

### Product Spotlight: Cranberry 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 Cranberry Sauce today. We currently produce over 10 different varieties of Cranberry Sauce in both foodservice and retail pouch packs.



### The Holidays are in Full Gear!

Here at Del Monaco Specialty Foods we have been gearing up for the holiday production schedule since late August. It takes that long to plan our raw ingredient usage and inventory requirements. Some of the high volume ingredients, such as organic cranberries, were booked from suppliers almost a year ago to ensure we had adequate supply to meet the demand. This year we will produce over 3 million pounds of product during the holiday season, everything from our quality soups and sauces to mashed potatoes, cranberry relish, gravies and risottos. Each year brings new holiday products to the production team, this continues to strengthen our expertise in manufacturing unique products for our customers. In addition to the mashed potatoes, cranberry sauces and stuffing mixes we produce, we've added some wonderful autumn flavored risottos and butternut squash soups this season. Please feel to contact us with any of your favorite holiday recipes and we'll start planning for next year.

### Food Safety - Everyone's Priority...

We just finished up with our second third party audit in our new facility and proud to say we were scored a **98.7 Excellent** by the Silliker Food Safety and Quality Solutions Company. But as those in the food industry know, it doesn't stop there. From our daily pre-operation sanitation check list to the nightly sanitation crew finishing the sanitation of the last piece of equipment, we are constantly on guard for food safety. Our QA Department checks every batch produced and, along with monitoring the brix and pH levels, they check to make sure everyone in the plant is following the GMP's (Good Manufacturing Practices). Those that have visited the facility have experienced this first hand, such as observing that no one can enter the production area without first sanitizing their hands. All of our team members are classroom trained on the GMP's before they are ever allowed to begin their extensive product preparation training inside the production area.

### Giving Is.....

Taking the responsibility to contribute meals to make a difference in the lives of others. That's how our local Second Harvest Food Bank describes giving back to the community. This year, Del Monaco Specialty Foods has donated over **65,000** pounds of delicious food to Second Harvest and enabled them to combine our donations with other donations to provide over 35 million meals for our neighbors in need. To learn more about commercial food donations, contact Second Harvest at [www.SHFB.org/CommercialFood](http://www.SHFB.org/CommercialFood)

### Ask the Chef.....

The R&D Chefs have been busy this month. They have been testing new organic ingredients that work with new recipe development for breakfast items that will fit within our kettle cooking process. We'll keep you posted on the progress.

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