

### Product Spotlight: Bolognese 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 Butters (sweet or savory)

We can custom make your Pasta Sauce today. We produce over 25 different varieties of Pasta Sauce in both foodservice and retail pouch packs.



### New Pack Line Up and Running!

After months of planning, designing and re-designing and finally sending the plan off to the engineering company, our new packaging line has finally been delivered and installed. One of first things you will notice as a customer is our continuing commitment to going green - we can now remove the plastic liner from the case pack. This is due to the five added "air knives" that blow-dry the packaging coming off our quick chill towers. This one added feature of the new line will save over half a million plastic liners from being used and having to be recycled on the customer end. The other features that were added are based on our ergonomic commitment to our employees, such as an additional forty feet of assembly line to speed the process and create efficiencies when producing high volume products. We have also added box assembly equipment and small packaging equipment that will be used on some of our new retail pack products. If you are ever in the area, we invite you to see firsthand the new and improved pack line operation.

### Team Work – The Only Way We Get It Done...

Having several shifts and over seventy employees focused on producing over a million pounds of product a month is no easy task. It all starts with the weekly production meeting where supervisors, department heads from Sales, Production, Purchasing, Quality Assurance, Finance and Shipping meet to go over the next week's production schedule. We use this time to discuss any current issues or topics concerning the following week's production. Everything from packaging and ingredient sourcing could be discussed along with upcoming sales projects that may be in the pipeline. All of this occurs to prevent any last minute items that could possibly throw the production schedule off and to ensure we meet our customers' expectations on their delivery dates. The QA Department is also on hand to see that all of the product HAACP plans are in place to move ahead with production. We always invite customers who happen to be in the building that day to observe the process and see firsthand our attention to product safety and the process we use to guarantee the utmost quality each and every time we make your product.

### Ask the Chef.....

It's all about the weight, says Del Monaco's R&D Chef Nancy Bailey. When converting restaurant or home recipes to the kettle process, the only way to do it is by weight measurements. We don't use typical cup or teaspoon measurements because that wouldn't give us a true or consistent measurement of ingredients in our cooking process. For example, if you were to purchase five measuring cups from five different sources, measured a cup of water in each cup and weighed them, the cups would weigh a different amount. By weighing all of the ingredients, you get a consistent product each and every time.

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