

## Product Spotlight: Chicken Tortilla Soup

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 currently produce over 30 different varieties of ethnic flavored soups from around the world in both foodservice and retail pouch packs. We can custom make yours too!



## New Food Safety Law Kicks Off 2011...

The Food Safety Modernization Act (S.510) is the biggest adjustment to the U.S. food system in the last seventy years. FDA Commissioner Margaret Hamburg said that the new structure gives FDA much greater oversight over the food industry, including the authority to order product recalls, requiring facilities to renew registration every two years, and to provide the agency with test results. The bill also gives greater incentives for the industry to implement strong food safety programs. The \$1.4billion cost includes hiring about 2,000 new FDA inspectors to increase the frequency of inspections for high-risk facilities to once every five years, initially, and then once every three years. Here at Del Monaco Specialty Foods, we take food safety very serious and undergo constant process improvement projects related to food safety. Our commitment to our Customers is to provide safe, quality products produced under strict food safety guidelines so you can rest assured your Customers are receiving the best product possible.

## Ask the Chef.....

We recently asked our own Del Monaco R&D Chef Nancy Bailey what she thought were the hot new recipe trends going into 2011. Nancy responded, "we anticipate many requests for products that are healthy in addition to lots of ethnic recipe development." She cited the growing trend with consumers is venturing outside of their comfort zone to discover and experience more flavors from around the world. Chef Nancy went on to say that "we are currently working on or have in development over 50 different recipes that fit this profile. We enjoy putting these new flavors to work in soups, sauces and creating entrée dishes that reflect this healthy eating lifestyle. As we continue to source ingredients from around the world, it makes this challenge all the much easier."



## Who cleans the kitchen?

Here at Del Monaco Specialty Foods we often get asked who cleans this 80,000 square foot facility with multiple food production and processing areas. Unlike your typical restaurant kitchen, we need to meet USDA, FDA, Organic and even Kosher sanitation requirements. Del Monaco's maintains a separate Sanitation Shift composing of 6 highly trained and certified sanitation specialists. When each day's production is completed, the sanitation crew will begin their 8-hour facility sanitation process. This involves disassembling all of the production equipment to clean and sanitize them. In addition, cooling towers are sanitized along with freezer and refrigeration condensing fans located high above the production floors. Even the floor drains are cleaned. In addition, sanitizing foam is sprayed over all food production areas (resembling a snow storm). Before the shift is complete, equipment is given a flashlight inspection to view even the smallest of areas. Once this inspection is complete, the equipment is then "swabbed" for any detection of hazardous material before we can start production again the next day. All of this allows us to remain "the most trusted food manufacturer in the industry."

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**Please give me your feedback at:**

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