE DESIGNED TO CHECK ALL THE BOXES.”

—Stacey Kinkaid,
VP, Product Development and Innovation

The Product Development team at US Foods® continuously explores multiple sources of inspiration to develop new products for each Scoop launch. Creating Scoop products requires months, often years, of invention and re-invention until they make it into your kitchens.

PATHWAYS TO INNOVATION:

- IN-HOUSE EXPERTISE
- SUPPLIER RELATIONSHIPS
- RETAIL TRENDS
- MARKET RESEARCH
- RESTAURANT TREKS
- SOCIAL MEDIA TRENDS

IN-HOUSE EXPERTISE



“Development started with my recipe,” explains Eric Clark, US Foods® chef-turned-product developer. Drawing inspiration from social media and popular restaurants, Eric and his team “scoured the globe” for the right partner to develop Chef’s Line® Kimchi Fried Rice. “With trend research and recipe development, we created the gold-star recipe, then identified the right vendor for authentic, delicious kimchi fried rice, worthy of Scoop and Chef’s Line.”

Read more on pages 6-7.

MARKET RESEARCH



“There’s so much research that goes into product development, even the initial phase – it’s a whole story,” explains Jeremy DeRango, Associate Product Developer. Jeremy collaborated with product developer Maria Zannis, whose Greek background helped to authenticate Chef’s Line Whipped Feta. Once we established the authentic recipe, we also referenced restaurant samples to design a product that was approachable and versatile while staying true to the authentic elements.

Read more on page 18.

SUPPLIER RELATIONSHIPS



“If you have a good relationship with a vendor, you end up getting their best work — a level of trust and their best ideas,” said Amy Bracco, Senior Product Developer. After three years of iterations, our Chef’s Line® Italian Asiago Stuffed Gnocchi was perfected by chance during a plant trial in Italy. Instead of using the customary paddle to blend the cheeses, the local employee accidentally used the “wrong” utensil – a whisk – which whipped air into the mixture. The resulting creamier texture made it ideal for our pillow-soft gnocchi. “By being onsite and working directly with suppliers, you develop the best products and sometimes even discover solutions through happy accidents,” said Amy.

Read more on page 20.

RESTAURANT TREKS



“Experiencing many restaurants’ different takes on salt and pepper popcorn chicken – which originated from Taiwanese cuisine and street food – and looking at my own culture – I was able to define my target product,” explained Stanley Wu, Senior Product Developer. Stan and his team took to the streets to determine what actually makes this traditional dish. “We tried to make our salt and pepper popcorn chicken as authentic as possible without sacrificing approachability,” said Stan.

Read more on pages 22-23.



40 MINUTES OF LABOR SAVINGS PER CASE



60 MINUTES OF LABOR SAVINGS PER CASE



CHEF'S LINE® SWEET AND SAVORY ROOT VEGETABLE BLEND

1017791 | 4/2.5 lb.

INNOVATION

Dicing vegetables into consistently-sized pieces takes time and skill that operators can put into more important parts of their day. While these vegetables all taste great on their own, they're even better together. Combined with a savory, slightly sweet seasoning blend with notes of honey, spices and a natural wine flavor, we're giving these vegetables just the right seasoning to enhance their naturally sweet flavors that operators can use in a variety of dishes.

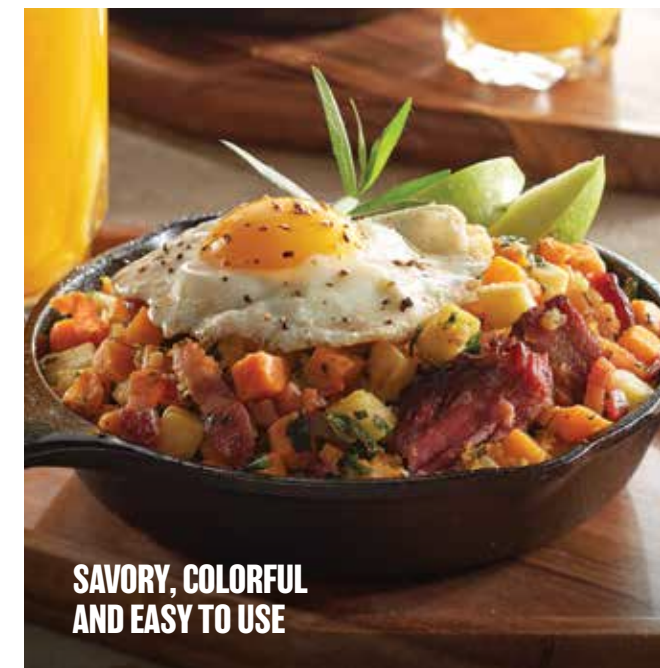
PRODUCT ATTRIBUTES

- + Blend of diced sweet potatoes, butternut squash, parsnips, red onion and kale
- + Cooks quickly from frozen in a sauté pan, flat top or microwave
- + Contains no ingredients found on the US Foods® Unpronounceables List**

BENEFITS

- + Labor-Saving: eliminates washing, peeling, cutting, blanching and seasoning
- + Consistent small dice saves busy operators time in the back of the house
- + Subtle seasoning blend that enhances the natural sweetness of the vegetables, while still allowing operators to customize to their menu
- + Versatile: easy to incorporate into a variety of menu applications without the need to buy in multiple ingredients, such as veggie and grain bowls, an easy side dish or even adding to soups and broths
- + Well-Being: an excellent source of Vitamin A and a good source of Vitamin C

SCAN AND PURCHASE THROUGH US FOODS® ONLINE



SAVORY, COLORFUL AND EASY TO USE



ADD VEGGIES TO FLATBREADS AND MORE

RYKOFF SEXTON®

RYKOFF SEXTON® MULTI-COLOR CARROT BLEND

1009291 | 12/2 lb.

INNOVATION

Bring excitement to your vegetables with Rykoff Sexton® Multi-Color Carrot Blend. We start with purple, yellow, white and orange carrots, all specifically grown and harvested in the Highlands of Ecuador for this product, which allows for a consistent temperate climate year-round for consistent quality.

PRODUCT ATTRIBUTES

- + Coin-cut purple, yellow, white and orange carrots in roughly equal proportions
- + Individually quick frozen
- + Contains no ingredients found on the US Foods® Unpronounceables List**

BENEFITS

- + Labor-Saving: eliminates peeling, washing, cutting and blanching
- + Visually appealing and colorful blend makes for great plate appeal
- + Consistent 4-color variety, available year-round

**Does not include product marketed and sold by third-party licensees. Processing aids and potential cross-contact during production are not in scope for this program.

SCAN AND PURCHASE THROUGH US FOODS® ONLINE





30 MINUTES OF LABOR SAVINGS PER CASE



CHEF'S LINE® CORN PICO DE GALLO

1020878 | 5 lb.

INNOVATION

We've taken the idea of a traditional pico de gallo and added new and approachable flavors customers will love. Made with Supersweet white and yellow corn kernels, freshly cut jalapeño pepper, red pepper, onion and serrano pepper, we've seasoned this pico with garlic, cilantro, lime and lemon juice.

PRODUCT ATTRIBUTES

- + Supersweet white and yellow corn, jalapeño pepper, red pepper, onion, serrano pepper, garlic, cilantro, lime and lemon juice
- + Available year-round
- + Ready-to-eat
- + Contains no ingredients found on the US Foods® Unpronounceables List®*

BENEFITS

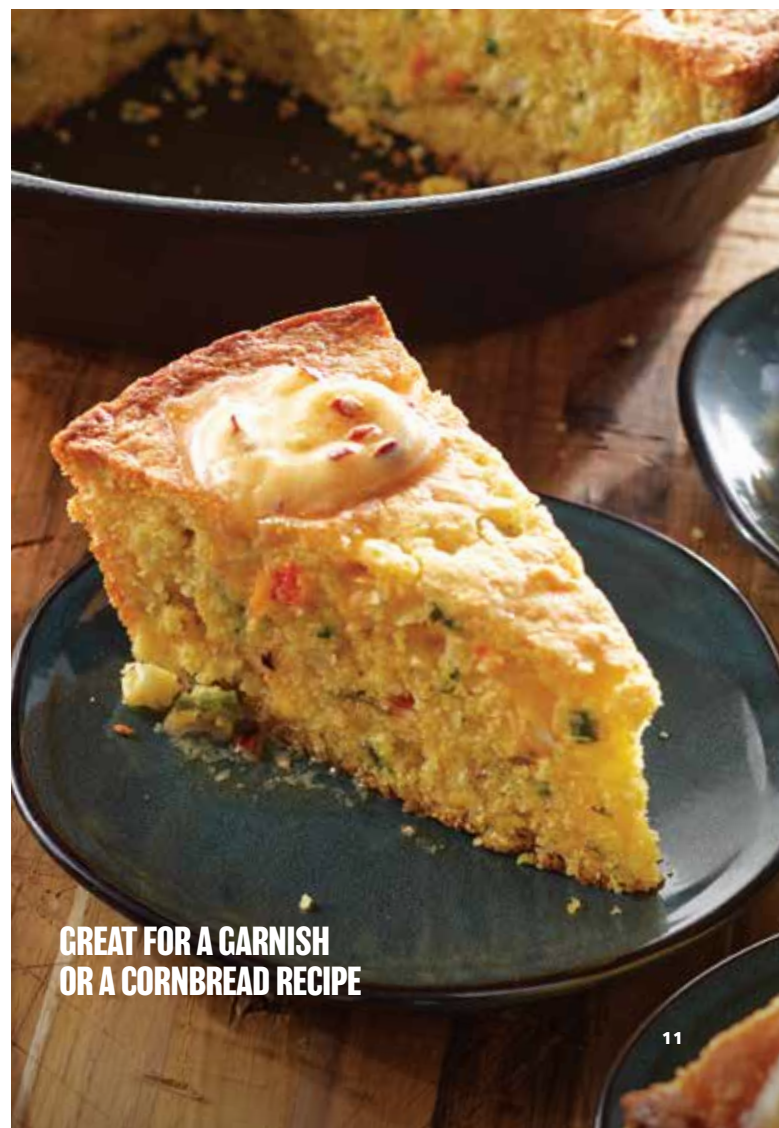
- + Versatile: approachable and popular flavor profile that's great as a taco or burrito ingredient, but can also be used to garnish salads, proteins and entrée plates, or served with chips and guac
- + Convenient ready-to-eat format allows operators to quickly and easily serve customers, without any further processing needed
- + Refrigerated format preserves the bright and fresh flavor profiles
- + Labor-Saving: eliminates washing, peeling, cutting, measuring, seasoning and mixing
- + Ingredients are cut to approximately 1/4" and are ready-to-use, saving operators time on prep

* Does not include product marketed and sold by third-party licensees. Processing aids and potential cross-contact during production are not in scope for this program.

SCAN AND PURCHASE THROUGH US FOODS® ONLINE



BRING STREET FOOD LIKE ELOTES TO THE TABLE



GREAT FOR A GARNISH OR A CORNBREAD RECIPE

100 MINUTES OF LABOR SAVINGS PER CASE



**MOLLY'S KITCHEN®
BATTERED AVOCADO SLICES**

7391967 | 3/3 lb.

INNOVATION

Our Molly's Kitchen® Battered Avocado Slices are a delicious blend of Hass avocados, crispy corn masa batter with a pinch of cilantro, a touch of lime and a kick of jalapeño. Each bite is rich with flavor and supports the growing menu trend of avocados, projected to continue to grow by 70% over the next four years.* It has endless possibilities across the menu, including as a starter or as an alternative to beef or chicken in a taco.

PRODUCT ATTRIBUTES

- + Ripe avocado slices
- + Seasoned corn masa batter provides a crisp coating
- + Mildly flavored with cilantro, lime and jalapeño
- + Par-fried individual avocado slices for easy portioning as a side, an upsell add-on or as a unique alternative to protein with a menu item
- + Frozen storage

BENEFITS

- + On-Trend: the popular fruit appeals to a wide range of customers and is expected to achieve double-digit growth over the next four years*
- + Time-Saving: eliminates the need to slice, batter and fry avocados from scratch
- + Labor-Saving: eliminates peeling, cutting, measuring, mixing and battering
- + Versatile: can be used on their own, or to top burgers, tacos, burritos, salads and more

SCAN AND PURCHASE THROUGH US FOODS® ONLINE



120 MINUTES OF LABOR SAVINGS PER CASE



**MOLLY'S KITCHEN®
HOT HONEY CHEESE BITES**

1013790 | 7 lb.

INNOVATION

Our Molly's Kitchen® Hot Honey Cheese Bites are a delicious twist on a classic flavor pairing, reminiscent of pretzels dipped in slightly spicy pimento cheese. Our bites are the perfect combination of sweet, spicy and salty. Each bite packs the crisp coating of crushed pretzel bites, filled with whipped cream cheese with shredded part-skim mozzarella cheese that's infused with sweet honey and zesty sriracha sauce.

PRODUCT ATTRIBUTES

- + Lightly coated in crispy crushed pretzel and filled with a cheese blend
- + Bite into a blend of whipped cream cheese and shredded part-skim mozzarella cheese, honey, sriracha sauce and crushed dry pepper flakes
- + Just a hint of heat!
- + 3 trays per case; approx. .60 oz. per bite

BENEFITS

- + On-Trend: hot honey is the fastest-growing condiment on menus, and sriracha is projected to grow 31% over the next 4 years*
- + Versatile: delicious bites can be served as an appetizer with dipping sauces, drizzled with hot honey or as a garnish for a unique dessert or drink pairing
- + Labor-Saving: eliminates measuring, mixing, scooping, breading and coating

* Datassential, 2023.

SCAN AND PURCHASE THROUGH US FOODS® ONLINE



A NEW FAVORITE CRUNCHY, SPICY TOPPING



EVERY BITE IS INFUSED WITH FLAVOR



**NOT JUST A WING SAUCE!
MAKE UMAMI AIOLI IN A FLASH**



**SO VERSATILE FOR
NEW FLAVOR SENSATIONS**



70 MINUTES OF
LABOR SAVINGS
PER CASE



MONARCH® UMAMI WING SAUCE

1012346 | 4/0.5 gal.

INNOVATION

A unique, innovative wing sauce that delivers on all flavor fronts! Inspired by the trending condiment chili crisp, a chili oil-infused condiment with visual inclusions of onion and garlic, claimed to be the next sriracha. The star of the umami wing sauce is toasted red chilis, which provide subtle, nutty flavor and a medium heat level. Chili crisp is projected to grow over 2,000% over the next 4 years;* so jump on the wave with the Monarch® Umami Wing Sauce, made with garlic, onions and toasted red chilis. It's a sauce versatile enough to add a global twist to any dish: as a dip, a sandwich spread or a condiment.

PRODUCT ATTRIBUTES

- +Umami sensation that delivers on all flavor fronts: savory, spicy, salty, tart and nutty, all balanced with a hint of sweetness
- +Contains garlic, onions, toasted red chilis, sesame seeds and fermented black soybeans for a complex flavor
- +Bright red/orange color with visual inclusions of garlic, onion, red chilis, chili oil and sesame seeds
- +Vegan**
- +Ready-to-use in an easily pourable half-gallon jug with a handle
- +Ambient storage type, refrigerate after opening

BENEFITS

- +On-Trend: globally inspired from trending Asian-style chili sauces made with a medium spice level
- +Labor-Saving: eliminates measuring, toasting, blending and cooking
- +Versatile: can be used as an ingredient to boost umami flavor in many dishes, such as soups, stir-fries or sauces

*Datassential, 2023.

**No ingredients of animal origin. Reasonable efforts to avoid cross contact with animal-based ingredients



**SCAN AND PURCHASE
THROUGH US FOODS®
ONLINE**





45 MINUTES OF
LABOR SAVINGS
PER CASE



MONARCH® SRIRACHA HOT HONEY

1012314 | 4/24 oz.

INNOVATION

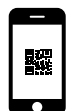
On-trend as one of the most sought-after flavors of the moment,* our Monarch Sriracha Hot Honey adds crowd-favorite sriracha to hot honey to create perfection in a 24 oz. easy-squeeze bottle. Drizzle it over everything from deep-fried cheese curds to sushi to desserts – and yes, it's even amazing in craft cocktails. A buzzing balance of sweet, floral, spicy and savory, our sriracha hot honey draws you in like ... a bee to honey!

PRODUCT ATTRIBUTES

- + Grade A wildflower honey combines with red chili peppers, vinegar and garlic from sriracha hot sauce
- + Visual inclusions of red chili pepper flecks are dispersed in the amber-colored honey
- + Not just for back-of-house, this convenient ready-to-use condiment in a front-of-house squeeze bottle is perfect for condiment stations, bars or buffets
- + Kosher certified
- + Packaged in four 24-ounce squeeze bottles

BENEFITS

- + On-Trend: hot honey is the fastest growing condiment on menus, and sriracha is projected to grow 31% over the next 4 years*
- + Labor-Savings: eliminates measuring, heating, blending, measuring and bottling
- + Versatility: a condiment for appetizers, main dishes, drinks and all menu types



SCAN AND PURCHASE
THROUGH US FOODS®
ONLINE



16 SCOOP™ NO-34 BY US FOODS®

* Datassential, 2023.



LEVEL UP BACON TWISTS
WITH SUBTLE HEAT



VERSATILE ENOUGH
TO DRIZZLE ON SWEETS



120 HOURS OF
LABOR SAVINGS
PER CASE

PACIFIC JADE®

QUALITY ASIAN FOODS

PACIFIC JADE® KOREAN BBQ STYLE SPRING ROLLS

7161360 | 4/36 ct.

INNOVATION

We've packed this popular trend in a unique handheld item. Barbeque has been a staple of Korean cuisine for centuries, and now it's hotter than ever. Currently trending on menus, Korean BBQ is looking to grow in popularity by over 30% over the next 4 years.* Popular among Gen Z, this unique twist on a traditional favorite is sure to spice up menu offerings.

PRODUCT ATTRIBUTES

- + Ingredients build off traditional Korean BBQ: tender beef, bean thread vermicelli noodles, cabbage, gochujang, pear purée and mirin
- + Can be baked or fried
- + Approximately 1 oz. each roll
- + Frozen

BENEFITS

- + On-Trend: helps meet the increasing demand for Korean BBQ dishes with expected growth on menus over 30% in the next 4 years*
- + Labor-Saving: eliminates washing, cutting, mixing, seasoning, filling and rolling
- + Time-Saving: features include a quick fry time to achieve crispy perfection
- + Ideal as a shareable appetizer or a unique upsell to bowls, wraps and more
- + Holds well under a heat lamp



SCAN AND PURCHASE
THROUGH US FOODS®
ONLINE



* Datassential, 2023.



30 MINUTES OF
LABOR SAVINGS
PER CASE



CHEF'S LINE® WHIPPED FETA

1004240 | 4/2 lb.

INNOVATION

Whipped feta cheese is growing in popularity across all menu types and in posts on social media. Our new Chef's Line® Whipped Feta spread is inspired by authentic Greek feta cheese dips. We start with feta cheese blocks, which provide a rich, bold feta cheese flavor, then add reduced-fat Greek yogurt and Neufchâtel cheese to create a creamy, spreadable whipped texture. And the small feta crumbles left in the spread add to the rich taste.

PRODUCT ATTRIBUTES

- + Inspired by Mediterranean flavors, it includes reduced-fat Greek yogurt, olive oil, roasted garlic, lemon juice and parsley
- + Contains no ingredients found on the US Foods® Unpronounceables List®*
- + Refrigerated

BENEFITS

- + Unique: authentic flavors create a memorable experience that upgrades menu offerings and brings diners back for more
- + Time-Saving: removes the labor of creating this highly versatile whipped feta cheese spread and keeps consistency for you and your customers
- + Labor-Saving: eliminates roasting, chopping, measuring, blending, whipping and mixing
- + Versatile: complementing flavors that work great on wraps, burgers, tossed in a pasta or simply served as a dip with a warm pita

* Does not include product marketed and sold by third-party licensees. Processing aids and potential cross-contact during production are not in scope for this program.



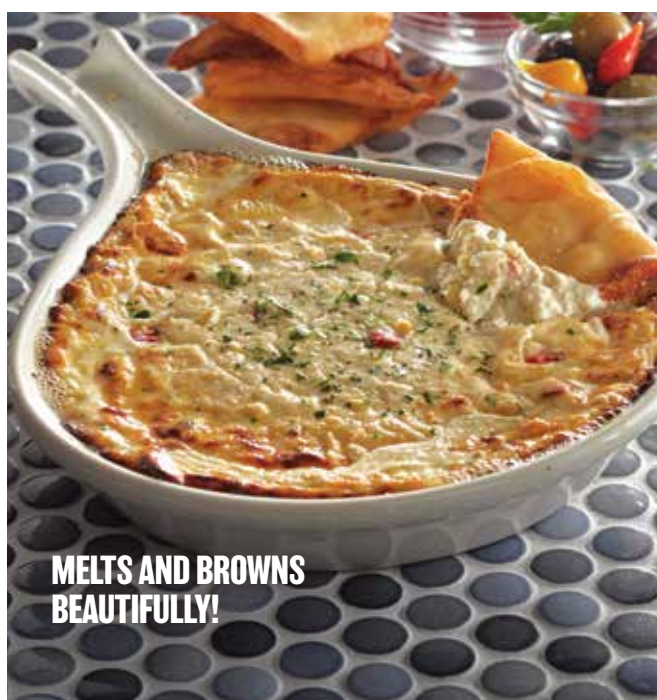
**SCAN AND PURCHASE
THROUGH US FOODS®
ONLINE**



18 SCOOP™ NO-34 BY US FOODS®



**EASILY ADD BOLD
FLAVOR TO WRAPS**



**MELTS AND BROWNS
BEAUTIFULLY!**



30 MINUTES OF
LABOR SAVINGS
PER CASE



METRO DELI® HICKORY SMOKED GOUDA CHEESE SLICES

1016284 | 4/1.5 lb.

INNOVATION

We're expanding on the popularity of our current assortment of smoked cheeses in our Metro Deli® line – but adding convenient labor savings in a pre-sliced format. This premium Gouda cheese provides an excellent melting capability that's primed to upgrade your menu offerings. We took it a step further by cold-smoking the Gouda with hickory wood for at least four hours.

PRODUCT ATTRIBUTES

- + Cold-smoked with hickory wood for at least four hours
- + Proudly made in Wisconsin, with milk from cows not treated with growth hormone rBST*
- + Contains no ingredients found on the US Foods® Unpronounceables List®**
- + Pre-sliced, approx. 0.75-ounce slices with paper interleaf
- + Resealable 4/1.5 lb. zipper pack
- + Refrigerated

BENEFITS

- + Labor-Saving: eliminates smoking and slicing
- + Profit Driver: create easy upsell opportunities with this premium smoked Gouda cheese
- + Versatile: premium smoked Gouda offers a gooey meltability perfect for paninis, mushroom melts or any burger



**SCAN AND PURCHASE
THROUGH US FOODS®
ONLINE**



* No significant difference has been shown between milk derived from rBST treated and non-rBST-treated cows.

** Does not include product marketed and sold by third-party licensees. Processing aids and potential cross-contact during production are not in scope for this program.

120 MINUTES OF
LABOR SAVINGS
PER CASE



CHEF'S LINE® ITALIAN ASIAGO STUFFED GNOCCHI

3386765 | 4/2.5 lb.

INNOVATION

Bring a little flavor of Italy to your taste buds! Our Chef's Line® Italian Asiago Stuffed Gnocchi is made in Italy, starting with fresh steam-cooked potatoes that give our gnocchi the soft and pillow-like texture that people love and crave. Our gnocchi is stuffed with a delectable blend of creamy Italian Asiago and ricotta cheese. It's a great addition to your menu and pairs perfectly with a classic marinara or brown butter sauce.

PRODUCT ATTRIBUTES

- + Unique twist on traditional gnocchi ingredients, filled with Italian Asiago and ricotta cheeses
- + Product of Italy
- + Contains no ingredients found on the US Foods® Unpronounceables List*

BENEFITS

- + On-Trend: offer to customers looking for authentic Italian flavors
- + Versatile: infinite menu options can be created with this highly adaptable ingredient
- + Elevates menu creations built on these delicate pillows filled with creamy texture
- + Labor-Saving: eliminates washing, peeling, steaming, measuring, mixing, forming and filling

*Does not include product marketed and sold by third-party licensees. Processing aids and potential cross-contact during production are not in scope for this program.

SCAN AND PURCHASE
THROUGH US FOODS®
ONLINE



MADE IN ITALY



EASY ITALIAN OFFERING
WITH BROAD APPEAL



TRY THEM DEEP-FRIED!



PATUXENT
FARMS

PATUXENT FARMS® TAIWANESE-STYLE SALT & PEPPER POPCORN CHICKEN

1020165 | 2/5 lb.

INNOVATION

Add a taste of Taiwan's vibrant street food culture to your menu with these poppable chicken bites. In Taiwan, this popular snack is commonly found in the night markets. Some say it was developed by street stall cooks who were trying to adapt the concept of American fried chicken to local tastes. But there's no debate that this product is an irresistible bite.

PRODUCT ATTRIBUTES

- + Golden, dark brown, crispy-coated exterior with a slight sweetness, followed by a blend of salt, pepper and five spice with other natural flavors
- + Lightly coated, par-fried, whole muscle, boneless, skinless, dark meat chicken
- + About 0.85 oz. per piece
- + Individually quick frozen

BENEFITS

- + On-Trend: surge in popularity driven by growing interest in international street food and unique, flavorful dishes with familiar formats
- + Labor-Saving: eliminates measuring, mixing, trimming, seasoning, two-step breading and par-frying
- + Versatile: use as an appetizer, side dish, main dish, or as a topping for a salad or bowl



SCAN AND PURCHASE
THROUGH US FOODS®
ONLINE



22 SCOOP™ NO-34 BY US FOODS®



85 MINUTES OF
LABOR SAVINGS
PER CASE



AMP UP SALADS
WITH A FLAVORFUL TOPPER



USE IT AS A PROTEIN
OPTION FOR NEW GLOBAL FLAVORS



75 MINUTES OF LABOR SAVINGS PER CASE



**PATUXENT FARMS®
SWEET & SPICY BREADED
CHICKEN BREAST FILLET**

1020164 | 2/5 lb.

INNOVATION

The chicken sandwich wars go on! Driven by the increasing popularity of global cuisines and the desire for more complex and flavorful foods, the sweet heat trend has proven to be an irresistible taste sensation. The popularity of sweet heat isn't just about its unique taste. It's about its ability to transform the ordinary into the extraordinary. Thus, the Patuxent Farms® Sweet & Spicy Breaded Chicken Breast Fillet was born. We created our own spin on the sweet heat profile by combining the familiar cayenne and red chilis with Gochugaru chili pepper.

PRODUCT ATTRIBUTES

- + Our chili blend uses the familiar cayenne and red chili pepper with other natural flavors to convey subtle hints of fruitiness and heat, married up with the distinct Gochugaru chili pepper, which imparts a spicy, slightly sweet and smoky taste
- + Breaded, par-fried, whole muscle, boneless, skinless chicken breast fillet
- + Scratch-made appearance
- + Finished piece size approx. 6 oz., with oversized bun coverage
- + Individually quick frozen

BENEFITS

- + On-Trend: sweet heat is projected to grow 55% in the next four years*
- + Labor-Saving: eliminates measuring, mixing, trimming, seasoning, two-step breading and par-frying
- + Versatile: use as an appetizer, side dish, main dish or as a salad topping

SCAN AND PURCHASE THROUGH US FOODS® ONLINE



VERSATILE ADD TO BREAKFAST OR BRUNCH MENUS MAKES MOUTHS WATER



GLOBAL FLAVORS UNITE ON A ZESTY PLATE



60 MINUTES OF LABOR SAVINGS PER CASE



**HARBOR BANKS®
SEARED ATLANTIC SALMON SLICES**

1008206 | 32/3 oz.

INNOVATION

Our new Harbor Banks® Seared Atlantic Salmon Slices will be loved by operators for their ease of use and plate presentation. This brings another consistently pre-sliced and flavorful product that supports sustainable seafood through BAP certification that can be added to the menu in multiple applications. It has a mild pepper and garlic rub, with a tender bright pink interior that is perfect for salads, bowls or enhancing starters!

PRODUCT ATTRIBUTES

- + Center-cut farm-raised Atlantic salmon is rubbed with pepper and garlic, then seared
- + Sashimi grade, ready-to-use
- + Serve Good®: Best Aquaculture Practices (BAP) 4-Star certified
- + Individually Vacuum Packed (IVP), frozen, 6-10 slices per 3 oz. package

BENEFITS

- + On-Trend: seared salmon is projected to grow 20% on U.S. menus in the next 4 years*
- + Labor-Saving: eliminates measuring, rubbing, searing, slicing and portioning
- + Versatile: with a mild flavor that can be used in multiple applications, including as sushi, in a seared salmon grain bowl, atop salads or as a seared salmon avocado toast



SCAN AND PURCHASE THROUGH US FOODS® ONLINE



45 MINUTES OF
LABOR SAVINGS
PER CASE



HARBOR BANKS® BREADED POPCORN MUSSELS

1015955 | 4/2.5 lb.

INNOVATION

Breaded shrimp, scallops, oysters and clam strips have been menu favorites for years, but maybe it's time for a new and unique option to complement or compete with these classics. We've taken whole Chilean mussels and breaded them in a crunchy cracker and cornmeal coating that makes them very versatile and "poppable." And as an extra benefit, these little nuggets can be gold as a real profit booster. At an attractive price point, it's easy to add this item to your menu, whether it's your first seafood item or a swap for harder-to-source or higher-priced options.

PRODUCT ATTRIBUTES

- + Whole farm-raised Chilean mussels breaded in a unique crunchy cracker and cornmeal breading
- + Poppable size, starting with whole 90-136 count per pound Chilean Mussels, 53-80 count with breading
- + Progress Check®: Aquaculture Stewardship Council (ASC) certified
- + Par-fried, can be baked or deep-fried from frozen
- + Individually quick frozen

BENEFITS

- + Unique: offers a fresh take on a fried seafood appetizer
- + Profit Builder: provides flexibility to manage volatile seafood market pricing, with mussels pricing consistently less expensive than oysters
- + Versatile: lightly seasoned, great as a poppable appetizer or as a unique po' boy sandwich filling
- + Par-fried; they can be baked or deep-fried to order



SCAN AND PURCHASE
THROUGH US FOODS®
ONLINE



UNIQUE AND COST-EFFECTIVE
PO'BOY FILLING



A NEW SPIN ON
A SEAFOOD FAVORITE



AN INTERESTING
AND INNOVATIVE TOPPER!



COOK FROM FROZEN



BE THE HERO OF A SURPRISE DINNER RUSH

28 SCOOP™ NO-34 BY US FOODS*



CATTLEMAN'S SELECTION®
ALL NATURAL* CRUMBLES®
GROUND BEEF

1003455 | 10 lba.

INNOVATION

Hiring skilled and committed labor continues to be a foodservice industry challenge. In a fast-paced restaurant, operators can only prep so much, but with our new Cattleman's Selection® Crumbles® Ground Beef you don't need to worry! Our product is raw and ready to cook from frozen, requiring no time to thaw. It's perfect for those nights when the dinner rush is more than expected.

PRODUCT ATTRIBUTES

- + Raw, unseasoned, finely ground beef in free-flowing *crumble format*
- + All natural*
- + 80% lean and 20% fat
- + Individually quick frozen

BENEFITS

- + Time-Saving: eliminates the thawing process, leading to faster preparation and faster cooking. Cooks from frozen in less than 10 minutes
- + Waste-Saving: Cook a little at a time from frozen to avoid wasted ingredients, making pivoting to busy or slower times simple and efficient
- + Cost-Saving: use only as much as you need to limit waste

*No artificial ingredients, minimally processed.



SCAN AND PURCHASE THROUGH US FOODS® ONLINE





90 MINUTES OF
LABOR SAVINGS
PER CASE



CHEF'S LINE® ALL NATURAL* BULGOGI BEEF

4702409 | 4/2.5 lb.

INNOVATION

This favorite of Korean cuisine has a name that means “fire meat” – but it’s not spicy, just hot off the grill. To make it, USDA Choice beef is marinated in soy sauce, sesame oil, garlic and onions, and then grilled. Our All Natural® Bulgogi Beef uses a whole muscle cut, as if you made it from a steak in the back of the house.

PRODUCT ATTRIBUTES

- + Whole muscle cut, using USDA Choice beef
- + Marinated in a Korean-style sauce that includes soy sauce, sesame oil, garlic and onions
- + Raw, pre-cut and pre-sauced beef
- + Does not contain ingredients found on the US Foods® Unpronounceables List®**
- + Frozen

BENEFITS

- + On-Trend: Korean flavor profiles are increasingly popular
- + Versatile: can be used in multiple applications like bowls, on flatbreads, in tacos and more
- + Labor-Saving: eliminates fabricating, slicing, measuring and seasoning

*No artificial ingredients. Minimally processed.

**Does not include product marketed and sold by third-party licensees. Processing aids and potential cross-contact during production are not in scope for this program.



SCAN AND PURCHASE
THROUGH US FOODS®
ONLINE



30 SCOOP™ NO-34 BY US FOODS®



USE AS AN UPSSELL PROTEIN
TOPPER TO APPS



BRING BULGOGI FLAVORS TO A
GLOBALLY-INSPIRED SANDWICH



CHEF'S LINE® SALTED CARAMEL BROWNIE CHOCOLATE ICE CREAM

1005622 | 3 gal.

INNOVATION

Coming on the heels of the great success of our Chef's Line® desserts, this new treat will make a chocolate lover's day. Our newest Chef's Line Salted Caramel Brownie Chocolate Ice Cream is a blend of rich chocolate ice cream, mini-brownie pieces and a decadent salted caramel swirl. With high butterfat and low overrun, this will be the dessert of choice for a diner looking to satisfy their sweet tooth.

PRODUCT ATTRIBUTES

- + Chocolate ice cream with a rich sea salt caramel swirl and tender mini-brownie pieces
- + Minimum 15% butterfat and low overrun
- + Kosher certified
- + Contains no ingredients found on the US Foods® Unpronounceables List®*
- + Frozen

BENEFITS

- + On-Trend: salted caramel is on 7.9% of menus, and has grown 5% in menu penetration over the past year**
- + Premium ice cream with high butterfat and low overrun for a more indulgent sensory experience
- + Upsell: unique mash-up of flavors to help operators differentiate their dessert offering

SCAN AND PURCHASE
THROUGH US FOODS®
ONLINE



* Does not include product marketed and sold by third-party licensees. Processing aids and potential cross-contact during production are not in scope for this program.

** Datassential, 2023.



ELEVATE DESSERTS WITH DONUTS



ADD A SWEET TWIST TO SAVORY DISHES



90 MINUTES OF LABOR SAVINGS PER CASE

GLAZED OLD-FASHIONED DONUT

NET WT. 2.82 OZ (80g)



DEVONSHIRE® GLAZED OLD-FASHIONED DONUT

1014995 | 24/2.82 oz.

INNOVATION

In recent years, having high-quality grab-and-go options has been critical to operator success. With high-end, artisanal donuts continuing to be popular with consumers, we're expanding our lineup with a truly delicious, premium donut that lives up to the Devonshire® brand name. An old-fashioned donut is one of the perennial bestsellers, with a craggy appearance that looks like it's made back-of-house – and this Devonshire donut will become a new favorite. Labeled for individual sale, it's a convenient takeout item for on-the-go breakfast or an afternoon coffee break.

PRODUCT ATTRIBUTES

- + Glazed old-fashioned cake donut
- + Scratch appearance and taste profile
- + Ready-to-eat, just thaw and serve
- + Individually-wrapped, perfect for grab-and-go
- + 24 per case; individually quick frozen
- + 5-day shelf life after thawing
- + 2.82 oz. per donut

BENEFITS

- + Unique: offering the operator a high-quality, grab-and-go option
- + Profit-Builder: perfect size for an impulse add-on by the consumer



SCAN AND PURCHASE THROUGH US FOODS® ONLINE





CHEF'S LINE® PEANUT BUTTER TOFFEE BAR

1020435 | 24/3.4 oz.

INNOVATION

Inspired by a recipe from one of our very own product developers – you'll love these peanut butter toffee bars. They're made with butter, brown sugar, peanut butter chips, peanut butter, chocolate chips and toffee bits, topped with sugar crystals. This bar is moist and rich and comes individually wrapped with retail-ready graphics. This new fight-for-the-last-one product combines indulgent and recognizable ingredients together for a unique treat.

PRODUCT ATTRIBUTES

- + This bar is made with butter, brown sugar, peanut butter chips, peanut butter, chocolate chips and toffee bits, topped with sugar crystals.
- + Bar is ready-to-eat – simply thaw
- + Individually wrapped
- + Kosher certified
- + Contains no ingredients found on the US Foods® Unpronounceables List**

BENEFITS

- + Labor-Saving: eliminates measuring, mixing, baking and portioning
- + On-Trend: The combination of peanut butter and toffee has grown 200% over the past four years.**
- + Profit Booster: a great choice for grab-and-go, or a quick upsell for any delivery and takeout order

* Does not include product marketed and sold by third-party licensees. Processing aids and potential cross-contact during production are not in scope for this program.
** Datassential, 2023.



SCAN AND PURCHASE
THROUGH US FOODS®
ONLINE



60 MINUTES OF
LABOR SAVINGS
PER CASE



JUST LIKE HOMEMADE!



CRUMBLE AND TOP
HOUSE DESSERTS FOR A SHOWSTOPPER



DEL PASADO® CINNAMON ROLL CHURROS

1014897 | 50/2.75 oz.

INNOVATION

A mash-up of global cuisine and homemade favorites, we created this new combo of cinnamon rolls and churros. Our del Pasado® Cinnamon Roll Churros are filled with sweet cream cheese, inspired by the icing on top of a cinnamon roll. Each case comes with two cinnamon sugar packets to toss with the freshly heated churros. Your taste buds will be salsa dancing from pure joy in the deliciousness of this flavor combination of cream cheese and cinnamon.

PRODUCT ATTRIBUTES

- + Our churro is filled with a sweet and tangy cream cheese filling and paired with the cinnamon sugar mixture -- cinnamon is the number one flavor paired with churros
- + 2 x 8 oz. cinnamon packages included
- + Kosher certified
- + The churros are pre-cut into about 10-inch sticks -- simply fry, toss in the cinnamon sugar mixture packet provided and serve
- + Easily cut into smaller sizes for use in a wide range of applications

BENEFITS

- + On-Trend: cinnamon is the top paired flavor with churros -- outside of Latin American restaurants, churros are expected to grow by 26% over the next four years*
- + Labor-Saving: eliminates measuring, mixing, filling and portioning
- + Most churros are plain or filled with caramel, chocolate, or other fruit flavors -- but our filling pairs perfectly with cinnamon to create the ultimate mash-up of cinnamon rolls and churros in every bite

*Datassential, 2023.



SCAN AND PURCHASE
THROUGH US FOODS®
ONLINE



90 MINUTES OF
LABOR SAVINGS
PER CASE

SKIP THE CINNAMON SUGAR FOR
SAVORY DISHES

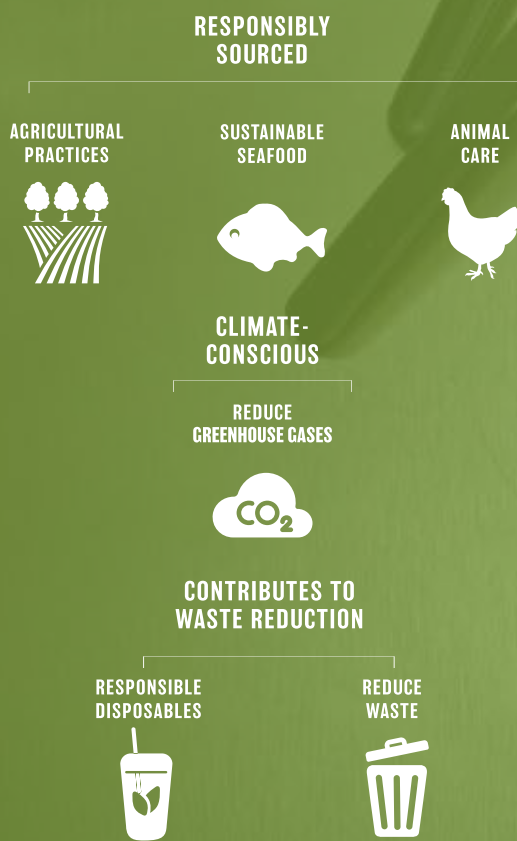
COMBINE WITH BACON
FOR NEW FLAVOR DELIGHTS

OUR NEWEST PRODUCT INNOVATION IS FOCUSED ON HELPING TO REDUCE GREENHOUSE GAS EMISSIONS

Our Serve Good® portfolio features on-trend products that meet our sustainability criteria, including products that are responsibly sourced or contribute to waste reduction. With this issue of Scoop™, we're proud to introduce an innovative addition to Serve Good: our new Climate-Conscious pillar. Products in this pillar have been crafted with one crucial goal in mind: helping to reduce greenhouse gas emissions (GHGs).

This exciting and innovative addition to Serve Good is our response to the growing trend of climatarian eating. Climatarian consumers make dining decisions to reduce their climate impact by choosing products with lower emissions footprints.

SERVE GOOD®



We're proud to debut the Monogram® Carbon-Negative* Knife, Fork and Spoon (at right) in this issue of Scoop. The cutlery is created via a production and distribution method which removes more greenhouse gases from the atmosphere than it emits.

So, whether you're a champion of responsible sourcing, a defender of waste reduction or an eco-warrior fighting for climate action, Serve Good and Scoop have you covered!

To learn more, visit:



*Based on life cycle assessment of estimated emissions from raw materials through manufacturing and delivery to US Foods' distribution centers verified by SCS Global Services per ISO 14044-2006. Electricity emissions include use of Renewable Energy Credits (RECs).



WHEN ASKED,
64%

OF CONSUMERS SAY THAT IT IS IMPORTANT TO THEM TO MAKE SUSTAINABLE CHOICES THAT LIMIT THEIR IMPACT ON THE ENVIRONMENT.**

MONOGRAM
CLEANING DISPOSABLES

MONOGRAM® CARBON-NEGATIVE* CUTLERY

INNOVATION

How did we create a piece of cutlery that helps to consume greenhouse gases? Our new Monogram® Carbon-Negative* Cutlery is made from a blend of three components: an innovative greenhouse gas-derived biomaterial combined with traditional polypropylene and minerals. The biomaterial is derived from a micro-organism that feeds on greenhouse gases, including methane, from old mines, landfills, dairy farms and other sources. The product's negative carbon footprint is based on an independent life cycle assessment as verified by a third party.*

PRODUCT ATTRIBUTES

- +Serve Good®: Carbon-Negative*
- +Made by combining polypropylene with minerals and a biomaterial derived from greenhouse gases
- +Individually wrapped printed wrapper with key carbon-negative* messaging
- +Performs like traditional plastic
- +Can be used with hot or cold foods
- +Black cutlery for an upscale appearance

BENEFITS

- +Operators can now do their part to help support the reducing of greenhouse gas emissions attributable to single-use cutlery
- +A good alternative to compostable cutlery in areas where composting can be challenging



SCAN AND PURCHASE THROUGH US FOODS® ONLINE



Fork:



1017864
500 ea.

Spoon:



1017858
500 ea.

Knife:



1017861
500 ea.

STUDIES SHOW THAT

70%

OF OPERATORS IDENTIFY SUSTAINABILITY AS A TOP PRIORITY.***

*Based on life cycle assessment of estimated emissions from raw materials through manufacturing and delivery to US Foods' distribution centers verified by SCS Global Services per ISO 14044-2006. Electricity emissions include use of Renewable Energy Credits (RECs).

** Snap! Keynote | Sustainability 2022, Datassential.

*** Datassential Sustainability in the Spotlight, Vol. 105.

CHECK[®]

Business Tools

INNOVATING TECH

We are working hard on bringing transformative technology offerings to operators to help you run your restaurant more efficiently. When we select companies to participate in the US Foods[®] CHECK[®] Business Tools Innovative Partnerships incubator program, we're already pretty impressed with what they've got to offer.

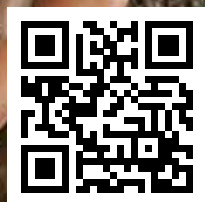
The incubator program accepts applications twice a year. During the year, we gauge operator interest and viability as we demonstrate business solutions in multiple scenarios.

If a tool has shown a successful potential for innovation, it may be activated nationally through our CHECK[®] Business Tools program.

It was through the US Foods Innovative Partnerships incubator program that new solutions like 7shifts were added to our CHECK Business Tools offerings. This all-in-one team management platform can be used across mobile and desktop, and is designed specifically to assist restaurants through improved:

- scheduling
- communication
- tip management
- tasks, and more.

These tools that make it into our CHECK portfolio have a track record of helping improve profitability, operational efficiency and team retention. And since we're always looking to the horizon for the next big thing, it certainly won't be the last tool we add to help operators.



Scan this QR code
or visit usfoods.com/check to learn more.

US.
FOODS[®]