



NEWS RELEASE

US Foods Takes Cue From Chefs in its New Product Line

2013-09-12

Today, US Foods introduces its latest product line filled with the favorite flavors, dishes and ingredients of professional chefs. Centered on "What Chefs Eat," the fall **Scoop** features more than 25 chef-inspired and on-trend items that restaurant operators everywhere can easily incorporate into their menus.

"We have no shortage of creative and talented culinary stars in our customer base and to find inspiration for our latest product line we tapped into their professional taste buds to identify on-trend and flavorful items that restaurant operators everywhere will want to put on their menus," said Pietro Satriano, chief merchandising officer for US Foods. "No one is better suited to tell us what products will work in kitchens across America than our customers and by working closely with them we can ensure that US Foods is providing all the products they need to be successful."

Sweet potatoes account for 80 percent of all fry growth over the past year and are quickly becoming the preferred fry flavor for both chefs and diners. To capitalize on this growing trend, the new line includes a Sweet Potato House Fry from Monarch. With the skin on, the vibrant colored fry is just as good as back of the house cut fries and can be served alongside a sandwich or as an appetizer with various dipping sauces.

Chefs love to prepare and eat food that features flavors found around the world. The new product line features a Premium Falafel Mix from Monarch that cuts the prep time for this classic Middle Eastern street food significantly while maintaining its rich, authentic flavor. A new Roasted Red Pepper Hummus from Chef's Line is available and complimenting these two items are white and whole wheat pita pockets from Hilltop Hearth.

To satisfy Mexican cuisine cravings, there are new offerings from Gran Sabor Del Pasado. The Shredded Chicken,



Shredded Pork and Fire Roasted Poblano Pepper and Panela Cheese Tamales are all made with ground white corn and authentic ingredients. Two new cheese offerings, Queso Menonita Melting Cheese and Queso Cotija round out the new offerings from this brand.

Although chefs have encouraged US Foods to take inspiration from across the globe, American classics have not been ignored. Genuine beer battered chicken products from Patuxent Farms make excellent appetizers and entrees. While the new Chef's Line all natural, boneless pork loin and prime-rib come in an innovative cook-in-bag package that allow chefs to cook meats perfectly in one-third less time. New Wood Fired Pizzas from Roseli, including one made with an ancient grain crust, are hand stretched and allow chefs to add their own, signature toppings.

Sandwiches never go out of style and the new addition to the popular Metro Deli line, All Natural Applewood and Smoked Honey Ham, fits well on restaurant menus across the country. Like all Metro Deli items, this ham is all natural and features a rich, smoky applewood flavor with just a touch of honey.

Chefs often reach for Brussels sprouts in the kitchen when looking for a versatile vegetable to serve with their entrees. The new Shaved Brussels Sprouts from Cross Valley Farms are cleaned and pre-cut saving chefs prep time in the kitchen. From Chef's Line comes the new Rustic Triple Berry Tart. The flakey pastry crust is filled with blueberries, blackberries, raspberries and apples and will make the perfect end to fall meals.

By offering a wide selection of distinctive products, US Foods ensures its customers are able to serve mouthwatering meals time and time again. To see the full fall product line and learn more about the product offerings from US Foods, visit www.usfoods.com. You can also friend us on **Facebook**, follow us on **Twitter** and learn more about the new products on **YouTube**.

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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