

NO - 24

scoop™

FALL 2019 ISSUE



**GLOBAL
DISCOVERY
MADE EASY**

US.
FOODS®

A WORLD OF FLAVOR, AT YOUR SERVICE

Diners today crave adventure. With millennials and Generation Z leading the way, more restaurant visitors are demanding richer, more diverse food experiences. Ordering “the usual” has become unusual, which poses a challenge: how do you quench diners’ spirit of discovery without creating an unmanageable menu and extra labor in the kitchen?

To get to work on a solution, US Foods® recently teamed up with a trio of rising chefs – all innovators in their field – on a tour of U.S. cities known for each culinarian’s specialty. We worked closely with these trend-setting gourmets to find new ways to harness the hottest global flavors and ingredients, with the goal of delighting thrill-seekers and mainstreamers alike. The result: an assortment of exclusive Scoop™ products with Asian, Latin American and Middle Eastern influences, designed for the ultimate in authenticity, accessibility *and* versatility.

Some exploration happens closer to home. We’ve enhanced this Scoop launch with a collection of products featuring a Southern flair, introducing items that can be served simply, by any operation. With diners walking through your doors hungry for new tastes, textures and experiences, it’s crucial that you’re equipped to deliver. So we’ve made it easy for any operator to serve a world of flavor – no matter where your corner of the globe may be.

Discovery is at the heart of global cuisine. With this Scoop – the 10th edition (and my favorite) during my time at US Foods – I’m confident you’ll be poised to bring that bold spirit home to your guests. It’s just the latest way we help you make it.

@USFoods #USFScoop

Stacey Kinkaid

Stacey Kinkaid
VP, Product Development and Innovation



EXPAND YOUR HORIZONS

Three chefs. Three U.S. cities. Three delicious and distinct cuisines. We matched renowned innovators and American locales – each known for a particular global specialty – on a food tour that inspired the products in our latest Scoop™ launch. You'll learn more about each chef in the pages ahead. In the meantime, we're excited to share the journey and these authentic flavors – and to make them as easy to serve as they are for your guests to discover.

OPPORTUNITY ABOUNDS:

33%

of consumers seek out restaurants that serve globally influenced foods

REQUIRED TASTE:

44%

of millennials say it's important or essential for their foods to include "multicultural flavors"

HUNGRY FOR MORE:

54%

of consumers have gone out of their way to try a novel global food

– Stats from Datassential



CHEF DIANA DÁVILA LED THE FOOD TOUR THAT INSPIRED OUR ALL NATURAL* AL PASTOR

The Windy City is home to some of the finest Latin American food this side of the Rio Grande, and we tapped an expert in the field to lead our Chicago event. Chef Dávila, a 2019 semifinalist for the coveted James Beard Award (Best Chef: Great Lakes), demonstrated how an old favorite can be rethought for a nontraditional market with our All Natural* Al Pastor.



FOOD TOUR: CHICAGO

IN FULL VIEW

To learn more about how Chef Dávila influenced our Fall 2019 Scoop™ product launch, visit www.usfoods.com/fallscoop.

A woman with dark hair in a braid, wearing a vibrant pink blouse with intricate floral embroidery in purple, green, and blue, is shown in profile, looking towards the left. She is seated at a wooden dining table. In the foreground, a large, out-of-focus red flower is prominent. On the table, there is a white bowl, a plate of green beans, and a piece of food. The background is slightly blurred, showing another person in a grey shirt.

LATIN AMERICAN FLAVORS



DEL PASADO® MINI CHILE RELLENOS

7594074 | 3/3 lb.

INNOVATION

Serve an appetizer inspired by a popular Mexican entrée. In our Mini Chile Rellenos, diced, roasted poblano peppers are blended with rich mozzarella and Cotija cheeses and battered with corn masa for a crisp, shareable starter that's a snap to prepare.

PRODUCT ATTRIBUTES

- +Inspired by a traditional Mexican main dish
- +Features roasted poblano peppers
- +Cheese blend includes mozzarella and Cotija
- +Par-fried
- +Frozen

BENEFITS

- +On-Trend: Cotija cheese continues to show menu growth
- +Time-Saving: features a quick fry time
- +Easily paired with a variety of dipping sauces





MONARCH® FIRE ROASTED CORN AND POBLANO PEPPERS BLEND WITH ONIONS

8211428 | 6/2 lb.

INNOVATION

Create dishes that look as tempting as they taste. With distinct, consistent char marks, our Fire Roasted Corn and Poblano Peppers Blend with Onions has eye-catching appeal to match its sweet-savory array of flavors.

PRODUCT ATTRIBUTES

- +Blend comprised of supersweet corn, poblano peppers and yellow onions
- +Fire-roasted, with char marks
- +Poblano peppers and yellow onions are diced to 3/8"
- +Individually quick frozen after roasting

BENEFITS

- +Living Well: contains no oil or added seasonings
- +Versatile: can be used in multiple applications
- +Time-Saving: pre-cut product reduces prep time
- +Can quickly be heated from frozen
- +365-day shelf life





DEL PASADO® REFRIED BLACK BEANS

5531805 | 6/#10 cans

INNOVATION

In a creative twist on classic refried beans, our Refried Black Beans are the perfect companion – as a side or ingredient – to tacos, nachos, burritos, enchiladas and more. They heat and serve quickly, so they're as big a hit in the back of the house as they are essential to your Mexican-inspired dishes.

PRODUCT ATTRIBUTES

- +Contains black bean pieces
- +Authentically made with lard
- +Seasoned with salt, garlic and onion powder
- +Made without artificial flavors or preservatives
- +Internal lid lifter makes each can easy to open

BENEFITS

- +On-Trend: helps meet growing demand for black beans
- +Versatile: can be served as a side or used as an ingredient in a variety of dishes
- +Time-Saving: heat-and-serve format

del PASADO™





CHEF'S LINE® ALL NATURAL* AL PASTOR

1797203 | 4/2.5 lb.

INNOVATION

Authentic al pastor pork requires time and unique equipment. We've taken care of both, so you're free to serve our All Natural* Al Pastor, seasoned and prepared traditionally, in a fraction of the full prep time.

PRODUCT ATTRIBUTES

- +All natural*
- +Whole muscle, boneless pork shoulder
- +Hand-stacked on a vertical spit, fire-seared and sliced from the cone
- +Seasoned with a Mexican-inspired blend, including annatto, onion powder, garlic powder, lime juice and apple cider vinegar
- +Product must be fully cooked before serving
- +Meets the criteria for the US Foods® Unpronounceables List™
- +Individually quick frozen

BENEFITS

- +On-Trend: helps meet growing demand for authentically prepared Mexican cuisine
- +Versatile: can be used in multiple applications
- +Labor-Saving: eliminates the need to season, store, prepare and slice a full meat cone

*No artificial ingredients. Minimally processed.



DEL PASADO® CRUMBLLED QUESO FRESCO

4466749 | 6/2 lb.

INNOVATION

To serve authentic Mexican cuisine, rely on our Crumbled Queso Fresco. Its soft texture and mild, lightly salty flavor are hallmarks of dishes with wide international appeal: tacos, nachos, enchiladas and more.

PRODUCT ATTRIBUTES

- +Made with Grade A whole, pasteurized cow's milk
- +Made with milk from cows not treated with the growth hormone rBST*
- +Made without artificial colors, flavors or preservatives

BENEFITS

- +On-Trend: queso fresco is increasingly popular
- +Versatile: can be used in multiple applications
- +Time-Saving: pre-crumbled
- +Softens with heat, but does not fully melt
- +Whole milk provides a dairy-forward flavor

del PASADO™

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



DEL PASADO® GRATED COTIJA CHEESE

4181132 | 2/5 lb.

INNOVATION

Add the rich flavor of our Grated Cotija Cheese to a wide variety of dishes. With its origins in Cotija, Michoacán, Cotija cheese is a popular staple of Mexican cuisine. Ours arrives already grated, so it's a time-saver – and it elevates classic favorites and specialties throughout your menu.

PRODUCT ATTRIBUTES

- +Made with Grade A whole, pasteurized cow's milk
- +Made with milk from cows not treated with the growth hormone rBST*
- +Made without artificial colors or flavors
- +Aged for six weeks to enhance texture and intensify flavor
- +Holds its structure in heated applications

BENEFITS

- +On-Trend: Cotija cheese is increasingly popular
- +Versatile: can be used in multiple applications, for authentic Mexican dishes or a fusion twist
- +Time-Saving: pre-grated
- +Whole milk provides a dairy-forward flavor

del PASADO™

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



DEL PASADO® CHARRED CHIPOTLE SALSA PICADA

1034793 | 4/48 oz.



INNOVATION

Jalapeño, chipotle and morita chiles come together in harmony for our micro-batched, extremely versatile, original salsa creation.

PRODUCT ATTRIBUTES

- +Made with fire-roasted fresh tomatoes and onions
- +Made without artificial preservatives
- +High pressure-processed for food safety, quality and shelf life, which eliminates the need for artificial food preservatives
- +Refrigerated

BENEFITS

- +Versatile: can be used in multiple applications
- +Consistent, back-of-house flavor and texture
- +Micro-batched for improved piece integrity
- +Made without artificial preservatives or high-fructose corn syrup
- +Small packaging format allows for maximized house shelf life
- +70-day shelf life

del PASADO[™]



CROSS VALLEY FARMS® POBLANO AND BELL PEPPER BLEND WITH ONIONS

8901336 | 5 lb.

INNOVATION

Add color and interest to your menu with this unique, versatile, visually appealing combo. Our Poblano and Bell Pepper Blend with Onions makes it easy.

PRODUCT ATTRIBUTES

- +Contains a blend of poblano peppers, red and yellow bell peppers and yellow onions
- +Visually appealing, brightly colored blend
- +Each slice is cut to ¼" thick
- +Packaged in a 5-lb. desiccant tray
- +Refrigerated and ready to use

BENEFITS

- +Versatile: can be used as is or diced for a variety of applications
- +Time-Saving: fresh-cut and ready to use
- +Packaging helps maintain product quality
- +Available year-round





CHEF THAI DANG ELEVATED OUR NEW RED CURRY SEASONED POPCORN CHICKEN

Asia is a near-boundless region, with numerous culinary influences, including Korean, Vietnamese and Taiwanese. Chef Dang, a 2019 James Beard Award semifinalist (Best Chef: Great Lakes), shared them all on our tour – and it was this that inspired our use of red curry, rather than traditional yellow, in our Red Curry Seasoned Popcorn Chicken.



FOOD TOUR: WASHINGTON, D.C. & VIRGINIA

IN FULL VIEW

To learn more about how Chef Dang influenced our Fall 2019 Scoop™ product launch, visit www.usfoods.com/fallscoop.



ASIAN CUISINE



PATUXENT FARMS® RED CURRY SEASONED POPCORN CHICKEN

2742118 | 2/5 lb.

INNOVATION

Help your diners enjoy world cuisine in a familiar way. Our Red Curry Seasoned Popcorn Chicken combines the popularity of popcorn chicken with the consumer desire for diverse, global flavors.

PRODUCT ATTRIBUTES

- +Made with whole muscle white meat chicken
- +Fully cooked and lightly seasoned with Thai-style red curry
- +Each piece is approximately 0.5 oz.
- +Fritter-style coating
- +Frozen

BENEFITS

- +On-Trend: helps meet demand for popular Thai-style red curry and breaded chicken
- +Versatile: can be used in multiple applications
- +Time-Saving: fully cooked; fry from frozen in minutes
- +Does not contain ground or reformed chicken portions
- +365-day shelf life





PACIFIC JADE® KOREAN BBQ STYLE SPRING ROLL

7161360 | 4/36 ea.

INNOVATION

With our Korean BBQ Style Spring Roll, you can serve the global flavor of a popular entrée in a handheld format. Our crunchy spring roll wrappers filled with savory marinated beef and bean thread vermicelli are quick to cook, hold well under a heat lamp and make the perfect shareable appetizer.

PRODUCT ATTRIBUTES

- +Ingredients include flavors reminiscent of traditional Korean BBQ: cabbage, gochujang, pear purée and mirin
- +Can be baked or fried
- +Par-fried and individually quick frozen

BENEFITS

- +On-Trend: helps meet increasing demand for Korean BBQ dishes
- +Time-Saving: features a quick fry time
- +Ideal as a shareable appetizer
- +Product holds well under a heat lamp

PACIFIC JADE™
QUALITY ASIAN FOODS



HARBOR BANKS® SEARED YELLOWFIN TUNA SLICES

9192185 | 32/3 oz.



INNOVATION

Our ready-to-eat Seared Yellowfin Tuna Slices come complete with a garlic and peppercorn rub – just thaw and serve. Because they're sashimi grade, you can serve quality tuna items without the need for a dedicated sushi chef and staff (and the expense that goes with them).

PRODUCT ATTRIBUTES

- +Ready-to-eat tuna
- +Progress Check®: supplier is part of a Fishery Improvement Project (FIP)
- +Rubbed with pepper and garlic, then seared
- +Contains no artificial flavors, colors or added preservatives
- +Treated with filtered woodsmoke (Clearsmoke®** patent)
- +Individually vacuum-packed (IVP), 3 oz.

BENEFITS

- +Living Well: 18 grams of protein per labeled serving
- +Versatile: can be used in multiple applications
- +Time-Saving: no need to cook the item because it's sashimi grade and seared
- +Long-line wild-caught – with sustainability in mind
- +Treated with filtered woodsmoke (Clearsmoke patent), as opposed to chemically treated with CO
- +No food waste – 100% yield



*Clearsmoke is a registered trademark of Anova Foods, LLC.



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.

*No artificial ingredients. Minimally processed.

PRODUCT ATTRIBUTES

- +All natural*
- +Whole muscle cut using USDA Choice beef
- +Marinated in a Korean-style sauce that includes soy sauce, sesame oil, garlic and onions
- +Product must be fully cooked before serving
- +Raw, pre-cut, pre-sauced beef
- +Meets the criteria for the US Foods® Unpronounceables List™
- +Frozen

BENEFITS

- +On-Trend: Korean flavor profiles are increasingly popular
- +Versatile: can be used in multiple applications
- +Time-Saving: pre-cut and sauced
- +365-day shelf life while frozen





CHEF'S LINE® BANH MI BAGUETTE

8564488 | 45 ea.

INNOVATION

Serve a global favorite featuring a simple ingredient profile and a pre-baked format for easy preparation. A 7–8" bread loaf with a thin crust and airy crumb, our Banh Mi Baguette can be served alone or stuffed – either with classic banh mi ingredients or those of your own creation.

PRODUCT ATTRIBUTES

- +7–8" baguette
- +Non-GMO Project Verified
- +Starter fermented 10 hours before it was added to final dough
- +Pre-baked
- +Meets the criteria for the US Foods® Unpronounceables List™
- +Frozen

BENEFITS

- +On-Trend: helps meet increasing demand for banh mi dishes
- +Versatile: can serve as a sandwich carrier or be menued alone
- +Time-Saving: pre-baked format saves back-of-house prep time





HARBOR BANKS® SHELL-ON BUTTERFLY SHRIMP

2436649 | 4/2.5 lb.



INNOVATION

Serve a traditionally cherished dish in a unique format. The special cut and format of our Shell-On Butterfly Shrimp allow for maximum plate coverage. The product itself has no phosphates added and meets our highest standards for sustainable seafood.

PRODUCT ATTRIBUTES

- +Serve Good®: Best Aquaculture Practices 4-star certified
- +Deveined, butterflied and pressed Vannamei shrimp
- +Shells are easily removed
- +16-20 ct.
- +Raw, individually quick frozen

BENEFITS

- +On-Trend: helps meet growing demand for sustainable seafood
- +Versatile: can be seasoned or marinated in a wide variety of flavors for many applications
- +Has no phosphates added, so the clean flavor comes through
- +Unique appearance and impressive plate coverage





MONARCH[®] SWEET CHILI GOCHUJANG WING SAUCE

7824511 | 2/1 gal.

INNOVATION

Take your menu beyond sriracha. When you add the sweet spice and savory zing of our Sweet Chili Gochujang Wing Sauce to your lineup, your global foodies – and everyone seeking flavor adventures – will thank you.

PRODUCT ATTRIBUTES

- +Contains real gochujang, which balances spiciness with sweet chili
- +Adds a spicy-sweet Asian flavor profile to any dish
- +Shelf-stable; refrigerate after opening

BENEFITS

- +On-Trend: Asian-inspired flavors and dishes are increasingly popular
- +The perfect texture and consistency to cling to wings
- +An exotic, brightly flavorful addition to meats, dips and stir-fries

SCOOP
FAVORITE



CHEF SAMEH WADI WAS THE SPARK BEHIND OUR ALL NATURAL* BEEF SHAWARMA

From Chef Wadi, a five-time James Beard Award Rising Star Chef of the Year semifinalist, we were reminded that Middle Eastern food can remain true to its roots in a variety of applications. Whether in Damascus, Dearborn or anywhere in between, and no matter the dining segment, dishes like our All Natural* Beef Shawarma prove that good taste has no boundaries.



FOOD TOUR: DEARBORN, MICHIGAN

IN FULL VIEW

To learn more about how Chef Wadi influenced our Fall 2019 Scoop™ product launch, visit www.usfoods.com/fallscoop.



MIDDLE EASTERN DINING



CHEF'S LINE® ALL NATURAL* BEEF SHAWARMA

3018395 | 4/2.5 lb.

INNOVATION

Our richly flavorful All Natural* Beef Shawarma easily adds Middle Eastern flair to your menu, without requiring specialized equipment or ingredients, lengthy preparation or employee training.

PRODUCT ATTRIBUTES

- +All natural*
- +Authentic shawarma format: marinated, hand-stacked and carved from cone
- +Seasoned with authentic Middle Eastern-style spices, then flame-seared
- +Product must be fully cooked before serving
- +Meets the criteria for the US Foods® Unpronounceables List™
- +Individually quick frozen

BENEFITS

- +On-Trend: helps meet growing demand for Middle Eastern-style flavors
- +Versatile: can be used in a variety of dishes
- +Time-Saving: pre-marinated, pre-seared and pre-sliced from cone
- +Packaged to help you use needed quantities without product waste
- +270-day shelf life

*No artificial ingredients. Minimally processed.





HILLTOP HEARTH® PITA CHIPS

8379767 | 10 lb.

INNOVATION

To create appetizers and desserts that go from freezer to table in barely over a minute, stock up on our Pita Chips. They're savory with dips and spreads, sweet with sugar and spice, and an increasingly popular addition to daytime and evening menus.

PRODUCT ATTRIBUTES

- +Snack-sized, in triangular shape
- +Easily baked or fried
- +Bulk packaging lets you use as much or as little as needed
- +Par-baked; frozen

BENEFITS

- +Versatile: can be used in multiple applications
- +Time-Saving: no back-of-house cutting required
- +Ideal for on-the-go snacking
- +Quickly goes from freezer to table





CHEF'S LINE® ROASTED RED PEPPER HUMMUS

7724990 | 2/4 lb.

INNOVATION

Add bright appeal and Middle Eastern inspiration to your menu with our Roasted Red Pepper Hummus. As a dip or a spread, a starter or an accent on sandwiches and flatbreads, it delivers the perfectly blended flavors of chickpeas, red bell pepper, tahini, sea salt and lemon juice.

PRODUCT ATTRIBUTES

- +Made with chickpeas, red bell pepper, tahini, sea salt and lemon juice
- +High-pressure cold-pasteurization process extends shelf life
- +Packed in convenient 4-lb. tub
- +Meets the criteria for the US Foods® Unpronounceables List™
- +Fresh, not frozen

BENEFITS

- +Versatile: can be used as a dip or as a spread on sandwiches and flatbreads
- +Time-Saving: ready-made hummus saves up to an hour of back-of-house prep
- +Roasted red pepper adds bright flavor and color to classic hummus
- +High percentage of tahini provides an authentic, slightly nutty flavor
- +180-day shelf life







DEVONSHIRE® PREMIUM CHEESECAKE TOPPED WITH HONEY AND ALMONDS

2658570 | 2/77 oz.

INNOVATION

Offer a decadent dessert with our Premium Cheesecake Topped with Honey and Almonds. Cheesecake gets a Middle Eastern makeover – including honey, almonds and a cardamom-spice crust. It's a sweet meal-finisher that we make easy to serve.

PRODUCT ATTRIBUTES

- +Made with mascarpone cheese, cream cheese and real honey
- +Graham cracker crust with a hint of cardamom
- +Pre-sliced, with paper interleaf
- +14 slices per cake
- +Frozen

BENEFITS

- +On-Trend: honey and cardamom give a taste of popular Middle Eastern cuisine
- +Time-Saving: pre-baked and pre-sliced
- +Thaw-and-serve format provides optimal operator convenience





SOUTHERN-FRIED INSPIRATION, SERVED BY OUR OWN TEAM

Our team of experts from our Southern region cooked up new creations inspired by authentic standbys, adding even more flavor to this Fall Scoop™. As tastes emerge from cuisine hubs such as New Orleans and Nashville, Southern food continues to influence kitchens across the country – including our own. Turns out you don't have to travel to the ends of the earth for a delicious food discovery.



SCOOP TASTING: ROSEMONT HEADQUARTERS



SOUTHERN COMFORT FOOD



HARBOR BANKS® NEW ORLEANS STYLE BBQ GULF SHRIMP

5337372 | 5/2 lb.

INNOVATION

Jazz up your menu with our New Orleans Style BBQ Gulf Shrimp – wild-caught, straight from the Gulf. Enrobed in a buttery Cajun garlic sauce and featuring an easy-peel format, they offer an authentic finger-licking experience.

PRODUCT ATTRIBUTES

- +Domestic, wild-caught Gulf shrimp
- +No phosphates added
- +Progress Check®: supplier is part of a Fishery Improvement Project (FIP)
- +Shell-on, easy-peel format
- +Enrobed in buttery Cajun garlic sauce
- +Finished count: 16–20 per pound
- +Individually quick frozen

BENEFITS

- +On-Trend: helps meet demand for sustainable seafood and regional flavors
- +Versatile: can be used to top a dish or mix with a variety of ingredients
- +Time-Saving: format saves back-of-house labor
- +Yields proper shrimp-to-sauce ratio and allows for easy portioning
- +Has no phosphates added, so the clean flavor comes through
- +Easy-peel cut allows for simple shell removal by diners







DEVONSHIRE® CROISSANT BEIGNET

9285077 | 180/0.9 oz.

INNOVATION

This delectable take on the traditional beignet – a New Orleans classic – uses croissant dough to achieve a flaky, soft decadence. Serve with powdered sugar, fillings or icing, and enjoy how quickly it disappears.

PRODUCT ATTRIBUTES

- +Layered croissant dough provides a flaky texture and a soft, airy interior
- +Slightly sweet, buttery taste
- +Each pack contains six trays of 30 beignets
- +Can be baked or fried
- +Frozen

BENEFITS

- +On-Trend: helps meet growing demand for globally inspired cuisine
- +Versatile: can be easily customized with powdered sugar, fillings and icings; also ideal for savory applications
- +Labor-Saving: pre-made dough reduces back-of-house effort





CHEF'S LINE® SMOKED MAPLE AND BOURBON FLAVORED ICE CREAM WITH PRALINE PECANS

9993068 | 3 gal.

INNOVATION

Dessert-lovers will celebrate this smoky-sweet version of the treat that every kid loves. Only available through the fall season, our Smoked Maple and Bourbon Flavored Ice Cream with Praline Pecans is a marriage of increasingly popular flavors, with the rich creaminess that you count on from Chef's Line®.

PRODUCT ATTRIBUTES

- +Made with maple syrup, natural smoke flavor and praline pecans
- +Contains no artificial flavors, preservatives, modified starches or high-fructose corn syrup
- +14.5% butterfat
- +60% overrun
- +Frozen

BENEFITS

- +On-Trend: maple, smoke and bourbon flavors continue to gain popularity
- +Premium product with high butterfat and low overrun
- +Helps meet consumer demand for cleaner ingredients and transparency





DEL PASADO® CHILE CON QUESO DIP

3145237 | 4/5 lb.

INNOVATION

Our Chile Con Queso Dip combines Hatch chiles – grown near Hatch, New Mexico – with poblano and jalapeño peppers in a white cheddar base, creating a versatile favorite that’s delicious upon arrival and ready for any creative touches you want to add.

PRODUCT ATTRIBUTES

- +Blend of Hatch chiles, poblano and jalapeño peppers creates mild heat and roasted pepper flavor
- +Made with real white cheddar cheese
- +Made without artificial colors or flavors
- +Frozen

BENEFITS

- +On-Trend: helps meet growing demand for regionally authentic ingredients such as Hatch chiles and poblano and jalapeño peppers
- +Versatile: can be used in multiple applications
- +Can be served as is or customized with proteins
- +Stands up to the addition of high-fat proteins or acidic vegetables without separating
- +Fits operator prep needs: boil in bag, steam in bag or slack under refrigeration and cook in a pan
- +Two-year shelf life while frozen

del PASADO™



MONOGRAM® CLEAN FORCE® GLOVE-FREE NO BOIL FRYER CLEANER

2264151 | 2/24 oz.

INNOVATION

Cut your fryer-cleaning time by half. Using our Glove-Free No Boil Fryer Cleaner, you can get the job done in about 22 minutes, with no extensive training required.

PRODUCT ATTRIBUTES

- +Extends oil life and improves the quality of fried foods
- +Eliminates hazardous, labor-intensive boil-out method
- +Easy-to-use, 24-oz. spray bottle
- +Six 4-oz. applications per bottle

BENEFITS

- +Time-Saving: cleans fryers in half the time of the boil-out method
- +Regular use extends the life of fryer oil
- +Removes carbon buildup to improve the quality of fried foods
- +Does not require extensive training or personal protective equipment



US. | DIRECT
FOODS

BRING THE WORLD TO YOUR KITCHEN

US Foods® Direct makes cuisine of any kind as accessible as point and click. With our expanding assortment of specialty products – including ingredients, oils, spices, snacks and more – we make it easy for you to meet the growing demand for global flavors, as well as those closer to home.



YOUR ONE-STOP SPECIALTY MARKET

US FOODS® DIRECT BRINGS YOU:

- Tens of thousands of specialty products
- Fully integrated ordering at US Foods Online
- Orders sent directly to you via FedEx and UPS
- Products arrive within five days
- Shipping cost included in product price
- Tracking information sent to your account

With **US Foods Direct**, you get easy access to an endless aisle of specialty items. One stop. A world of culinary possibility.

Tamari Light

Brown Rice Noodles

Fish Sauce

Red Guajillo

Roasted Nori

Aleppo Pepper

To begin ordering US Foods Direct, visit usfoods.com/direct or contact your US Foods representative.

A SINGLE PLATFORM TO POWER RESTAURANTS

Take control of your restaurant operations and get set up for success with the **POS and Restaurant Management platform powered by Toast**. Cloud-based software, payment processing and beautiful hardware help you:

- **Grow revenue** by turning tables faster, improving ordering efficiency and strengthening customer loyalty
- **Improve operations** by empowering staff with profit-boosting menu details and adopting a paperless, seamless order-routing system
- **Impress guests** with real-time SMS alerts, digital receipts and more digital solutions that compare to the biggest brands

US FOODS® CUSTOMERS NEW TO TOAST POINT-OF-SALE RECEIVE SPECIAL PRICING FOR TOAST HARDWARE AND SOFTWARE!

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