

what's in your freezer

The 411 on IQF Products Why is it Better Than Fresh

Just what is IQF? Individually Quick Frozen (IQF) products are frozen while spread in a singled layer on a slowly moving conveyor through sub-zero air. The product results in a free-flowing material.

Though fresh products are usually washed in water with some type of sanitizing solution to lower the micro counts and then refrigerated to retard the micro-growth, this will not completely stop the bacterial growth. Even worse is if the producer or consumer lack in the storage or preparation, of the product, micro counts can build quickly.

IQF products are a great alternative to fresh. The fresh products are washed, sanitized and in some cases blanched to reduce the micro load, and then frozen. This stops additional micro growth and allows for extended shelf life storage, without microbiological degradation. Also IQF products can be easily tested and a certificate of analysis showing the complete profile results of that finished product can be provided.

Tips and Tricks: Grilled Eggplant

Grilled Eggplant (Item #41203) Pack Size (5/2.2lbs)

SERVE HOT

- In au gratin with tomatoes, grilled zucchini, topped with cheese
- In a vegetarian lasagna

SERVE COLD

- In a salad with onions, tomatoes and olive oil
- Rolled with salmon tartar and soy sauce



Come Visit Us
Booth 3076

May 19-22, 2007

Chicago, IL McCormick Place

Innovative Idea Preserve Sticks

Bonne Maman preserves are made with carefully selected fresh fruits that are gently cooked to retain their flavor. This innovative package offers more benefits over the 1/2 oz peel off portion packs. These benefits include:

- Attractive Premium and Trendy Presentation
- User Friendly to Open and Spread
- Better Conservation than Plastic Containers

Pack Size 200/.05 units)

Raspberry Sticks (Item #20024)

Apricot Sticks (Item #20023)

Strawberry Sticks (Item #20022)

Orange Marmalade Sticks (Item #20021)



Dive into Dessert Rich Chocolate and Hazelnut

Discover the pleasure of traditional French recipes with Prolainat's refined desserts. The hazelnut chocolate crunchy cake is a luxurious dessert which associates an interesting combination of dark chocolate mousse, a hazelnut and chocolate crunch layer, a cocoa sponge cake and velvet decoration. They are pre-portioned making them convenient and easy to serve.



Hazelnut & Chocolate
Crunchy Cake
(Item #62108)

Pack Size (4/30units) each 2.5oz

Erupt with Chocolate Lava Cakes

This individual pre-baked chocolate cake is a combination of two different chocolate textures: a chocolate biscuit with a soft chocolate ganache heart, served with a custard cream. The chocolate cake is made with a luscious, rich chocolate ganache (60% cocoa content in the dark chocolate). Directly from the freezer, this dessert is ready after 1 minute in the microwave, or 20 minutes in a traditional oven. A simple fast preparation for a dessert looking home-made, but with an impressive result.



Rich Chocolate
Lava Cake
(Item #62119)

Pack Size (1/18 units)

