

From our Menu:

- Compound Butters
- Filling for pasta & pot pies
- Chili (meat or vegetable)
- Pasta: Bandolini, Gnocchi, Ravioli, Tortellini
- Pesto
- Polenta
- Pot Pies (sweet or savory)
- Potatoes (garlic, mashed, whipped)
- Puddings & other desserts
- Sauces and Gravies
- Soups, Stews, & Chowders

**Product Spotlight:
Butternut Squash**

Organic, pureed, and fresh cut into ½" chunks. This vegetable is quickly becoming one of the most popular ingredients for new creative recipes. We turn butternut squash into velvety soups and flavorful risottos.



Swiss chard and asparagus are two more examples of ingredients that we absolutely have to use as fresh. Every week we purchase milk and cream in both organic and non-organic quantities. This raises an interesting point. "How much organic do you use?" Butternut squash is a perfect example. We purchase squash from a farm in the Pacific Northwest for Organic Butternut Puree. The taste, texture, and smell are far superior to anything else we could source. This isn't always the case when sourcing organic materials. Typically, if the end product isn't 100% Certified Organic, it is cost prohibitive to use a mix of organic and non-organic ingredients in the recipe, unless specifically requested to do so by our customer.

Reliable business partners are a key ingredient to our success in maintaining industry leading safe quality food standards. We only buy from trusted sources with a local presence.

No Preservatives

All natural food with no preservatives and a 60 day refrigerated shelf life. This is shocking to hear for people who are not in the food industry. "How does it stay fresh for 60 days?", they ask. We achieve this through our proprietary state of the art cooling system developed and built exclusively for Del Monaco Specialty Foods. It is the only one of its kind in North America. We can quick-chill over 100,000 pounds of product per day. This quick chill process allows us to achieve a 60 day shelf life on 99% of the products we produce without any additives and using all natural ingredients.

What we put into our finished product is just as important to us, as how we make it. As a volume based manufacturer of specialty food, there is a balance to be maintain. The raw ingredients: quality, flavor, texture, taste, and smell - versus cost and availability. Fresh celery is a good example. We cannot achieve the "crunch" and crescent shape that most people desire when they eat a spoonful of Chicken Noodle Soup, without purchasing fresh crescent cut celery every week.

Ask The Chef

Healthy ingredients from real food without added preservatives are a huge step towards healthy eating. Keeping with our butternut squash theme this month, we can highlight why it is such a sought after ingredient. Fall harvested foods are packed with nutrients. Rich in phytonutrients and antioxidants with a "buttery", "nutty" flavor, butternut squash is a power food. Pureed and frozen this fruit (contains seeds) can be enjoyed year round. It is low in fat and high in fiber. The tangerine colored hue indicates that butternut has an abundance of carotenoids (which have been shown to help prevent heart disease), high in beta-carotene (our bodies convert that into vitamin A which helps deter cancer), and a 1 cup serving provides half the daily recommended dose of vitamin C. The high antioxidant content of the fruit may have anti-inflammatory properties helping reduce arthritis and asthma. So eat up and enjoy good health!

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