

Product Spotlight: Pudding

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 Compound Butters

Vanilla, Chocolate, and Tapioca Pudding are our mainstays. No Preservatives, 100% Real Natural Ingredients: Milk, Cream, Eggs, Sugar, Spice, and REAL GOOD!



Vendor Spotlight



The roots of **Certified Meat Products** go back to 1954 when Louis James Maxey (Jim) started a meat processing company in Fresno, California. The company became a well known supplier to the best restaurants in town because of its top quality products and exceptional service. Jim was also one of the first suppliers to McDonald's, that built their first franchised operation in Fresno in 1955.

Now in its third generation, Rob and Steven Maxey continue the family's commitment to quality products and customer service. In March of 2006, the company began service to customers out of a new state-of-the-art USDA processing plant. Food safety, innovation and a dedication to community are the core values that form the foundation on which Certified Meat Products is built.

From retail to foodservice, to ingredients for processors; Certified Meat Products prides itself in providing the products that meet the high standards and ever changing needs of its growing customer base.

CMP offers a variety of standard and specialty meat items. CMP's goal is to produce a product portfolio that can provide each customer with the appropriate value. List of products and services includes: Modified Atmosphere Packaging Capabilities, Ground Beef (fresh and frozen), Portion Controlled Steaks, Custom Trimmed Cuts for Manufacturer's use, Restaurant Quality Cuts of Beef, Veal, Lamb and Pork for menu implementation.

<http://www.certifiedmeatproducts.com/index.php>

Get Featured!

If your business and products would like to be featured in an upcoming Del Monaco Specialty Foods newsletter "Spotlight" please contact me.

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The Grand Room @ Del Monaco Specialty Foods



Our grand conference room can seat up to 60 people. We are happy to host business partner events here at our company headquarters. If you are in need of a room big enough to host a training event, seminar, or vendor event - please contact Tim Robertson at Del Monaco Specialty Foods. We would be happy to arrange breakfast and lunch items for your event.

Safe Quality Foods

Food Safety is at the heart of our mission: "To be the most trusted food manufacturer in the industry." We at DSF are continuously taking steps to assure our mission. One way to achieve this is through a certifiable world class standard. We are working to exceed Global Food Safety Initiatives through an SQF Certification process. GFSI benchmark standards are recognized worldwide, accepted, recommended, and required by some of the largest international retailing groups. This process includes having: an effective SOP (standard operating procedure), monitoring documentation, internal and external audits, continuous improvement, training, verification and validation of food safety guidelines. We hired a quality control manager to our team adding an additional 30 years of food safety experience to an already venerable team of specialists. We expect our SQF Certification to be finalized in early 2012.

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Please give me your feedback at: trobertson@delmonacofoods.com

- Tim Robertson