

Product Spotlight: BBQ Sauce

From our portfolio of recipes:

- Soups and Chowders
- Sauces and Gravies
- Chili and Stews
- Puddings and other desserts
- Mashed Potatoes and Polenta
- Pot Pies, sweet or savory
- Ravioli, Tortellini, Bandolini, and Gnocchi
- Pesto and Compound Butters

Summer time is here and everyone loves BBQ! We at DSF like a great sauce and barbecuing is no exception. Smoke, Sweet, KC Style, Texas Style or even Chinese Style sauces. We make them all and ready to serve for your convenience.



Vendor Spotlight

Carmelina Brands®

Inspired by the Italian passion for good food and family, Carmelina Brands® was founded on the principal of bringing high-quality, all-natural, traditional and fresh packed canned ingredients to North America from Italy. Mangia, Inc™ is the manufacturer and importer and takes pride in producing quality ingredients that are all-natural, low in sodium, with no added calcium chloride or citric acid.

All Carmelina Brands® Italian Beans are packed "lessati"; Italian for lightly salted water. This simple, but effective packing process maximizes the taste and health benefits of the beans.

Carmelina 'e... San Marzano® Organic Italian Tomatoes are full-bodied silky red fruits; meticulously cultivated, grown and inspected by the same family for over one hundred years. The tomatoes are vine-ripened, all-natural, no added preservatives or sodium and 100% USDA certified organic.



For more information about Carmelina Brands® please visit www.carmelinabrands.com or call Toll Free 866-462-6442.

Got Pot Pie?



- 11 plate rotary pie system
- two pass cross sheeting system
- stationary spray settings for applying water to bottom crust for better seal of two crust pies
- stationary vertical trimming station for even crimping, sealing, and trimming of pie dough
- automatic discharge mechanism for removing pies from the machine onto a take-away conveyor belt

We decided to bring our entire production of pie making in house. Butts and tops and tins oh my! We make the filling and we hand craft the dough. The next step is easy - feed the machine. Fill, seal, freeze, and pack. We now have the capability to create 15 two crust and 30 single crust pies per minute. The machine can be custom set for various pie sizes up to 12" in diameter. Having control over the entire pie production process is part of our mission statement. "To be the most trusted food manufacturer in the industry." You may be thinking chicken pot pie, but there is a whole universe of frozen pies that we at DSF can custom make to your specifications. If you have an amazing pie recipe that you want to take to market, but have not been able to in the past, now is the time to make that call. We can help.

New USDA Field Office at Del Monaco Foods

The San Francisco Circuit of the Alameda District Office of the USDA, has selected Del Monaco Specialty Foods as the regional home for their Field Inspector Assignment Office. The USDA Supervisor found our geographic location and facility to be an ideal match for their needs.

Get Featured!

If your business and products would like to be featured in an upcoming Del Monaco Specialty Foods newsletter "Spotlight" please contact me.

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