

### Product Spotlight: Classic Macaroni & Cheese

From our portfolio of recipes:

- Soups and Chowders
- Sauces and Gravy
- 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 will custom make the sauce alone or combine with the macaroni for a complete entrée in a foodservice or retail pack



### Our Kitchen is Heating Up For the Fall Soup Season

We have over 75 dedicated people with a passion to produce quality food. It's no wonder they are excited about launching our second "soup season" in our new production facility. With all of our kettles steamed and ready to go, our kitchen can produce over 100,000 pounds of product in a day's production. Combine that with 500,000 cubic feet of refrigerated preparation and storage area, there is not much we won't be able to do for our customers this holiday season. We have made our list and have checked it twice, and we are ready to deliver fresh mashed potatoes, cranberry relishes, gravies and, of course, our famous stuffing slurry (you add the bread cubes). This year we've added some wonderful pumpkin custards, vegan gravies and unique holiday recipes. Take the pressure off your kitchen and let our kitchen produce your favorite recipes this year. Our food-passionate staff has been cooking up custom recipes for over 30 years, give us a call today and see what we can "cook up" for you.

### We will mention you in our next newsletter...

The first person to email me the name of picture # 44 found on our new website will be mentioned in our next newsletter. Go to [www.delmonacofoods.com](http://www.delmonacofoods.com) and click on Gallery. Email me the image name at [troberson@delmonacofoods.com](mailto:troberson@delmonacofoods.com); Good luck.

### All Natural and No Preservatives

Did you ever wonder how we do it? Well, when you use 1,800 gallons of recycled water an hour and run that system at 36°F, a lot of good things can happen. The Del Monaco Specialty Foods product cooling system is a state of the art system that was developed and built exclusively for DSF and is the only one of its kind in the United States. It can quick-chill over 100,000 pounds of product on a daily basis. 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. When customers view this process they tend to talk about it during the rest of their visit and always ask to see it again on a return visit. Schedule a visit soon and see for yourself!

### Ask the Chef.....

R&D Chef Nancy Bailey talks about the difference between restaurant cooking and our kettle room operation and says the difference in today's cooking environment is food safety. Having worked in both types of operations, she knows how difficult it can be for restaurants with their ever-changing crew and management. She also says that cooking in a controlled environment like Del Monaco's is a dream come true when it comes to food safety and packaging the product in a "clean room" type operation. It helps when you have complete lot/ingredient traceability in place for everything we produce. "Our customers sleep well at night."

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Please give me your feedback at:

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