

2019

**SCOOP™**

**US.  
FOODS®**

SPECIAL EDITION  
**FAVORITES!**





# DREAM BIGGER.

US Foods® and Food Services of America® have come together! Now we can do more to help you make it – with the personalized service you've come to expect, plus more tools, products and support, so you can dream as big as you want.



**US FOODS** WE HELP YOU MAKE IT®

## INTRODUCING SCOOP™

Our innovative new products that include:

### ON-TREND INGREDIENTS

Breakthrough flavor profile, often blended with already-popular tastes

### LIVING WELL PRODUCTS

Items that feature nutritional claims or whole foods

### VERSATILE ITEMS

Products that can be used easily and creatively within a broad range of applications

### TIME-SAVING DESIGN

Products designed to reduce or eliminate time-consuming preparation duties

### COST-SAVING ATTRIBUTES

Products designed to reduce overall costs and increase your profitability

WE'VE LAUNCHED  
**OVER SCOOP™**  
**500** PRODUCTS  
USED BY OVER **45,000** CUSTOMERS!

## SCOOP™, THE SOURCE OF PRODUCT INNOVATION AT US FOODS®

As VP of Product Development and Innovation at US Foods®, I'm excited to introduce you to Scoop™ – our groundbreaking product innovation program. Scoop is an important part of the US Foods brand promise, and embodies our commitment to help our customers make it each and every day.

Today, the food scene is constantly changing – driven by competition, diversity, lifestyle needs and more. People expect more from restaurant menus. This was the impetus for developing Scoop eight years ago: to help chefs and operators keep up with the ever-evolving food landscape. Through Scoop we equip customers with the latest trend-driven ingredients and products that offer the ultimate back-of-house convenience. These items are designed to keep menus on-pulse – bringing in new diners, and keeping existing diners coming back for more.

Since Scoop's inception, we've introduced over 500 products: superior-quality essentials, sustainably-sourced items, labor-reducing wonders, global specialties and more.

In this special edition, you'll find a curated selection of some of our favorite and most successful Scoop products. And in every edition of Scoop, you'll get detailed information, insights and application ideas. We hope you find inspiration for your own culinary vision in the pages ahead. Welcome to US Foods!

Get more details on our Scoop Favorites products at [www.fsafood.com](http://www.fsafood.com)

@USFoods #USFScoop

*Stacey Kinkaid*

Stacey Kinkaid  
VP, Product Development and Innovation

## IT ALL STARTS WITH INSIGHTS

Let's talk about the inspiration, ingenuity and effort that goes into developing each and every Scoop™ item. The **US Foods® Product Development Team** works closely with partners in Category Management, Food Safety and Quality, and manufacturers.



The team begins with research, insights and on-trend ideas, some of which are generated from suppliers, customers, associates and trade shows.



Next, they work in conjunction with manufacturers to design and launch selected products that are unique to the market.



All products are designed to reflect operator priorities like labor savings, versatility and profit generation.



From prototype to plant trials to launch – we bring over 60 new Scoop products to market each year!



# THE HISTORY OF SCOOP™: WE'VE COME A LONG WAY!

## EXCLUSIVE BRANDS

Each of our Scoop™ products falls within one of our Exclusive Brands. These brands connect you to an unequaled breadth of products: high-quality essentials, responsibly sourced items, global specialties and more.

Explore all of our Exclusive Brands at [www.usfoods.com/exclusivebrands](http://www.usfoods.com/exclusivebrands)



## 2011:

Our exclusive product innovation program, Scoop, launches, paving a new path in foodservice and offering national availability of exclusive items with three new iconic Exclusive Brands – Chef's Line®, Molly's Kitchen® and Metro Deli®.



## 2013:

Scoop's 100th product is launched from an ever-growing collection of on-trend, labor-saving, first-to-market innovations.



## 2016:

Serve Good® is launched and establishes US Foods® as a trend-savvy provider of products that appeal to the largest-spending demographic in foodservice.

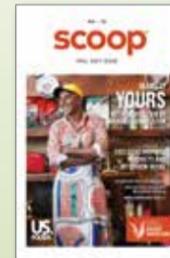


## SERVE GOOD®:

### Responsible Sourcing and Waste Reduction

The US Foods® Serve Good program represents our continuing effort to serve delicious food while serving good. To be included in the program, a product must come with a claim of responsible sourcing or contribution to waste reduction. It must also arrive to our customers in packaging that meets our program specifications. Our Progress Check® program recognizes seafood products that are on their way to meeting our full sustainability standards and stewards the process toward certification and addition to our Serve Good portfolio.

Learn more at [www.usfoods.com/servegood](http://www.usfoods.com/servegood)



## 2017:

Scoop™ collaborates with award-winning chef and restaurateur Marcus Samuelsson to create a globally inspired signature lineup.

## UNPRONOUNCEABLES LIST™

Through our Unpronounceables List initiative, we've cleaned up our ingredient profiles by avoiding, removing or replacing certain ingredients and food additives such as artificial flavors and artificial (FD&C) colors, hydrogenated oils, high-fructose corn syrup and MSG within our four best-quality brands – Chef's Line®, Metro Deli®, Rykoff Sexton® and Stock Yards®.

There are more than 80 ingredients on our list. Discover more at [www.usfoods.com/unpronounceables](http://www.usfoods.com/unpronounceables)



## 2018:

Our second Serve Good Scoop launches, increasing products to 300 overall within the Scoop portfolio. Around the same time, our Unpronounceables List program launches.



# INTRODUCING SEVERAL OF OUR TRUSTED EXCLUSIVE BRANDS

In this section, you'll find products under these brands



**CHEF'S LINE®**

**As good as your own if you had the time**

Only ingredients of the highest caliber make their way into our Chef's Line® products. Designed and created for chefs who insist on the best, Chef's Line is what you would make if you had the time. Using clean-label ingredients – without artificial flavors or colors\* – Chef's Line lets you create a delicious, high-quality meal that you'd be proud to call your own.

\* Please refer to the US Foods Unpronounceables List™ for more details at [www.usfoods.com/unpronounceables](http://www.usfoods.com/unpronounceables)



**RYKOFF SEXTON®**

**RYKOFF SEXTON®**

**From around the world to around your kitchen**

For chefs who believe starting with the best ingredients is essential to creating the best dishes – Rykoﬀ Sexton® offers a range of coveted ingredients and products from specialty regions and producers across the globe.



**MONARCH®**

**Exceptional menus start with top-notch ingredients**

Monarch® has been one of the most trusted food brands in America for more than 150 years, rooted in a reliable 1850s Gold Rush provisions company. The Monarch Lion stands as a symbol of trust and integrity, and a promise of quality, convenient and value-driven pantry staples.

We partnered with a truly authentic manufacturer to create a clean and fresh-tasting hummus!

With the growth of plant-based options, offering a vegan option on your menu is a must-have!

## CHEF'S LINE® HUMMUS

CODE: 39337  
US FOODS® A-CODE: 2554244

### INSPIRATION

With ingredients true to the original Mediterranean style, our Chef's Line® Hummus is made with garbanzo beans and blended with sesame-tahini paste to achieve a rich, nutty base. We add lemon juice, garlic purée and salt to season.

### PRODUCT ATTRIBUTES

- +No artificial flavors or colors
- +Only uses authentic ingredients: garbanzo beans, tahini, garlic, lemon and salt
- +Packed in a convenient 4-lb. tub
- +Refrigerated
- +Meets the criteria for the US Foods Unpronounceables List™

### BENEFITS

- +On-Trend: clean-label ingredients customers crave
- +Versatile: capable of being used as a dip, or spread on sandwiches or flatbreads
- +Heavily customizable: add different seasonings to make a signature dip or spread



## CHEF'S LINE® 3-GRAIN VEGGIE BURGER

CODE: 25734  
US FOODS® A-CODE: 8765059

### INSPIRATION

On-trend, wholesome ingredients like brown rice, quinoa, bulgur and roasted corn, black beans and roasted red peppers are combined into our fiber-rich burger with the texture of a meat burger. It offers amazing flavor, eye appeal and more versatility than the average burger!

### PRODUCT ATTRIBUTES

- +Made with three wholesome grains and vegetables
- +Kosher
- +Excellent source of fiber
- +Meets the criteria for the US Foods Unpronounceables List™

### BENEFITS

- +Eats like a beef burger; neutral flavor lets you customize creatively
- +Serve in a burger, a wrap at lunch or in breakfasts
- +Ideal addition to any menu as a signature vegan burger
- +Cost Savings: no thawing required, cook only what you need





This sous vide-cooked chicken breast is fully cooked, offers juicy flavor and can be served cold, or heats in just minutes.



As a solution for labor savings, we developed an alternative to scratch-made hollandaise Sauce. Ours tastes like scratch-made, yet it's shelf-stable.

## CHEF'S LINE® ALL NATURAL\* FIRE GRILLED CHICKEN BREAST RAISED WITHOUT ANTIBIOTICS

CODE: 30441  
US FOODS® A-CODE: 2663960

### INSPIRATION

Vegetarian-fed and raised without antibiotics, this chicken breast is ideal as an entrée, as well as in salads, pastas, soups, sandwiches and more. It arrives fully cooked, refrigerated and vacuum-packed, ready to reheat or serve as is. Grill marks give it a just-off-the-fire appearance.



### PRODUCT ATTRIBUTES

- +All natural\*: no artificial ingredients, minimally processed
- +Made with chickens raised without antibiotics
- +Vegetarian-fed
- +Neutral flavor
- +Fully cooked with char marks
- +Refrigerated and ready to eat
- +Meets the criteria for the US Foods Unpronounceables List™

### BENEFITS

- +Versatile: can be used in multiple applications, sliced or served whole
- +Time-Saving: arrives fully cooked, saving labor and time, preventing cross-contamination
- +Sous vide preparation gives chicken a moist, tender texture
- +Can be served cold or easily reheated



\*No artificial ingredients. Minimally processed.

## MONARCH® HOLLANDAISE SAUCE

CODE: 37862  
US FOODS® A-CODE: 2786689

### INSPIRATION

We perfected the art of hollandaise with a flawless sauce made with real cream, mustard, egg yolks and 10% butter. Chefs say our sauce is as good as their own because it tastes exactly like a classic hollandaise should – rich, buttery and tangy.

### PRODUCT ATTRIBUTES

- +Includes real cream and 10% butter for the freshest taste

### BENEFITS

- +Performance: "bombproof" sauce that will resist splitting from heat or cold
- +Cost-Saving: a small amount delivers powerful flavor; easily converted into béarnaise
- +Labor Saving: ready to serve – no additional ingredients or preparation required





A handcrafted look and a blend of apples, sugar, butter and cinnamon made this tart one of our best Scoop™ dessert sellers!



We created this cooking spray as Non-GMO Project Verified with no propellant use!

## CHEF'S LINE® 4" RUSTIC APPLE TART

CODE: 34688  
US FOODS® A-CODE: 6773501

**INSPIRATION**  
Our handcrafted tart is loaded with the perfect balance of sweet and tangy apples baked in a soft, six-fold pastry crust, and topped with a dash of cinnamon and light sugar glaze for a slightly crunchy finish. Scratch-made by a third-generation family bakery.

**PRODUCT ATTRIBUTES**  
+Handcrafted  
+Apples mixed with cinnamon and other spices and laid in a flaky crust  
+Meets the criteria for the US Foods Unpronounceables List™

**BENEFITS**  
+Made with freshly sliced real apples  
+Offers a scratch-made appearance



## RYKOFF SEXTON® NON-GMO CANOLA OIL-BASED COOKING SPRAY

CODE: 26233  
US FOODS® A-CODE: 1351874

**INSPIRATION**  
Not only will you feel great about using a non-GMO cooking spray without artificial colors, flavors or preservatives, you'll also love the packaging technology. Our new Non-GMO Canola Oil-Based Cooking Spray offers the innovative benefit of a bag-in-can system without propellant. It's pressurized to spray, yet doesn't introduce flammable gases.



**PRODUCT ATTRIBUTES**  
+Made with Non-GMO Project Verified canola oil  
+Made without propellant, unlike many pan sprays, utilizing innovative bag-in-can technology  
+Made without artificial flavors, colors or preservatives  
+Meets the criteria for the US Foods Unpronounceables List™

**BENEFITS**  
+On-Trend: meets the growing need for non-GMO products  
+No propellant used, which addresses customer concerns about butane and propane  
+Expeller-pressed, for higher quality than refined oil  
+Uses sunflower lecithin instead of soy lecithin



# TWO STRONG US FOODS® EXCLUSIVE BRANDS THAT HELP YOU WIN WITH CENTER-OF-PLATE PRODUCTS

In this section, you'll find products under these brands



## **HARBOR BANKS®** Catching quality around the world

Sourced from all over the world – Harbor Banks® brings a complete selection of the best wild-caught and farm-raised fish and seafood to your kitchen. Harbor Banks is committed to providing consistency, quality and integrity. This includes products that are a part of our Serve Good® program of items, which are responsibly sourced or contribute to waste reduction.



## **PATUXENT FARMS®** From farm to flavorful

With authentically fresh flavors, Patuxent Farms® meats are wholesomely delicious from beginning to end. You can always count on the finest quality, taking you back to the farm and fields.



Our commitment to high sourcing standards includes our Responsible Sourcing Policy, our partnership with Fishery Improvement Project (FIP), plus our Progress Check® and Serve Good® programs. Visit [usfoods.com/servegood](http://usfoods.com/servegood) to learn more.

## HARBOR BANKS® ARGENTINE RED SHRIMP

CODE: 39304  
US FOODS® A-CODE: 1885823

### INSPIRATION

Harbor Banks® Argentine Red Shrimp are wild-caught off the coast of Patagonia in southern Argentina, in the icy-cold, pristine waters of the Atlantic Ocean. With a unique and natural red color when cooked, the shrimp meat turns an opaque white and the red hue becomes even brighter for an excellent plate presentation. They also have a deliciously tender bite that some compare to lobster meat and langostinos in texture and flavor.

### PRODUCT ATTRIBUTES

- +Raw, peeled and deveined, tail-on, 21-25 ct./lb., IQF
- +No phosphates added or any other moisture enhancements added
- +Wild-caught through a Fishery Improvement Project (FIP)

### BENEFITS

- +Meets the growing demand for sustainable, ethically-sourced ingredients
- +Versatile in starters, mains, soups and sides
- +Ensures consistency without seasonal dependency



These breaded, boneless, chicken thigh chunks with skin are a great alternative to a traditional chicken wing, delivering all the flavor at a lower cost.

## PATUXENT FARMS® CHICK-ARRONES

CODE: 32750  
US FOODS® A-CODE: 8371487

### INSPIRATION

Our uniquely named Chick-arrones are made up of chicken thighs and skin bites designed to offer that undeniably satisfying crunch diners crave. With a versatile chunk size and a juicy-on-the-inside, crispy-on-the-outside texture when deep-fried – they're your cost-effective alternative to standard chicken wings. They're great at holding their sauce, so toss them with your own, serve a dip alongside or serve solo as an irresistible appetizer or snack.

### PRODUCT ATTRIBUTES

- +Random-cut, skin-on thigh meat
- +Juicy dark meat and crispy skin
- +Par-fried and coated with rice flour, corn and rice starch, along with water and salt
- +Individually frozen, ready to cook

### BENEFITS

- +On-Trend: innovative product to differentiate the menu
- +Perfect substitute for wings
- +Holds crispiness and sauce
- +Goes easily from freezer to fryer



# EXCLUSIVE BRANDS THAT HELP YOU WIN IN BAKERY!

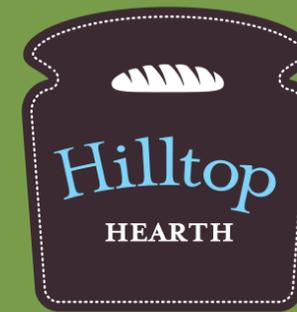
In this section, you'll find products under these brands



## DEVONSHIRE®

**Sweet indulgence in every bite**

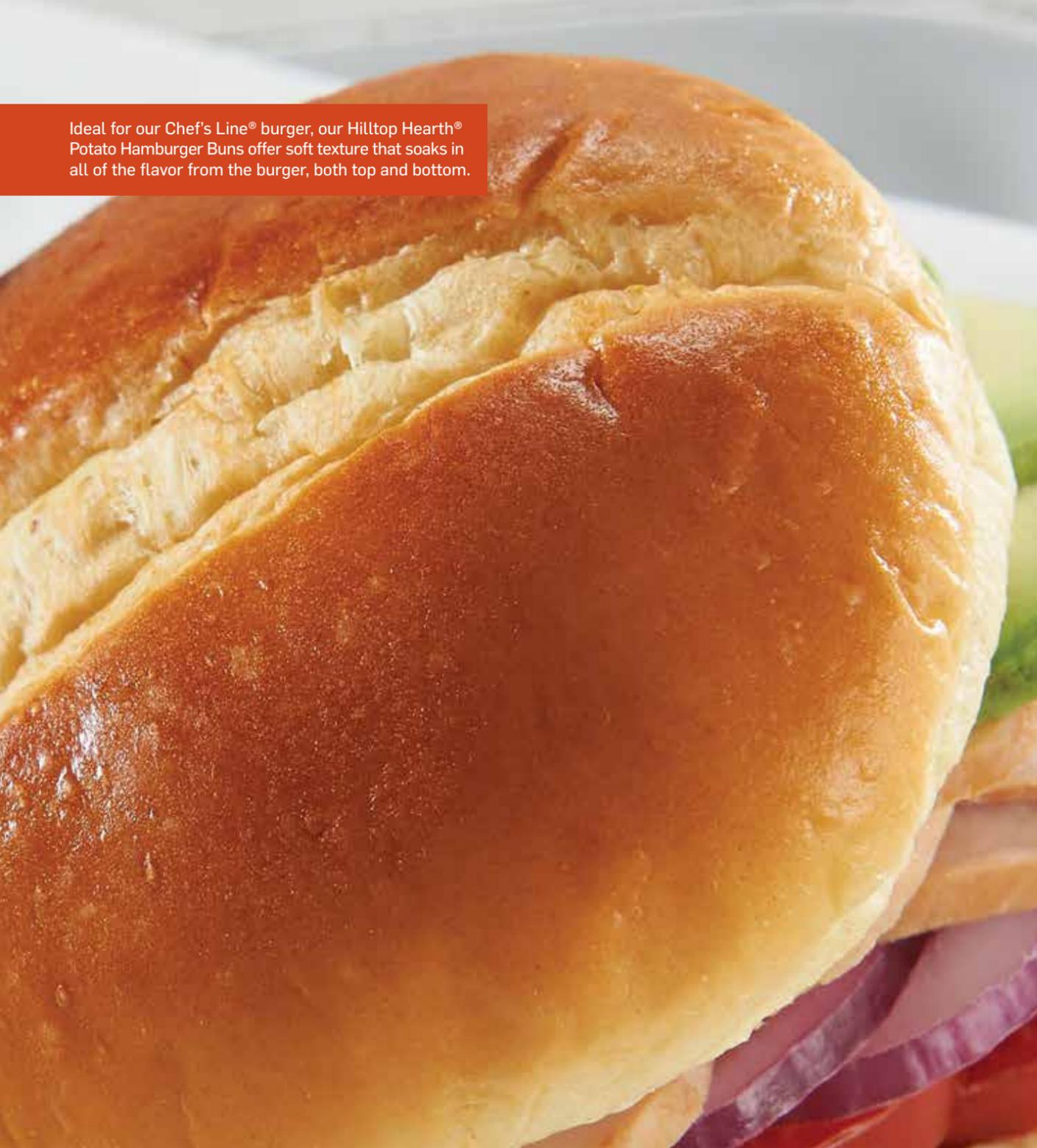
Devonshire® offers sweet indulgence in every bite of the wide selection of classic and contemporary bakery products, made with care and attention. From ready-to-thaw to ready-to-bake, each dessert has the eye appeal and delicious taste of a handcrafted, artisan-quality treat.



## HILLTOP HEARTH®

**Variety and versatility baked into every bite**

Sensational sandwiches begin with Hilltop Hearth®. Our bakery creations deliver authenticity, high-quality flavor, texture and old-world appeal. Easy to prepare and serve, the Hilltop Hearth collection satisfies every meal occasion.



Ideal for our Chef's Line® burger, our Hilltop Hearth® Potato Hamburger Buns offer soft texture that soaks in all of the flavor from the burger, both top and bottom.



Waffles may be everywhere, but ours feature an outstanding difference! It's made in Belgium for true authenticity with pearl sugar.

## HILLTOP HEARTH® POTATO HAMBURGER BUNS

CODE: 31627  
US FOODS® A-CODE: 6752900

### INSPIRATION

Potato has been mixed with bread dough for over a century to add nutrients and flavor. It also provides a sturdy yet soft texture. Our Potato Hamburger Buns stand up to the heartiest burgers while retaining a soft, chewy bite.

### PRODUCT ATTRIBUTES

- +Made with real potatoes
- +Characteristic soft, pillowy texture
- +Lightly sweet, yellow crumb
- +4" hamburger bun

### BENEFITS

- +A hard-working addition to your burger and sandwich menu
- +Distinct split top and shiny golden bun gives a unique appearance
- +Sturdy enough to support heavy fillings and sauces



## DEVONSHIRE® PREMIUM BELGIAN WAFFLE

CODE: 21694  
US FOODS® A-CODE: 9698216

### INSPIRATION

Our version of this undeniably popular treat is created in the true Belgian style, an authentic Liège (sugar) waffle introduced in Belgium in the early 1900s after the city of the same name. These waffles, manufactured only in Belgium, contain large pearls of sugar that caramelize on the waffle iron when baked. For breakfast or a grab-and-go snack, top them with ice cream, fruit or whipped cream, or try them in chicken and waffles.

### PRODUCT ATTRIBUTES

- +Baked in Belgium
- +Made with authentic Belgian pearl sugar
- +Made with butter, whole eggs, fresh yeast and vanilla

### BENEFITS

- +Authentic ingredients to provide a unique global treat
- +Individually wrapped for grab-and-go and retail opportunities
- +Easy preparation – can be served room temperature, or toasted for plated applications
- +Versatile: use for breakfast or dessert topped with ice cream or fruit, or as a handheld on-the-go item



**US.**  
**FOODS** **WE HELP YOU**  
**MAKE IT**<sup>®</sup>

[usfoods.com](https://www.usfoods.com)

