

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: Melon Gazpacho

Gazpacho is a cold tomato based soup originating from Spain and Portugal. Usually served during the summer months, as a cold refreshing appetizer.



Depending on the demand, we produce between 100 and 300 kettles a week. The pick and preparation team has to get it all ready for our team of cooks in the kettle room.

We create a watch list of everything that will be made 5 days in advance. Based on these work orders, products are bulk picked for several recipes at a time. Ingredients that have unique properties are taken into consideration, as well as time and temperature during the pick process. The pick team will pull everything and begin staging ingredients in the chill room (pictured left). Scan tags with bar codes are printed with the ingredient information for each kettle. The prep team will then individually prepare the amount of ingredient needed per kettle. The portioned ingredients are placed into sanitized prep totes with the scan tag and Lot info, then moved down the line. All these carts contain prepped ingredients specific to each batch recipe...items such as fresh vegetables, chopped tomatoes, fresh garlic, dry beans and lentils, spices and herbs, etc. It is like an orchestra and has to be performed precisely and seamlessly and up to 75 times a day, throughout the week.

How it Works?

We are often asked, "How are you able to make so many different recipes in just one day?" Let us share with you an inside look into our Pick and Preparation Department here at Del Monaco Specialty Foods. Raw materials are received into our warehouse using a FIFO (First In First Out) method, while many ingredients are received 'Just in Time'. Materials are then scanned into our database and slotted for storage. Chilled and frozen goods are kept within our 250,000 cubic feet of refrigerated and frozen storage. All the ingredients needed to make 1 kettle (200 gallons) of chicken noodle soup, are placed in a bin and put on a cart. Inventory, sales, finance, quality control, and production all run off a central database using bar codes and data entry. This is how we manage Lot traceability for every product and finished good.

Every week we have a new production schedule, because we manufacture to order. The schedule is then reviewed at weekly production meeting for the following week.

Ask The Chef

Summer research becomes winter sales and winter research becomes summer sales. So what were we working on this past summer in the R&D kitchen here at DSF? Thick and hearty stews and soups such as: Burgundy Beef, Chicken with Farro, and Turkey noodle soup. So what are we working on now during the winter? Cold soups and healthy summer soups of course. We also continue to work on new flavor profiles of Pesto, puddings and compound butters. The cold soup product category continues to grow each summer with soups like Melon Gazpacho one of our best selling cold soups last year. This year we hope to have several varieties to offer to our foodservice customers.

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