

SUPPLIER GUIDE



Custom Culinary® offers a portfolio of innovative and high-quality solutions for the dynamic culinary industry. Understanding the diverse needs of members, we bring to you a portfolio that's not just about exceptional flavors but also nourishing, responsible eating. Our time-saving solutions are designed for ease of use, requiring no specialized labor, eliminating waste, and boasting impressive versatility across the menu.

WHOLESOME BASES, GRAVIES & READY-TO-USE SAUCES

- ✓ Our True Foundations® line offers clean-label, simple ingredient formulations
- ✓ Free from artificial colors, flavors, or preservatives
- ✓ Delivers trend-forward flavors for better-for-you offerings

BETTER-FOR YOU NUTRITIONAL ATTRIBUTES

- ✓ Allergen-aware: many products are free from major allergens, including gluten
- ✓ Nutritional focus: options include low-sodium and vegan
- ✓ Craft a craveable menu catering to diverse dietary needs

DELICIOUS PLANT-FORWARD PORTFOLIO

- ✓ Versatile for vegan dishes or "Meatless Monday" offerings
- ✓ Includes traditional favorites and on-trend global flavors
- ✓ Wide range of flavors and formats for easy menu integration and exceptional flavor

YOUR SECRET WEAPONS TO CULINARY SUCCESS



TRUE
FOUNDATIONS®



True Foundations® products help operators build better menus from the ground up. Our focus on nutrition is helping to shape the future of this exciting brand, which stands for **clean label innovation** and **incredible flavor**. That means wholesome products with:

- ✓ no added MSG
- ✓ no artificial colors
- ✓ no artificial flavors
- ✓ no artificial preservatives
- ✓ no high fructose corn syrup
- ✓ We're also improving our existing formulas to reduce and manage major allergens and dietary sensitivities, including gluten.

Gold Label products help operators deliver authentic flavors their customers demand, without the need for specialized labor.

The brand is comprised of ready-to-use sauces and high-quality bases that **taste, look and perform up to exacting culinary standards**.

That means, operators can craft signature menu items faster than ever and create a memorable dining experience with speed-scratch flavor solutions.

GOLD LABEL



MASTER'S TOUCH®



Master's Touch® elevates the basics while managing the bottom line.

The bases and concentrates in this brand deliver incredible cooked-from-scratch flavor and texture, combining convenience with exceptional quality, consistent product performance, appealing taste and outstanding hold time.

Chef's Own® delivers one-step preparation with a focus on **convenience** and **value**.

This brand is a great fit for operations preparing food in larger quantities, where repeatable results are a "must."

Chef's Own®



- ★ **Low Sodium**
- ▲ **2030 Aspirations**
- **Clean Label**
- **No "Big 9" Allergens**
- **Gluten Free**

Contain ≤140 mg of sodium per serving
Contains sustainably-sourced ingredients
No artificial colors, flavors, or preservatives. No high fructose corn syrup, trans fats, or added MSG.
No milk, eggs, nuts, fish, crustaceans, shellfish, wheat, soy, or sesame ingredients.
Tested at less than 20 ppm gluten.

- **No Gluten Ingredients**
- ◆ **Vegan**
- ▶ **Vegetarian**

SAUCES

Custom Culinary® ready-to-use sauces, concentrates and mixes lend the ultimate finishing touch to any menu item. And, their versatility extends to usage as marinades, condiments and glazes. Whether it's a classic foundational sauce modernized with easy "add-in" ingredients or a globally inspired recipe that simplifies back-of-house prep, Custom Culinary® sauces offer unparalleled flavor and versatility.



MFG Code	GTIN	Dot Foods	SUPC	USF APN	Description	Pack Size	Wholesome Attributes		
CUSTOM CULINARY® TRUE FOUNDATIONS® FROZEN READY-TO-USE SAUCES									
96678KAVN	80812039001806	538655	0426896	3833803	True Foundations® Latin-Style Citrus Chili Sauce	8 x 2 lb.			
96781UAVN	10096248000763	639115	4479006	9114343	True Foundations® Harissa Sauce	16 x 1 lb.			
96808KAVN	10096248005416	766379	7314688	1046979	NEW! True Foundations® Indian-Style Butter Sauce	8 x 2 lb.			
96818KAVN	10096248005423	766377	7314690	1046980	NEW! True Foundations® Tikka Masala Sauce	8 x 2 lb.			
96828KAVN	10096248005430	766378		1046976	NEW! True Foundations® Coconut Curry Sauce	8 x 2 lb.			
99008KAVN	10096248002835	703116	7105126	5928287	True Foundations® Al Pastor Sauce	8 x 2 lb.			
99028KAVN	10096248002859	703126		6606021	True Foundations® Tomatillo Serrano Sauce	8 x 2 lb.			
99048KAVN	10096248002927	703128	7104782	6006758	True Foundations® Korean-Style Sweet Heat Sauce	8 x 2 lb.			

Blend True Foundations® Tikka Masala Sauce with heavy cream for an Indian-inspired take on tomato soup

CUSTOM CULINARY® GOLD LABEL FROZEN READY-TO-USE SAUCES

63271UAVN	16812039003881	613680	3582556	1300954	Gold Label Jalapeno Relish	16 x 1 lb.	🌍	■	◆
65488KAVN	10096248000251	624514	7008246	6305796	Gold Label Bacon Onion Marmalade	8 x 2 lb.		■	◆
96604HAVN	40812039000627	483261	6610782	4848222	Gold Label Alfredo Sauce	4 x 4 lb.	🌍	●	▶
96618KAVN	80812039002674	585544	2438827	7882244	Gold Label Hollandaise Sauce	8 x 2 lb.		●	▶
96624HAVN	40812039000559	483263	6610586	4847554	Gold Label Demi-Glace Sauce	4 x 4 lb.			
96638KAVN	80812039002681	585545	2445490	7894389	Gold Label Beurre Blanc Sauce	8 x 2 lb.		●	▶
96644HAVN	40812039000580	483265	6610598	4847737	Gold Label Marsala Sauce	4 x 4 lb.		●	
96698KAVN	10096248001678	665955		4531412	Gold Label Crème Anglaise Sauce	8 x 2 lb.	🌍	●	▶

Gold Label Crème Anglaise is ideal for chiffon and panna cotta-style desserts!

Simply blend with gelatin, flavor and spice and your preferred mold for classic and unique custard-style desserts.

CUSTOM CULINARY® MASTER'S TOUCH® SAUCE CONCENTRATE

12631WCFP	10096248126326	472707	6474594	920819	Master's Touch® Demi-Glace Sauce Concentrate	6 x 13.6 oz.		●	
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CUSTOM CULINARY® CHEF'S OWN® SAUCE MIXES AND SEASONING

12101HCFP	10096248112107	242514	5796107	5022512	Chef's Own® Instant Cheddar Cheese Sauce Mix	6 x 24 oz.		■	▶
12915BCFP	10096248129136	516857	8195820	8845141	Chef's Own® Demi-Glace Sauce Mix	4 x 38 oz.		●	▶
12925BCFP	10096248129235	516858	8195832	8845331	Chef's Own® Hollandaise Sauce Mix	4 x 38 oz.		●	▶
12935BCFP	10096248129334	516859	8195863	8848137	Chef's Own® Alfredo Sauce Mix	4 x 38 oz.		●	▶
07632DCFP	20096248076314	207125	3959467	5153903	Chef's Own® Pork Barbecue Spice	12 x 12 oz.	■	■	◆
07636BCFP	00096248076327	345581	4497954	2261642	Chef's Own® Pork Barbecue Spice	10 lb.	■	■	◆



BASES



Braise seared short ribs in True Foundations® Beef Pho Broth to bring global flair to a classic dish

Custom Culinary® bases bring authentic flavor to soups, sauces, stews, braises, sauté applications and more. Our bases portfolio includes everything from vegan to meat-first varieties, as well as clean label and low sodium bases, in a range of formats to meet the needs of every operator.

MFG Code	GTIN	Dot Foods	SUPC	USF APN	Description	Pack Size	Wholesome Attributes	
CUSTOM CULINARY® TRUE FOUNDATIONS® GLOBALLY-INSPIRED BROTHS								
65505VAVN	40812039003529	678206	7050367	4781998	True Foundations® Beef Pho Broth	4 x 6 lb.		
65515VAVN	40812039003536	678212	7050456	3171455	True Foundations® Tonkotsu-Style Ramen Pork Broth	4 x 6 lb.		
65525VAVN	40812039003543	678214	7050451	4737338	True Foundations® Thai-Style Vegetable Broth	4 x 6 lb.		 
96835VAVN	10096248005775	784737		1127418	NEW! True Foundations® Birria Broth	4 x 6 lb.	 	
96845VAVN	10096248005782	784736		1127424	NEW! True Foundations® Latin-Style Vegetable Broth	4 x 6 lb.	 	 
96855VAVN	10096248005799	784735			NEW! True Foundations® Vegetable Birria Broth	4 x 6 lb.	 	 

CUSTOM CULINARY® TRUE FOUNDATIONS® BASES

51241ECFP	10096248512419	642844	4304323	1566748	True Foundations® Chicken Base	6 x 1 lb.	🌍	■ ●
51246ECFP	10096248512440		7065443	1006706	True Foundations® Chicken Base	20 lb.	🌍	■ ●
53341ECFP	10096248533414	654179	7240833	4133350	True Foundations® Beef Base	6 x 1 lb.	🌍	■ ●
53346ECFP	10096248533445		7065452	5492413	True Foundations® Beef Base	20 lb.	🌍	■ ●
54171ECFP	10096248541716	654180	1738694	1738694	True Foundations® Vegetable Base	6 x 1 lb.	🌍	■ ● ◆

CUSTOM CULINARY® TRUE FOUNDATIONS® LIQUID STOCK CONCENTRATES

68091AGLD	10096248680910	678525	7065457	8641923	True Foundations® Chicken Liquid Stock Concentrate	6 x 2 lb.	🌍	■ ●
68101AGLD	10096248681016	678526	7065456	1017635	True Foundations® Vegetable Liquid Stock Concentrate	6 x 2 lb.	🌍	■ ● ◆
68111AGLD	10096248681115	678528	7065462	3757401	True Foundations® Beef Liquid Stock Concentrate	6 x 2 lb.	🌍	■ ●



SUITABLE FOR
HOT & COLD
APPLICATIONS



Use in cold or hot applications to intensify flavor, such as housemade salad dressings and vinaigrettes!

For exceptional flavor, product performance and convenience, look no further than Custom Culinary® True Foundations® Liquid Stock Concentrates. Just like traditional bases, these versatile concentrates can be used to create outstanding soups, stocks and so much more. We make it easier than ever to save time and simplify prep across a variety of menu applications.

- ✓ Boost flavor on demand in a sauté
- ✓ Try as a brining liquid or as a marinade for grilled protein or vegetables
- ✓ Infuse flavor into starches such as rice, quinoa and potatoes
- ✓ Use as the foundation for sauces and gravies





BASES

In addition to serving as the flavorful foundation for authentic stocks and soups, the Custom Culinary® portfolio of bases can serve a variety of purposes throughout the entire cooking process. You won't believe the value we bring to the table!



MFG Code	GTIN	Dot Foods	SUPC	USF APN	Description	Pack Size	Wholesome Attributes
CUSTOM CULINARY® BASES, BROTHS, AND CONCENTRATES							
01441EGLD	00096248014411	434871	6198360	8120388	Gold Label Low Sodium Chicken Base	6 x 1 lb.	★ 🌍 🟠 ●
01446EGLD	00096248014435	455573	6509253	4204947	Gold Label Low Sodium Chicken Base	20 lb.	★ 🌍 🟠 ●
08441EGLD	10096248084404	345574	8374019	8493991	Gold Label Low Sodium Vegetable Base	6 x 1 lb.	★ 🌍 🟠 ● ◆
08446EGLD	00096248084438	462137	6614950	128967	Gold Label Low Sodium Vegetable Base	20 lb.	★ 🌍 🟠 ● ◆
03441EGLD	00096248034419	334322	6198303	1120393	Gold Label Low Sodium Beef Base	6 x 1 lb.	★ 🟠 ●
03446EGLD	00096248034440	461259	6689034	5204946	Gold Label Low Sodium Beef Base	20 lb.	★ 🟠 ●
91051EGLD	10096248910512	415300	0245167	7494453	Gold Label Savory Roasted® Chicken Base	6 x 1 lb.	🌍
91056EGLD	00096248910546	419684	0902221	6527246	Gold Label Savory Roasted® Chicken Base	20 lb.	🌍
91171EGLD	10096248911717	278193	5287396	3520962	Gold Label Chicken Base	6 x 1 lb.	🌍 🟠 ●
91176EGLD	00096248911741	278179	5306204	6515860	Gold Label Chicken Base	20 lb.	🌍 🟠 ●
91176KGLD	00096248911765	289909	4112280	2044527	Gold Label Chicken Base	50 lb.	🌍 🟠 ●
93051EGLD	10096248930510	427491	0590216	8516320	Gold Label Savory Roasted® Beef Base	6 x 1 lb.	
93056EGLD	00096248930544	442172	0901785	2527257	Gold Label Savory Roasted® Beef Base	20 lb.	
93171EGLD	10096248931715	278122	5287404	5019161	Gold Label Beef Base	6 x 1 lb.	🟠 ●
93176EGLD	00096248931749	278147	5440318	9527920	Gold Label Beef Base	20 lb.	🟠 ●
93176KGLD	00096248931763	410622	4102620	7044514	Gold Label Beef Base	50 lb.	🟠 ●
95011EGLD	10096248950112	277593	5916770	7516313	Gold Label Turkey Base	6 x 1 lb.	🟠 ●
95016EGLD	00096248950146	289122	1942077	4418786	Gold Label Turkey Base	20 lb.	🟠 ●
95101EGLD	10096248951010	288999	7908486	9071598	Gold Label Lobster Base	6 x 1 lb.	🌿 🌍 ●
95106EGLD	10096248951058	410389	9825969	5438080	Gold Label Lobster Base	20 lb.	🌿 🌍 ●
95111EGLD	10096248951119	278019	6056295	5071592	Gold Label Crab Base	6 x 1 lb.	🌿 🌍
95116KGLD	00096248951174		6863476		Gold Label Crab Base	50 lb.	🌿 🌍
95121EGLD	10096248951218	278204	5197710	9046939	Gold Label Seafood Base	6 x 1 lb.	🌿 🌍
95126EGLD	00096248951242	346326	7196330	6204945	Gold Label Seafood Base	20 lb.	🌿 🌍
95171EGLD	10096248951713	278040	5154760	1485010	Gold Label Clam Base	6 x 1 lb.	🌿 🌍 ●
95176KGLD	00096248951761	289325	0673889	1044528	Gold Label Clam Base	50 lb.	🌿 🌍 ●
95201EGLD	10096248952017	277910	8778375	4071593	Gold Label Fish Base	6 x 1 lb.	🌿 🌍 ●
95291EGLD	10096248952918	352477	7908510	4198040	Gold Label Shrimp Base	6 x 1 lb.	🌿 🌍 ●
95296EGLD	10096248952925	354797	9360967	7236227	Gold Label Shrimp Base	20 lb.	🌿 🌍 ●
95301EGLD	10096248953014	288821	5304100	3033735	Gold Label Mushroom Base	6 x 1 lb.	◆
95701EGLD	10096248957012	277561	5916788	6047716	Gold Label Pork Base	6 x 1 lb.	🌍
97951EGLD	10096248979519	441220	7517816	5519061	Gold Label Bacon Base	6 x 1 lb.	●
97956EGLD	10096248979540	478806	2496404	4713947	Gold Label Bacon Base	20 lb.	●
97991EGLD	10096248979915	277579	5154752	8523193	Gold Label Ham Base	6 x 1 lb.	●
98001EGLD	00096248980013	438173	4647020	3496262	Gold Label Savory Roasted® Vegetable Base	6 x 1 lb.	🟠 ● ◆
98006EGLD	00096248980044	442308	6940720	4515276	Gold Label Savory Roasted® Vegetable Base	20 lb.	🟠 ● ◆
98011EGLD	10096248980119	334460	5902192	9485004	Gold Label Mirepoix Base	6 x 1 lb.	🌍 🟠 ● ◆
98016EGLD	00096248980143	343732	6096929	5973169	Gold Label Mirepoix Base	20 lb.	🌍 🟠 ● ◆



BASES



MFG Code	GTIN	Dot Foods	SUPC	USF APN	Description	Pack Size	Wholesome Attributes
CUSTOM CULINARY® MASTER'S TOUCH® BASES AND CONCENTRATES							
01171ECFP	00096248011717	449144	7233693	4883898	Master's Touch® Chicken Base	6 x 1 lb.	🌍 🍅 🌿
01173BCFP	10096248011783	475677	6118259	4589974	Master's Touch® Chicken Base	4 x 5 lb.	🌍 🍅 🌿
01176ECFP	00096248011748	339352	9197237	2217750	Master's Touch® Chicken Base	20 lb.	🌍 🍅 🌿
01176ICFP	00096248011755	261525	5616040	1089010	Master's Touch® Chicken Base	35 lb.	🌍 🍅 🌿
01176KCFP	00096248011762	364564	6510598	5306725	Master's Touch® Chicken Base	50 lb.	🌍 🍅 🌿
01572ICFP	20096248015719	347238	8430282	3501186	Master's Touch® Chicken Base	12 x 1 lb.	🌍 🍅 🌿
01573BCFP	10096248015781	475678	8390896	4586947	Master's Touch® Chicken Base	4 x 5 lb.	🌍 🍅 🌿
01576ECFP	00096248015722	347094	6475669	5252929	Master's Touch® Chicken Base	20 lb.	🌍 🍅 🌿
01576KCFP	00096248015746	405752	0699561	5591334	Master's Touch® Chicken Base	50 lb.	🌍 🍅 🌿
03171ECFP	10096248031712	419001	8620785	2618478	Master's Touch® Beef Base	6 x 1 lb.	🌍 🍅 🌿
03173BCFP	10096248031781	475686	8390827	4589834	Master's Touch® Beef Base	4 x 5 lb.	🌍 🍅 🌿
03176ECFP	00096248031746	339243	7872658	3217759	Master's Touch® Beef Base	20 lb.	🌍 🍅 🌿
03572ICFP	10096248035710	346944	6393359	6501191	Master's Touch® Beef Base	12 x 1 lb.	🍅 🌿
03573BCFP	10096248035789	475687	2004030	4586962	Master's Touch® Beef Base	4 x 5 lb.	🍅 🌿
03576ECFP	10096248035727	346946	6475354	6252928	Master's Touch® Beef Base	20 lb.	🍅 🌿
03576KCFP	10096248035741	405749	6481606	5591151	Master's Touch® Beef Base	50 lb.	🍅 🌿
12881SCFP	00096248128811	438511	7184603	1498443	Master's Touch® Cream Soup Base	6 x 24 oz.	🌿 ▶
17232ICFP	20096248172313	251239	1406743	6031611	Master's Touch® Au Jus Base	12 x 1 lb.	🍅 🌿
52001ECFP	10096248520018	544697	0627368	3935947	Master's Touch® Vegetable Base	6 x 1 lb.	🌍 🍅 🌿 🌱
52052GCFP	10096248520513	590513	3600833	7380530	Master's Touch® Ancho Flavor Concentrate	6 x 14 oz.	🍅 🌿 🌱
98151EGLD	00096248981515	434870	6649479	8492209	Master's Touch® Roasted Garlic Flavor Concentrate	6 x 1 lb.	🌍 🍅 🌿 🌱

A paste of Master's Touch® Au Jus Base and water can be used as a beef seasoning to create steakhouse-inspired sliders



CUSTOM CULINARY® CHEF'S OWN® BASES

01072ICFP	20096248010714	195139	5082169	6495360	Chef's Own® Chicken Flavored Base	12 x 1 lb.	🍅 🌿
01076FCFP	00096248010758	246384	5082177	6129282	Chef's Own® Chicken Flavored Base	25 lb.	🍅 🌿
03072ICFP	20096248030712	191525	4824553	4393021	Chef's Own® Beef Flavored Base	12 x 1 lb.	🍅 🌿
03076FCFP	00096248030756	331864	5082227	2129286	Chef's Own® Beef Flavored Base	25 lb.	🍅 🌿
07402ICFP	20096248074013	320685	6464051	9049222	Chef's Own® Chicken-Style Vegetable Base	12 x 1 lb.	🌍 🍅 🌿 🌱
07406FCFP	00096248074040	321666	4931812	7060049	Chef's Own® Chicken-Style Vegetable Base	25 lb.	🌍 🍅 🌿 🌱
07462ICFP	20096248074617	309895	5082243	1039213	Chef's Own® Old Smoky Ham Flavored Base	12 x 1 lb.	🍅 🌿
12851GCFP	00096248128514	306447		4071825	Chef's Own® Cream Soup Base and Sauce Starter Mix	6 x 20 oz.	🌿 ▶

Include a spoonful of Chef's Own® Old Smoky Ham Flavored Base when braising greens to avoid the operational complexities of adding a ham hock or other hard-smoked protein



FLAVOR OPPORTUNITY: SEASONING

- ✓ Use as or in a marinade or proteins and vegetables
- ✓ Try as a seasoning rub on the surface of meats and vegetables
- ✓ Use bases in your brines to add depth of flavor and tenderize more economical cuts of meat
- ✓ Add flavor while replacing added salt as a seasoning for large cuts of meat, burgers or meatloaf

FLAVOR OPPORTUNITY: LAYERING

- ✓ Pasta, rice, dried beans, ancient grains and legumes all benefit when bases are added to their cooking water
- ✓ Instead of butter, rub a small amount of Turkey or Chicken Base under the skin of your poultry to concentrate flavor throughout the cooking process
- ✓ Try bases as braising or poaching liquids to coax complex flavor out of seafood, meat and vegetables

FLAVOR OPPORTUNITY: FINAL TOUCH

- ✓ Use a broth derived from our bases to add a burst of savory flavor to almost any dish
- ✓ Add butter, flour and a base to the pan after cooking vegetables or protein to make a delicious gravy
- ✓ Whisk Gold Label Lobster Base into warm hollandaise sauce for a unique spin on a classic breakfast Benedict



GRAVIES

From Southern-style breakfast to Thanksgiving dinner, gravy is the comfort-food classic that can make a meal memorable. Custom Culinary® gravies reflect the authentic, homestyle flavors and texture that both consumers and operators expect. Our gravies are versatile enough to be served on their own or elevated with the simple addition of one or two ingredients. We make it easy to create new, on-trend flavor profiles for sandwiches, entrées, side dishes and more.

Our portfolio includes meat gravies, white gravies and au jus in tiered formats to meet the needs of every operator. All Custom Culinary® gravies are made with premium ingredients, select seasonings and a state-of-the-art starch system, maintaining their taste and consistency for up to eight hours on a steam table.

MFG Code	GTIN	Dot Foods	SUPC	USF APN	Description	Pack Size	Wholesome Attributes
CUSTOM CULINARY® MASTER'S TOUCH® GRAVY CONCENTRATES							
17451WCFP	10096248174525	472709	6414563	920850	Master's Touch® Turkey Gravy Concentrate	6 x 13.6 oz.	
83051PCFP	10096248830520	472710	5977980	920918	Master's Touch® Herb Roasted Beef Concentrate	6 x 12 oz.	

CUSTOM CULINARY® CHEF'S OWN® GRAVY MIXES

17119PPAN	10096248171111	413469	0893933	1395409	Chef's Own® Americana Style Au Jus Mix	24 x 4 oz.	
17181GPAN	10096248171814	613663	3600800	4258226	Chef's Own® Low Sodium Country Gravy Mix	6 x 20 oz.	★ ● ▶
17409CPAN	10096248174013	573224	1955576	6870851	Chef's Own® Low Sodium Chicken Flavored Gravy Mix	8 x 12 oz.	★ ●
17439CPAN	10096248174310	573225	1955584	6870877	Chef's Own® Low Sodium Brown Gravy Mix	8 x 12 oz.	★ ●
17629CPAN	10096248176215	573213	1955539	6869382	Chef's Own® Beef Flavored Gravy Mix	8 x 12 oz.	
17649CPAN	10096248176413	573211	1952805	6869259	Chef's Own® Brown Gravy Mix	8 x 12 oz.	
17669CPAN	10096248176611	573219	1952821	6862627	Chef's Own® Pork Flavored Gravy Mix	8 x 12 oz.	
17721GPAN	10096248177212	573223	1955687	6870828	Chef's Own® Old Fashioned Biscuit Gravy Mix	6 x 20 oz.	▶
17741GPAN	10096248177410	573221	1955653	6869721	Chef's Own® Peppered Biscuit Gravy Mix	6 x 20 oz.	▶
17761GPAN	10096248177618	573220	1952839	6869614	Chef's Own® Country Gravy Mix	6 x 20 oz.	▶
17839CPAN	10096248178318	573215	1955551	6869432	Chef's Own® Chicken Flavored Gravy Mix	8 x 12 oz.	
17909CPAN	10096248179018	573217	1952815	6869465	Chef's Own® Turkey Flavored Gravy Mix	8 x 12 oz.	

Try our low sodium gravies as as a flavorful gluten-free coating system!



REINVENTING A CLASSIC

While traditional gravies will always be menu staples, they can also serve as a foundation for authentic regional or global varieties used across dayparts. It's as easy as swapping chorizo for sausage to create a Mexican breakfast gravy, adding savory jam for extra-rich brown gravy or including fresh herbs for a signature aromatic touch.



At Custom Culinary, and our parent company, Griffith Foods, we have always been a vehicle for greater good on a journey to nourish the world. By 2030, we are dedicated to significantly improving the future through a transformative approach and a regenerative mindset.



PARTNERING TO
CREATE SUSTAINABLE
FOOD SYSTEM
NETWORKS



DEVELOPING THE
NUTRITIOUS AND
SUSTAINABLE
PORTFOLIO



CREATING NEW
MARKETS
AND SERVING THE
UNDERSERVED

To be achieved through:

- ✓ Partnering with key customers to create and scale impact with regenerative agriculture and net zero supply chains
- ✓ Partnering with suppliers to create and scale impact with regenerative agriculture and net zero supply chains
- ✓ Partnering with external stakeholders (government, NGOs, foundations) to enable scaling of regenerative farming practices

To be achieved through:

- ✓ Our portfolio of raw materials that meet established external standards for nutrition and sustainability
- ✓ Our portfolio of products that enable development of finished products that meet established external standards for nutrition and sustainability
- ✓ Our ability to positively impact the nutrition and sustainability profile of our customers' product portfolio

To be achieved through:

- ✓ Using our product development and technical expertise to open new market segments and build business with customers serving the underserved
- ✓ Development of nutritious and consumer-preferred products that are affordable and accessible by consumers in underserved markets and communities
- ✓ Development of products that enable positive health and nutrition outcomes [e.g. 'food as medicine' and targeted nutrition products]

2030 ASPIRATIONS

Our action plan to nourish the world

Nearly a third of consumers say they are **willing to pay higher prices** for **plant-forward** menu items.

Datassential, 2024 Plant-Forward Opportunity Report

Only **14%** of consumers **find healthy menu items craveable** and nearly 80% preferring to eat healthy at home, highlighting the opportunity for flavorful and accessible better-for-you options.

Mintel, Healthy Dining Trends - US 2023

More than **40%** of the general population is **open to a plant-forward diet** or eating pattern.

Datassential, 2024 Plant-Forward Opportunity Report

QUESTIONS?

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BE TRUE TO THE FOOD®

At Custom Culinary® we're dedicated to providing exceptional bases, sauces and gravies to enhance any menu and every daypart. Our flavor-forward solutions are rooted in culinary expertise and a thoughtful approach to product development, centered on clean, simple and wholesome ingredients. We bring profitable trends to life with items that meet your needs, delight your customers and exceed your expectations.

Learn how we can help you Be True To The Food® by visiting
CUSTOMCULINARY.COM.



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