



Why value added produce is better for your bottom line

Now more than ever, using pre-cut fresh vegetables makes good business sense. The restaurant industry has been hit hard by minimum wage increases. Labor is an issue for everyone. Finding and retaining good employees is a never ending struggle. On paper, the invoice price appears to be higher for pre-cut produce, but it's not that simple. You may be surprised at how much the cost of whole product increases when you look at the whole picture. Here are some things to consider:

Features & Benefits of Pre-Cut Produce

- **100% usable product**
- **Reduced waste:** Pre-cut products reduce waste at the store level, as there are no bulk trimmings to be disposed of. Pre-cut produce is packed in poly bags or food-safe tubs that reduce packaging waste.
- **Less liability:** Pre-cut produce drastically reduces the risk of workplace injury by removing knives from the food preparation process.
- **Prep time and labor costs: Pre-cut is ready to use NOW.** No need to wash, trim and cut. Do you pay someone to come in early to do all the prep work before you open? Do you do it yourself?
- **Product consistency:** Customers expect uniformity. It's difficult if not impossible to keep size and shape consistent every time.
- **Efficiency:** Creates efficiencies in the restaurant "assembly line", allows more time for other tasks.
- **Reduced storage space:** Pre-cut products are more efficiently packed, taking up less storage space

One 10 lb. case of machine diced peppers is the equivalent of .9 bushels of whole peppers.

To yield the same amount by hand, you would need 1.2 bushels.

How many hours of labor are required to get all your vegetables prepped for use? How much do you pay per hour?

The machine used to cut peppers can produce 45 lbs. of ready to use product in one minute, or 2,700 lbs. per hour.



DESCRIPTION	PACK	CODE
Red Onions Sliced	2/5 lb.	240458
Red Onions Diced	2/5 lb.	250268
Onions Pizza Cut	2/5 lb.	250262
Onions Diced	2/5 lb.	250263
Onions & Peppers Pizza Cut	2/5 lb.	250266
Peppers Pizza Cut	2/5 lb.	250340
Peppers Diced	2/5 lb.	250341
Mushrooms Thick Sliced 1/8 in.	10 lb.	250470
Mushrooms Thin Sliced 1/16 in.	10 lb.	250480



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Quality Ingredients. Dependable Service.



At a time when vegetables are moving towards the center of the plate, you can count on Taylor Farms to be your one stop shop for all your tender leaf products.

DESCRIPTION	PACK	CODE
Plain Chopped Iceberg Lettuce	4/5 lb.	250510
Plain Chop Iceberg w/ Garn. Sep.	4/5 lb.	250529
Lettuce Salad Mix w/ Garnish	4/5 lb.	250530
Iceberg/Romaine Salad Mix	4/5 lb.	250540
Shred Cabbage Slaw w/Color Separate	4/5 lb.	250550
Shred 1/4 in. Lettuce	4/5 lb.	250519
Shred 1/8 in. Lettuce	4/5 lb.	250520
Baby Spinach	4 lb.	250500



SPINACH



Spinach is rich in iron, magnesium, potassium and other vitamins

It can be added to any menu item fresh or cooked

Taylor Farms just introduced their new Chef Inspired series of video recipes. You'll be amazed at how creative and innovative their ideas are. Go to <http://www.taylorfarmsfoodservice.com/whats-trending/> for videos and recipe cards.



Salad Time!

Spinach Greek Salad

Here are a few suggestions for putting together a Greek salad, that's out of this world!

DESCRIPTION	PACK	CODE
Baby Spinach	4 lb.	250500
Crumbled Feta	2/5 lb.	240458
Cucumbers	12 ct.	260305
AQ Grape Tomatoes	20 lb.	261280
Sliced Red Onions	2/5 lb.	240458
Roland Balsamic Glaze	6/12.9 oz.	370043
Delphi Sliced Kalamata Olives	10 lb.	310057
Pepperoncini Peppers	4/1 gal.	720330
Avocados	48 ct.	270100
Kronos Tzatziki Sauce	2/5 gal.	390113

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Altissima Qualità Fresh Mozzarella & Whole Milk Mozzarella Shred Blend

Our newest blend is a combination of fresh mozzarella and whole milk mozzarella. It's the perfect combination for Neapolitan style pizza and will work well in hot pasta dishes like lasagna.



Pack Size: 2/5 lb. Sofo Code: 40234



Features & Benefits

- ◆ Authentic, Imported from Italy
- ◆ No basil added
- ◆ Whole tomatoes
- ◆ Fresh packed in juice
- ◆ Best for quick cook and serve



Valle Del Sole Tomatoes 6/90 oz. Sofo #210637

Please excuse our error. In past issues of our newsletter an incorrect item # and pack size were listed. This is the correct code and pack.



Crisco® Pan Release

Crisco brand non-stick pan release spray doesn't contain water or alcohol and has received a seal of approval from the American Culinary Institute.



Pack Size: 6/17 oz.. Sofo Code: 350365



Curly's BBQ pulled meats are hand trimmed from the highest quality meats, then smoked low and slow over real hardwood chips. Great for sandwiches, pizzas, nachos, burritos and wraps!

DESCRIPTION	PACK	CODE
Whole Rib Brisket Smoked/Ckd.	6-9 ct.	120848
Shredded Rib Brisket Smk./Ckd.	2/12 lb.	680560
Smoked Cooked Pulled Chicken	2/5 lb.	680560



Senza Broccoli-Cheddar Gluten Free Pizza Crust

Your favorite gluten-free brand has done it again! Senza is always on top of the latest trends in gluten-free products for foodservice. This gluten-free crust is made from whole broccoli florets, cheddar cheese and rice flour.

Pack Size: 24/10 in. Sofo Code: 450064

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**Italy's #1 flour brand
for over 200 years!**

- ◆ Imported from Italy
- ◆ Developed in collaboration with the pizzaioli master chefs of the *Associazione Verace Pizza Napoletana*
- ◆ Suitable for all Neapolitan pizza, focaccia and flat breads
- ◆ Medium-high protein content
- ◆ Kneads into a smooth, supple dough that's easy to work with
- ◆ Official Sponsor of "Slow Food Italia"
- ◆ Certified 100% Organic by IFOAM, EOCC and Quavera

**VERA
PIZZA**



Napoletana

DESCRIPTION	PACK	CODE
Le 5 Stagioni Red 00 Napoletano Italian Flour	55 lb.	500526
Le 5 Stagioni 00 Superiore Italian Flour	55 lb.	500529



**For all your SPICE
and INGREDIENT needs.**

Talk to your distributor about **CUSTOM BLENDING** your ingredients, to achieve **CONSISTENTLY** superior, flavorful results each and every time.



1-800-ALLSPICE

www.allseasonings.com

ABOUT SOFO FOODS

Sofo Foods is one of the largest ethnic food distributors in the United States. Family owned and operated for over 70 years. With roots in the Italian food service industry, Sofo Foods also supplies an extensive variety of quality food products to all types of restaurants. The company is based in Toledo, Ohio and also has distribution facilities in New Albany, Indiana, Suwanee, Georgia and Houston, Texas. With the four facilities, Sofo Foods is able to service restaurants and pizzerias in twenty-two states with a fleet of trucks and over 500 dedicated team members.

Sofo Foods is a proud member of Bellissimo Foods, a nation-wide group of ethnic distributors who have partnered together to serve the growing needs of their customers.

