



NEWS RELEASE

# US Foods Delivers a Fresh Start to Summer with New Scoop Product Line

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Summer is finally here, and US Foods is unveiling a winning Scoop product line-up that will freshen up menus across the country. From Chef's Line All Natural Mediterranean Style Mini Beef and Lamb Patties and Patuxent Farms Premium Hardwood Smoked Chicken Wings to Cross Valley Farms Superfood Salad and Roseli Kale Pesto, the **Summer Scoop** features bold tastes and healthier fare that are sure to get diners talking.

"Creating fresh and original products is a point of pride at US Foods, and we're kicking it up a notch this summer," said Pietro Satriano, chief merchandising officer, US Foods. "Our latest edition of Scoop showcases more than 20 new items that represent bold flavors, healthy options and versatile food that will excite operators and diners alike."

This Summer Scoop features 11 new items that have US Foods' Nourish designation. This new program highlights products that are healthy, nutritious and reflect diners' appetite for healthier dishes without sacrificing taste. The Nourish line includes items like Cross Valley Farms Superfood Salad made with a colorful blend of rainbow kale, shaved Brussels sprouts, Napa and red cabbage and radicchio, Hilltop Hearth Ancient Grainwich that offers four grams of fiber and less carbs than the traditional sandwich bread and the creamy Glenview Farms Greek Yogurt Cream Cheese that boasts double the protein and half the fat of regular cream cheese. Quinoa consumption grew 50 percent in 2014 and with the Chef's Line Precooked Brown Rice and Quinoa Blend, operators have an effortless way to add this gluten-free, high in protein, low in sodium dish to menus.



“The Nourish line proves that healthy doesn’t have to compromise on taste,” Satriano said. “US Foods specifically developed these Nourish products to solve the daily challenge so many restaurateurs and foodservice operators face in offering delicious, affordable, healthy food that is more than just low-sodium or gluten-free.”

One of the top five seafood menu growth items in 2014 is sole and it is a must-have on menus this summer. Harbor Banks Flour Dusted Alaskan Sole is hand-cut, impeccably seasoned and goes perfectly with a side of spuds, such as Cross Valley Farms’ dense and creamy Rooster Potatoes or Monarch’s salty Smashed Potato Skin. Chefs and restaurateurs can learn more about the innovation process that US Foods used to create this bigger, tastier potato skin at [usfoods.com/smashedpotato](http://usfoods.com/smashedpotato).

Shrimp is another seafood favorite joining the seasonal lineup. Harbor Banks Spicy Toss N’ Serve Shrimp is an easy-to-prepare dish that wraps the crustacean in crunchy, sweet heat. Pair it with Rykoff Sexton White Stone Ground Grits to give it a down-home, Southern flare.

Mouthwatering meat dishes are a summertime staple and US Foods has created versatile, protein-rich options with exotic flavors. Chef’s Line All Natural Mediterranean Style Mini Beef and Lamb Patties deliver savory spice in just two-ounce bites, while the beer-kissed Patuxent Farms Premium Beer Battered Chicken Breast Chunks can shine in any recipe. US Foods is first to offer operators the Patuxent Farms Premium Hardwood Smoked Chicken Wings. These fully cooked wings feature a subtle smoked flavor. For diners looking to turn up the heat, toss these crispy wings in Monarch Carolina Reaper Wing Sauce, made with the hottest chili on record in the Guinness Book. US Foods is the first and only foodservice company to feature this fiery flavor.

Diners who want to indulge in something sweet will love the Hilltop Hearth Premium Pull-Apart Cinnamon Roll with five centers. This decadent treat satisfies taste buds with real cream cheese and spicy Korintje cinnamon and makes it easy for all operators to get in on this latest trend. Devonshire Premium Croissant Donut is another summer indulgence that can be served sweet or savory. With endless options to spark creativity, US Foods developed the Croissant Donut Book to accompany the Summer Scoop. This book features quirky, creative and fun-filled creations

and even suggested names so operators can easily add these dishes to menus.

To celebrate these new products, US Foods is inviting its customers to share their Scoop-based concepts and successes by posting pictures to social media using the #ScoopTalk hashtag. Restaurateurs can then visit [usfoods.com/ScoopTalk](http://usfoods.com/ScoopTalk) to see other chefs' creations.

"There are so many ways to use this season's Scoop products to freshen up menus and I can't wait to see what #ScoopTalk reveals," said Satriano. "We might even find the inspiration for our next Scoop item."

To see the full summer Scoop edition and learn more about the product offerings from US Foods, visit [www.usfoods.com](http://www.usfoods.com). You can also like us on **Facebook**, follow us on **Twitter** and watch our chefs in action on **YouTube**.

Foodservice operators interested in learning more about Scoop can also request a product demonstration at: <http://www.usfoods.com/content/www/home/food/scoop/scoop-demonstration-request-form.html>.

## ABOUT US FOODS

US Foods, Inc. is a large foodservice distributor serving chefs and foodservice operators across the country. Its customers include independent and multi-unit restaurants, healthcare and hospitality entities, government and educational institutions. The company employs approximately 25,000 people in 61 locations nationwide. US Foods is headquartered in Rosemont, Ill.

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