

### Product Spotlight: Clam Chowder

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 chowder today. We currently produce over 25 different varieties of chowders in both foodservice and retail pouch packs.



UPC: \*690570473641\*

MFG ID# **947364**

## Chicken Soup

Manufactured in Morgan Hill, CA 95037

LOT#



Production Date: 10-19-2010

Best by: 12-19-2010

Keep Refrigerated < 36°F

Net Wt: 24.00 LBS

3x8 LB BAG/CS



**INGREDIENTS:** Water, Hominy (hominy, water, salt), Chicken, Onion, Carrots, Green Chile Peppers, Pinto Beans, Tomatillo, Masa Flour (stoneground corn masa flour, cellulose gum, trace of lime), Garlic, Cilantro, Rice Starch, Red Jalapeno Peppers, Sea Salt, New Mexico Chili Powder, Cumin, Chipotle Peppers, Oregano, Pepper, Bay Leaf, Lime Juice Concentrate (100%).

### The 2010 Labeling Challenge

Del Monaco Specialty Foods produces over 200 new product items annually. This can present quite a challenge when you are under strict new USDA, FDA, Kosher, Organic, Low Sodium and Vegan labeling requirements. Things that you would think would be simple could end up being the hardest challenge. Your wonderful Moroccan Stew recipe might have to go through 10 different revisions to use the name Moroccan on the label. But don't worry, we have help. Del Monaco's has a full time staff member who is certified to help us through this often time consuming and confusing requirement process. We have invested in months of staff training to bring this process "in house" which not only speeds the process up but gives us a head start on meeting the requirements right from the beginning of the R&D process which saves your company time and money. We are committed to using our resources to make your products a success in the market-place. Please feel to contact us with any of your product labeling questions.

### A Special thanks to all of you who checked out our new website...

We had many responses from those who checked out our new website [www.delmonacofoods.com](http://www.delmonacofoods.com) and clicked on Gallery to discover the winning contest name "Meat Sauce". There were a couple who answered in minutes of the challenge, Lucas Giordano, Whole Foods Southwest Region Prepared Foods Coordinator and Lee Taylor, who heads up Palo Alto Firefighters Pepper Sauce. The Palo Alto Firefighters Pepper Sauce company is a great Bay Area non-profit producing a special hot sauce with proceeds going to scholarships for kids in need. Thanks to both of these gentlemen for their continued support of our quality products.

### Around The World Ingredient Sourcing.....

Did you know Del Monaco Specialty Foods sources ingredients from around world and typically has over 150 spices on hand that are used in over 300 different products. We pride ourselves in being experts in ingredient sourcing to make your products unique, high quality and stand out from your competitors.

### Ask the Chef.....

With three full time chefs working in the Del Monaco Specialty Foods R&D Kitchen it's no surprise that they continue to come up with new and exciting recipes. I recently asked Stephanie Del Monaco what has been the most challenging recipe to work on recently? Stephanie responded, "we were asked to create a healthy pudding with no added sugar, salt or oils and, it had to have great taste with a pudding texture that people would enjoy. After quite a few hours in the test kitchen we accomplished this by using a combination of natural fruit preserves and silken tofu to create a guiltless treat with wonderful flavor and texture." Do you have a recipe challenge you would like help with?

**18675 Madrone Parkway, Suite 150  
Morgan Hill, Ca 95037**

[www.delmonacofoods.com](http://www.delmonacofoods.com)

**408.500.4100**

**Please give me your feedback at:**

[troberson@delmonacofoods.com](mailto:troberson@delmonacofoods.com) – Tim Robertson