



# Holiday Buying Guide

Seasonal Discounts For BiRite Customers



ALLOWANCES EFFECTIVE : NOVEMBER 15TH TO DECEMBER 18TH, 2021

# Welcome

As a “thank you” for partnering with BiRite Foodservice Distributors, we want to reward you by introducing our Holiday Buying Guide.\* With a focus on holiday-themed items, BiRite allows you to receive instant savings from some of our featured suppliers. For five weeks, BiRite has partnered with top suppliers in the following pages to pass along instant savings to you. Use this guide to stock up on items for your holiday parties, catered events, and seasonal menus.

*From the BiRite Family to yours, we thank you for your business and continuous support and hope you enjoy this program. Happy Holidays!*

*\* Contract accounts excluded*



Atalanta Corporation is a food importer specializing in cheese, charcuterie, deli meat, grocery and seafood products from around the world. Founded in 1945, Atalanta is the largest privately held food importer in the United States. Our product range has the versatility to meet the requirements of every market, from commodity to specialty.

ITEM #	PACK/SIZE	DESCRIPTION	BRAND	ALLOWANCE
570333	6/90 Oz	Artichoke Whole With Stem Giudia Italy	Menu	\$7.50/cs
94502	1/6# Avg	Cheese Gouda XO Extra Aged 26 Mos 1/4 Cut	Beemster	\$1.00/lb
96143	6/2.2 Lb	Cheese Grandamer SI .75 Oz Gruyere Style	Ammerlander	\$3.60/cs
96703	12/8.8 Oz	Cheese Halloumi Sheep Imported	Atalanta	\$12.00/cs
96145	6/2.2 Lb	Cheese Havarti SI .75 Oz Paperless	Ammerlander	\$3.60/cs
93844	2/7# Avg	Cheese Manchego Sheep 4 Mos Spain Whole	Don Juan	\$0.30/lb
96144	6/2.2 Lb	Cheese Swiss SI .75 Oz Paperless Import	Ammerlander	\$3.60/cs
31507	6/1 Kg	Cherries Amarena Small Tin Toschi	Toschi	\$3.50/cs
418001	2/11 Lb	Farro Whole Grain Emmer Organic Italy	Agribosco	\$2.25/cs
351015	1/8.3 Lb	Nuts Marcona Almonds Fried Salted Tub	Don Juan	\$4.00/cs





# Beemster Pumpkin Spice & XO Mac-n-Cheese

## INGREDIENTS:

3 cups Beemster Pumpkin Spice, shredded  
1 large butternut squash  
2 tbsp olive oil  
1 (1 lb) box penne, Cellentani pasta, or elbow macaroni  
3 tbsp butter  
¼ cup flour  
3 cups whole milk  
1 tsp Dijon mustard  
1 cup Beemster X-O (Extra Aged), shredded  
Roughly chopped flat leaf parsley, to garnish

## DIRECTIONS:

1. Preheat the oven to 400°F. Set aside 1 cup Beemster Pumpkin Spice for topping. Peel the butternut squash and cut in half lengthwise, remove and discard the seeds. Cut into ½-inch cubes and lay on a parchment-lined baking sheet. Toss with olive oil and season with salt and pepper. Roast for 20 min. or until squash is tender. Transfer half the squash to a bowl and puree with an immersion blender.
2. Meanwhile, cook pasta according to package directions and drain.
3. Melt the butter in a large heavy-bottom pot over medium heat. Add the flour and whisk for one min. Pour in the milk and continue whisking until sauce is thick and coats the back of a spoon, about 5-6 min.
4. Remove the sauce from the heat and whisk in mustard, Beemster X-O (Extra Aged), the squash puree, and 2 cups Beemster Pumpkin Spice. Stir until Beemster is melted.
5. Preheat broiler. Add the pasta and remaining butternut squash cubes to the sauce and toss to coat. Pour into a greased 2½ -quart baking dish and top with remaining 1 cup Beemster Pumpkin Spice.
6. Place pasta at least 6 inches from broiler and broil until top is golden brown and the cheese is



**atalanta**  
Delivering the Global Harvest







BelGioioso's commitment to tradition and excellence carries with it the value of knowing how to make Italian cheeses just as they were long ago from recipes passed down by generations. As the company has grown, the passion for tradition and quality has never diminished.

ITEM #	PACK/SIZE	DESCRIPTION	BRAND	ALLOWANCE
96506	2/3.5# Avg	Cheese Crescenza Stracchino Block	Belgioioso	\$0.05/lb
93957	4/5# Avg	Cheese Fontina Quarter Wheel	Belgioioso	\$0.05/lb
90622	4/4.5# Avg	Cheese Gorgonzola Creamy 1/4 Wheel	Belgioioso	\$0.05/lb
93914	12/1 Lb	Cheese Mascarpone Domestic	Belgioioso	\$0.60/cs
93918	4/5 Lb	Cheese Mascarpone Domestic	Belgioioso	\$1.00/cs



## Gorgonzola Steak Flatbread

SERVINGS: 1

### INGREDIENTS:

1 large flatbread, par baked  
 5 oz. BelGioioso Gorgonzola cheese  
 1/2 cup caramelized onions  
 5 oz. BelGioioso Fresh Mozzarella cheese (#93860)  
 5 oz. beef tenderloin, cooked medium rare  
 1 cup fresh arugula leaves  
 4 dried figs, quartered  
 Balsamic glaze

### DIRECTIONS:

Top par baked flatbread with La Bottega di BelGioioso CreamyGorg® cheese, caramelized onions and BelGioioso Fresh Mozzarella cheese. Bake flatbread in oven until crispy and cheese is melted. Take out of oven and top with thinly sliced steak, arugula, dried figs and balsamic glaze. Serve immediately.







Family owned and operated, Bellwether Farms is located in Sonoma County, California and produces award-winning cheese. No herbicides or artificial fertilizers are ever used on their pastures.

ITEM #	PACK/SIZE	DESCRIPTION	BRAND	ALLOWANCE
96505	1/3.8# Avg	Cheese Carmody Wheel	Bellwether Farm	\$1.40/lb
96507	2/30 Oz	Cheese Fromage Blanc Farmer's Tub	Bellwether Farm	\$2.40/cs
96509	2/3.5 Lb	Cheese Ricotta Whole Milk Artisan	Bellwether Farm	\$4.50/cs





# BEYOND MEAT®

Beyond Meat believes there is a better way to feed our future and that the positive choices we all make, no matter how small, can have a great impact on our personal health and the health of our planet. By shifting from animal to plant-based meat, we can positively impact four growing global issues: human health, climate change, constraints on natural resources, and animal welfare.

ITEM #	PACK/SIZE	DESCRIPTION	BRAND	ALLOWANCE
346012	50/3.52 Oz	Veggie Brat Italian Hot	Beyond Meat	\$3.00/cs
346045	2/5 Lb	Veggie Breaded Chicken Tender RTH	Beyond Meat	\$4.00/cs
346013	1/10 Lb	Veggie Breakfast Sausage Patty FC RTH	Beyond Meat	\$4.00/cs
346016	40/4 Oz	Veggie Burger 4-1 Patty	Beyond Meat	\$2.00/cs
346014	32/6 Oz	Veggie Burger Patty	Beyond Meat	\$3.00/cs
346008	50/3.52 Oz	Veggie Sausage Orig Bratwurst	Beyond Meat	\$4.00/cs

## Crispy Chicken Tacos

### INGREDIENTS:

#### TACOS:

6 Beyond Chicken® Tenders  
6 flour tortillas (warmed)  
6 tbsp of pickled onions (prepared)  
1 avocado (cut into 1/8 of an inch slices)

#### PLANT-BASED CILANTRO LIME AIOLI:

1/2 cup of plant-based mayo  
4 tbsp of chopped cilantro  
2 tbsps of lime juice

#### DIRECTIONS:

Cook Beyond Chicken® Tenders according to directions. While your Beyond Chicken® Tenders are frying, mix together the mayo, cilantro and lime juice for your aioli. Set to the side. Once Beyond Chicken® Tenders are ready, place 3 warm tortillas onto two flat plates. Stuff each tortilla with one tender. Top each taco with pickled onion, sliced avocado and drizzle each taco with the aioli.



# BEYOND MEAT®



# CALIFIA FARMS®

Califia Farms (pronounced Cal-uh-FEE-ahh). Just like our California home, they're named after the legend of Queen Califia. Their plant-based dairy-free products are oh so easy to love, with all the flavor & versatility you deserve.

ITEM #	PACK/SIZE	DESCRIPTION	BRAND	ALLOWANCE
171108	6/32 Oz	Milk Almond Barista Blend Original	Califia Farms	\$0.75/cs
171111	6/32 Oz	Milk Oat Barista Blend Aseptic	Califia Farms	\$0.75/cs



CALIFIA  
FARMS®



Campbell's makes real food for real people. They trust them to provide food and drink that is good, honest, authentic, and flavorful—made from ingredients that are grown, prepared, cooked, or baked with care. People love that their food fits their real lives, fuels their bodies, and feeds their souls.

ITEM #	PACK/SIZE	DESCRIPTION	BRAND	ALLOWANCE
476675	72/1 Oz	Chips Kettle Sea Salt	Kettle Brand	\$1.00/cs
171113	12/32 Oz	Milk Almond Organic Unsweetened Aseptic	Pacific Natural	\$2.00/cs
171129	12/32 Oz	Milk Coconut Barista Series Aseptic	Pacific Natural	\$2.00/cs
171118	12/32 Oz	Milk Soy Plain Barista Aseptic	Pacific Natural	\$2.00/cs
171126	12/32 Oz	Milk Soy Vanilla Barista Aseptic Natural	Pacific Natural	\$2.00/cs
491040	3/4 Lb	Soup Boston Clam Chowder Condensed Sigtr	Campbell's Sig	\$2.00/cs
491055	3/4 Lb	Soup Minestrone Signature Condensed Frz	Campbell's Sig	\$2.00/cs
491068	3/4 Lb	Soup Tomato Basil Creamy Bisque	Campbell's	\$2.00/cs
491015	3/4 Lb	Soup Veg Beef Barley Signature Condensed	Campbell's Sig	\$2.00/cs

## Tuscan Shrimp Gazpacho Soup

### INGREDIENTS:

4 lb Campbell's® Signature Creamy Tomato Basil Bisque  
 2 cups cucumber, peeled, seeded and diced  
 1 cup red onion, small diced  
 1 cup green pepper, small diced  
 1 cup red bell pepper, small diced  
 1 cup cilantro, chopped  
 2 tbsp garlic, peeled, minced  
 2 tbsp olive oil  
 1lb shrimp, large, peeled, deveined, chopped  
 3/4 cup plain nonfat Greek yogurt  
 2 tbsp capers, jarred, rinsed, drained, chopped  
 1 tbsp fresh parsley, chopped  
 2 tbsp lemon juice  
 salt and pepper



### DIRECTIONS:

1. Combine first 9 ingredients together to make the soup. Mix well. Cover and refrigerate at least 2 hours before serving. 2. Combine remaining ingredients together to make the Greek Caper Yogurt. Mix well. Cover and refrigerate at least 2 hours before serving.  
 3. To Serve: For each serving, ladle 1 cup soup into chilled cup or bowl and garnish top with 1 Tbsp. Caper Greek Yogurt.







Custom Culinary is a culinary-centric organization with a mission to help you create offerings that stand out and stand up to the exacting standards of today's guests. And they enthusiastically embrace the importance of global and regional influences, local sourcing, and cleaner ingredient statements.

ITEM #	PACK/SIZE	DESCRIPTION	BRAND	ALLOWANCE
41800	6/1 Lb	Base Beef Paste No MSG Gold Label	Custom Gold	\$3.00/cs
41814	4/5 Lb	Base Beef Select Paste No MSG Added	Master's Touch	\$5.00/cs
43600	6/1 Lb	Base Chicken Gold Paste No MSG	Custom Gold	\$3.00/cs
43614	4/5 Lb	Base Chicken Paste No MSG Gluten Free	Master's Touch	\$5.00/cs
47010	1/25 Lb	Base Chicken Style Vegetable No MSG	Chefs Own	\$2.00/cs
435310	24/4 Oz	Mix Au Jus Pan Roasted American Style	Custom Gold	\$3.00/cs
435001	6/20 Oz	Mix Gravy Country Pan Roast Instant	Custom Gold	\$2.00/cs
197090	4/4 Lb	Sauce Demi Glace Gold Label RTU Frozen	Custom Gold	\$2.00/cs
197087	8/2 Lb	Sauce Hollandaise Gold Label RTU Frozen	Custom Gold	\$2.00/cs

## Elotes Gravy Chilaquiles

SERVINGS: 6

### INGREDIENTS:

2 cups salsa verde braised chips  
 2 each scrambled eggs with chives  
 1/4 cup salsa roja  
 1/4 cup guacamole  
 2 tbsp queso fresco  
 1 tbsp cilantro  
 3 cups Custom Culinary® Panroast®  
 Country Gravy  
 1 Cup Corn  
 2 tbsp tajin seasoning

### DIRECTIONS:

Layer all ingredients in the order they are listed, ending with queso fresco and cilantro.



BE TRUE TO THE FOOD.™









Emmi Roth craft's cheese with heart and develops products made to inspire. From making some of the most awarded cheeses in the U.S. to importing Switzerland's most beloved cheeses, they work every day to provide the world's best cheeses.

ITEM #	PACK/SIZE	DESCRIPTION	BRAND	ALLOWANCE
90600	2/6# Avg	Cheese Blue Iceberg Wheel	Roth Kase	\$0.02/lb
96152	4/2.5 Lb	Cheese Cheddar Mild Sl .75 Oz Colored	Alp & Dell	\$0.20/cs
96146	4/2.5 Lb	Cheese Cheddar Sharp White Sl .75 Oz	Alp & Dell	\$0.20/cs
93944	1/10# Avg	Cheese Fontina Wheel Mezza Luna	Roth Kase	\$0.10/lb
93904	2/6# Avg	Cheese Gouda Smoked Log Van Gogh	Roth Kase	\$0.10/lb
93933	4/2.5 Lb	Cheese Gouda Smoked Sl .75 Oz Paperless	Roth Kase	\$0.20/cs
96147	4/2.5 Lb	Cheese Jack Monterey Sl .75 Oz	Alp & Dell	\$0.20/cs
96149	4/2.5 Lb	Cheese Pepper Jack Sl .75 Oz Paperless	Alp & Dell	\$0.20/cs
96150	4/2.5 Lb	Cheese Provolone Sl .5 Oz Paperless	Alp & Dell	\$0.20/cs

## Gouda Pull-Apart Bread

### INGREDIENTS:

- 1 loaf crusty bread (French, sourdough, etc.)
- 1 tablespoon extra-virgin olive oil
- 1 slab of ham, diced (approximately 8 ounces)
- 2 cups Roth 3 Chile Pepper Gouda or Gouda cheese, shredded
- 2 tablespoons butter, melted
- Chopped fresh chives, for garnish (optional)
- Crushed red pepper flakes, for garnish (optional)

### DIRECTIONS:

1. Heat oven to 375°F.
2. Heat oil in medium pan over medium-high heat. Add onion and sauté for two minutes. Add diced ham, and continue to sauté until browned, about four minutes. Transfer ham and onion mixture to a medium bowl. Add shredded Gouda. Toss to combine.
3. Score top of bread into strips, one way, being careful not to slice all the way through to the bottom. Then turn bread 45 degrees, and slice it the other way in parallel lines.
4. Press the cheese and ham mixture into the bread crevices. Brush top of bread with melted butter.
5. Wrap bread in foil and bake for 25 minutes. Remove foil and bake an additional 10 minutes, until the cheese starts to bubble and brown.
6. Garnish with chopped chives and serve immediately.





# Fabri-Kal®

Fabri-Kal is the material's specialist, knowledgeable in traditional plastics as well as next-generation materials, such as plant-based and post-consumer recycled resins. From engineering to marketing, Fabri-Kal is home to industry-leading packaging talent, all sharing a passion to be the best by doing the best for their customers.

ITEM #	PACK/SIZE	DESCRIPTION	BRAND	ALLOWANCE
723900	20/50	Cup 9 Oz Clear Squat O/F PLA Unprinted	Greenware	\$0.50/cs
724910	20/50	Cup 12-14 Oz PLA Clear Unprinted New Top	Greenware	\$0.50/cs
723920	20/50	Cup 16-18 Oz PLA Clear Unprinted	Greenware	\$0.50/cs
724920	20/50	Cup 20 Oz PLA Clear Unprinted New Top	Greenware	\$0.50/cs
723922	24/25	Cup 24 Oz Tall PLA Clear Unprinted	Greenware	\$0.50/cs



# Fabri-Kal®





Fiscalini Farms was established in 1914 in Modesto, California. Today, on the same piece of land they are making farmstead cheeses and producing renewable energy from farm waste. They remain committed to animal welfare and sustainability.

ITEM #	PACK/SIZE	DESCRIPTION	BRAND	ALLOWANCE
91662	1/5# Avg	Cheese Cheddar White Mild Farmhouse Trad	Fiscalini	\$1.00/lb
91667	1/12# Avg	Cheese Cheddar X Mature 1/4 Old World	Fiscalini	\$1.00/lb
91668	1/7# Avg	Cheese San Joaquin Gold 1/4 Wheel	Fiscalini	\$1.00/lb

## Roasted Potatoes With San Joaquin Gold

SERVINGS: 4-6

### INGREDIENTS:

15-20 Fingerling Potatoes  
½ cup yellow onion, large dice  
4 tbsp olive oil  
5 oz San Joaquin, remove rind and grated  
1/2 tsp fresh cracked black pepper  
1 tbsp garlic powder  
1 tbsp paprika  
1 tsp salt  
1 tbsp Italian Seasoning  
Fresh chives, chopped for garnish

### DIRECTIONS:

1. Preheat your oven to 400°F.
2. Cut potatoes in ½ and toss with onions and olive oil.
3. Mix all dry ingredients except chives together.
- 4 Toss dry mix with potatoes and onions
5. Arrange prepared potatoes evenly on a baking sheet.
6. Bake in the oven for 30 to 40 minutes, until golden and cooked through. Sprinkle with chopped chives and serve immediately.

*Note: Cooking time will depend on the size of your potatoes. The smaller, the quicker!*





# What is the **DIVINA** *difference?*

## TRADITION

Hand-harvested & carefully  
cured by skilled growers

Crafted with clean &  
simple ingredients

---

## RESPONSIBILITY

Transparency from  
Grove to Table™

Supports small-scale  
agriculture & biodiversity

---

## TASTE

Artfully cured to draw out the  
authentic flavor of each varietal

The true taste of the  
Mediterranean





ITEM #	PACK/SIZE	DESCRIPTION	BRAND	ALLOWANCE
378408	6/3.1 Lb	Beans Gigandes Large Butter Nat'l Can	Divina	\$3.00/cs
378407	6/4.4 Lb	Beans Gigandes Lrg Butter Vinaigrette	Divina	\$3.00/cs
371000	2/5 Lb	Olive Salad Muffuletta Chopped Mild RTU	Divina	\$3.00/cs
378305	4/2 Lb	Olives Green Frescatrano (Halkidiki) Ptd	Divina	\$3.00/cs
378401	2/5 Lb	Olives Mix Greek Whole	Divina	\$3.00/cs
378410	3/5.75 Lb	Peppers Red "Florina" Whole Roasted	Divina	\$3.00/cs
378411	2/105 Oz	Peppers Red Whole Peppadew Sweet	Peppadew	\$3.00/cs
525012	8/2.2 Lb	Sugar Cubes Brown Pure Cane	Comptoir Du Sud	\$3.00/cs

## Devildews

### INGREDIENTS:

2 cups Peppadew Sweet Piquante Peppers  
 2 cups Egg salad (prepared)  
 1/4 cups sunflower seeds, roasted & salted  
 2 tbsp chives, finely sliced

### DIRECTIONS:

1. Slice 1/8" off of open end of peppadew to enlarge the opening.
2. Chop peppadew trimmings and add to a bowl along with the egg salad, sunflower seeds and chives.
3. Mix well and season to taste with salt and pepper.
4. Fill egg salad mixture into peppadew peppers and serve.







Fra' Mani Handcrafted Foods, based in Berkeley, California, was founded by nationally-recognized chef Paul Bertolli. With the culmination of Bertolli's zeal for authentic handcrafted food, Fra' Mani strives to keep old world food traditions alive in taste and technique.

ITEM #	PACK/SIZE	DESCRIPTION	BRAND	ALLOWANCE
312470	2/4# Avg	Pancetta Uncured Flat No Antibiotics	Fra' Mani	\$0.50/lb
312423	2/6.5# Avg	Salami Rosa With Pistachios	Fra' Mani	\$0.50/lb







General Mills Convenience & Foodservice serves the foodservice and bakery industries by providing quality products from time-trusted brands along with culinary, nutrition education and marketing resources to help operators succeed.

ITEM #	PACK/SIZE	DESCRIPTION	BRAND	ALLOWANCE
22401	6/6 Lb	Mix Brownie Premium Bakers Plus	Pillsbury	\$3.00/cs
22430	6/5 Lb	Mix Cake Coffee Cinnamon Strusel Zt	Gold Medal	\$3.00/cs
22408	6/4.5 Lb	Mix Cake Devils Food Bakers Plus	Pillsbury	\$3.00/cs
22426	6/4.5 Lb	Mix Cake Yellow Bakers Plus	Pillsbury	\$3.00/cs
27223	6/5 Lb	Mix Muffin Cornbread Honey	Gold Medal	\$3.00/cs

## Sour Cream with Onions and Chives Corn Muffins

### INGREDIENTS:

5 1/4 cups cool water  
1 1/2 cups sour cream  
1 - 5lb Gold Medal™ Honey  
Cornbread Muffin Mix  
1 1/2 cups dried onions  
1 1/2 cups dried chives

### DIRECTIONS:

1. Combine water and sour cream in large mixing bowl; add muffin mix and stir until batter is smooth.
2. Fold in onions and chives; deposit #10 scoop of batter into greased or paper-lined muffin pans.
3. Bake as directed below and allow to cool slightly before serving.



Convection Oven\* 375°F - 16-20 minutes  
Standard Oven 425°F - 18-22 minutes





# INCOGMEATO® CHIK'N TENDERS

JUST LIKE CHICKEN: CRAVE-WORTHY PLANT-BASED GOODNESS



**NEARLY EVERYONE  
IS ORDERING PLANT-BASED PROTEIN  
AND THEY CRAVE MORE CHIK'N!**



OVER 1 IN 4 CONSUMERS  
WANT MORE PLANT-BASED  
PROTEIN MENU OPTIONS¹



CONSUMERS EQUALLY DESIRE PLANT-  
BASED CHICKEN AND BEEF ON MENUS²

... and chik'n drives more consumption frequency  
than other types of plant-based menu items³

**58%**

of consumers would order Incogmeato® Chik'n Tenders at a restaurant  
**3X A MONTH OR MORE.⁴**

CONSUMERS RATED INCOGMEATO® CHIK'N TENDERS:\*



#### AT PARITY

- ✓ PURCHASE INTENT
- ✓ OVERALL LIKING
- ✓ OVERALL FLAVOR

#### HIGH SCORED

- + OVERALL APPEARANCE
- + COLOR



*Kellogg's*





Whether you need breakfast ideas, snacking solutions or something plant-based and protein-packed, Kellogg's has inspiring ways to meet customer cravings all day long.

ITEM #	PACK/SIZE	DESCRIPTION	BRAND	ALLOWANCE
82764	4/26 Oz	Cereal Corn Flakes	Kellogg's	\$3.00/cs
82756	4/40 Oz	Cereal Frosted Flakes	Kellogg's	\$3.00/cs
82762	4/31 Oz	Cereal Fruit Loops	Kellogg's	\$3.00/cs
82758	4/56 Oz	Cereal Raisin Bran	Kellogg's	\$3.00/cs
168024	12/7.05 Oz	Cracker Entertainment Collection	Carr's	\$5.00/cs
168015	24/38 Ct	Cracker Table Water Banquet	Carr's	\$5.00/cs
346051	1/10 Lb	Veggie Chicken Tender Non-Gmo	Incogmeato	\$5.00/cs
162228	150/.5 Oz	Crackers Ind Oyster New England	Zesta	\$5.00/cs

## Double Coated Chicken

SERVINGS: 24

### INGREDIENTS:

28 cups Kellogg's Corn Flakes® cereal  
4 eggs  
4 cups fat-free milk  
4 cups all-purpose flour  
2 tsps salt  
1 tsp pepper  
12 pounds frying chicken pieces,  
washed & patted dry without skin  
3/4 cups margarine, melted



### DIRECTIONS:

1. Measure crushed Kellogg's Corn Flakes® cereal into shallow dish or pan. Set aside.
2. In small mixing bowl, beat egg and milk slightly. Add flour, salt and pepper. Mix until smooth. Dip chicken in batter. Coat with cereal. Place in single layer, skin-side up, in foil-lined shallow baking pan. Drizzle with margarine.
3. Bake at 350 F about 1 hour or until chicken is tender. Do not cover pan or turn chicken while baking.







EST. 1979

**LAURA CHENEL**



SONOMA, CA





Laura Chenel started a new chapter in American goat cheese by introducing French farmstead cheese making techniques to Sonoma, California in 1979. They continue to honor her commitment by crafting award-winning cheese, supporting family farms, and respecting the environment with their certified sustainable creamery (LEED Gold).

ITEM #	PACK/SIZE	DESCRIPTION	BRAND	ALLOWANCE
94436	1/3.5 Lb	Cheese Goat In Oil Cabecou	Laura Chenel	\$1.60/cs
90828	6/4 Oz	Cheese Brie Triple Cream Petite	Marin French	\$0.87/cs
90827	6/4 Oz	Cheese Brie Truffle Petite	Marin French	\$1.00/cs
90826	6/8 Oz	Cheese Camembert	Marin French	\$1.45/cs











LBA has remained a family company, dedicated to traditional craftsmanship, superior customer service, and maintaining what has become the gold standard for laminated doughs in the industry. Millions of croissants later, without compromise, LBA remains the manufacturer of “the highest quality croissant in America” (Baking Industry).

ITEM #	PACK/SIZE	DESCRIPTION	BRAND	ALLOWANCE
16620	20/15 Oz	Dough Puff Pastry 10x15 Butter 1/2 Sheet	LBA	\$2.00/cs
16625	10/28 Oz	Dough Puff Pastry 15x22 Butter Fullsheet	LBA	\$2.00/cs
16335	84/2.05 Oz	Pie Shell 5” Deep Dish Unbaked	LBA	\$1.50/cs
16325	240/.56 Oz	Tart Shell 2” Fluted Sweet Unbaked	LBA	\$1.50/cs

## Fontina Asparagus Tart

### INGREDIENTS:

1 pound fresh asparagus, trimmed  
1 sheet frozen puff pastry, thawed  
2 cups shredded fontina cheese  
1 teaspoon grated lemon zest  
2 tablespoons lemon juice  
1 tablespoon olive oil  
1/4 teaspoon salt  
1/4 teaspoon pepper

### DIRECTIONS:

1. Preheat oven to 400 degrees. In a large skillet, bring 1 in. of water to a boil; add asparagus. Cook, covered, until crisp-tender, 3-5 minutes. Drain and pat dry.

2. On a lightly floured surface, roll pastry sheet into a 16x12-in. rectangle. Transfer to a parchment-lined large baking sheet. Bake until golden brown, about 10 minutes.

3. Sprinkle 1-1/2 cups cheese over pastry to within 1/2-in. of edges. Place asparagus over top; sprinkle with remaining cheese. Mix remaining ingredients; drizzle over top. Bake until cheese is melted, 10-15 minutes. Serve warm.







NORPAC offers solutions for a wide range of skill sets and culinary complexities. It requires less skilled labor, enhances productivity and performance, increases menu variety, improves customer service and retention, limits ingredients needed and allows for consistent nutritional values. Support local farmers and serve meals with pride when you choose any of their versatile American-grown fruit and vegetable products.

ITEM #	PACK/SIZE	DESCRIPTION	BRAND	ALLOWANCE
256051	4/5 Lb	Fruit Mango Cube 3/8" Diced Small IQF	Flav-R-Pac	\$0.50/cs
587576	6/2.5 Lb	Potatoes Roasted Red W/Peppers & Onions	Flav-R-Pac	\$1.00/cs
581002	12/2 Lb	Veg Beans Green Whole Petite Grade A IQF	Flav-R-Pac	\$1.00/cs
587515	6/4 Lb	Veg Blend Asian Non GMO Grade A IQF Domestic	Grande Classics	\$1.00/cs
587555	6/4 Lb	Veg Blend Caribbean Grade A Non GMO	Grande Classics	\$1.00/cs
587557	6/4 Lb	Veg Blend Key West Grade A Non GMO	Grande Classics	\$1.00/cs
581667	6/4 Lb	Veg Blend Normandy Non GMO Grade A	Grande Classics	\$1.00/cs
587547	6/4 Lb	Veg Blend Riviera Non GMO Grade A IQF	Grande Classics	\$1.00/cs
582810	2/5 Lb	Veg Cauliflower Riced Grade A Non GMO	Norpac	\$1.50/cs
585782	6/2.5 Lb	Veg Peppers/Onions Fire Roasted Seasoned	Flav-R-Pac	\$1.00/cs







At Point Reyes Farmstead Cheese Company, they believe that great cheese is made in the pastures. It's made in the natural grasses and cool ocean breezes on our coastal, Northern California farm. It's made by healthy, pampered and well-fed cows that are raised individually from birth. It's made by hand, by artisan craftspeople. It's made there, on the dairy farm their family calls home.

ITEM #	PACK/SIZE	DESCRIPTION	BRAND	ALLOWANCE
90614	1/7# Avg	Cheese Blue "Bay Blue" Pt Reyes	Point Reyes	\$0.50/lb
90616	2/5 Lb	Cheese Blue Crumble Local Pt Reyes	Point Reyes	\$4.00/cs
90615	1/6# Avg	Cheese Blue Pt Reyes Original Wheel	Point Reyes	\$0.50/lb
93947	1/10# Avg	Cheese Toma Wheel Point Reyes	Point Reyes	\$0.75/lb

## Mushroom Bread Pudding with Toma & Bay Blue

SERVINGS: 4-6

### INGREDIENTS:

3 tbsp butter  
2 cups chopped onions (about 1 large)  
1 ½ lb. mushrooms (mix of shiitake caps and creminis), sliced  
1 tsp kosher salt  
¾ tsp black pepper  
1 tbsp fresh thyme, chopped  
½ cup brandy  
¾ cup chicken broth  
1 cup heavy cream  
2 eggs  
2 egg yolks  
1 loaf bread, baked, cut into ¾-inch cubes (about 9 cups)  
8 oz. Point Reyes Bay Blue, crumbled, divided  
4 oz. Point Reyes Toma, shredded, divided

### DIRECTIONS:

Heat butter in a large skillet over medium heat. Add onions and season with a little salt and pepper; cook until tender, 5 to 7 min. Add mushrooms and season with remaining salt and pepper. Cook over high heat until the mushrooms are browned and all the liquid has evaporated, 5 to 7 min. Add the brandy. Cook, stirring frequently, over high heat until the liquid evaporates and the mixture is a rich brown, about 5 min. Remove from heat and set aside.

Heat the oven to 350F. In a large bowl, whisk together broth, cream, eggs, egg yolks and thyme. Add the bread and the mushroom mixture and gently combine. Let sit for 30 min., stirring occasionally, to saturate the bread. Stir in half of each cheese.

Spray a 2-qt. (or 9×13-inch) baking dish evenly with non-stick spray. Pour the bread mixture into the baking dish, distributing the ingredients evenly. Top with remaining cheese. Bake in oven until lightly browned and firm, 40 to 45 min. (Alternatively, butter eight 1-cup ramekins and divide the bread mixture among them. Bake until lightly browned and firm, 30 to 35 min.)







Rumiano Cheese Company is the oldest family owned cheese company in California. Built on family, commitment, and trust. They've humbly provided healthy, delicious, and safe products to generations of customers for over 100 years.

ITEM #	PACK/SIZE	DESCRIPTION	BRAND	ALLOWANCE
91607	1/10# Avg	Cheese Cheddar Sharp White Vermont	Churny	\$0.05/lb
94405	1/10# Avg	Cheese Cheddar Sharp White Wisconsin	Packer	\$0.10/lb
93821	2/5# Avg	Cheese Mozz Smoked Loaf Whole Milk	Rumiano	\$0.10/lb
93422	2/5# Avg	Cheese Smoked Cheddar White	Rumiano	\$0.05/lb







Almost a century of fresh fruit, real dairy and eggs sourced from America's heartland make Sara Lee's Chef Pierre® truly special. Like Georgia pecans or Michigan apples and farm-fresh butter from Wisconsin. True authenticity tastes better, which is why they make it our mission to offer time-honored bakery favorites your customers trust and delicious goodness that always satisfies.

ITEM #	PACK/SIZE	DESCRIPTION	BRAND	ALLOWANCE
16020	4/42 Oz	Pie Apple Hi Prebaked 10"	Chef Pierre	\$1.50/cs
16015	6/49 Oz	Pie Apple Hi Unbaked 10"	Chef Pierre	\$1.50/cs
16060	6/47 Oz	Pie Blackberry Hi Unbaked 10"	Chef Pierre	\$1.50/cs
16065	6/46 Oz	Pie Pumpkin Unbaked 10"	Chef Pierre	\$1.50/cs
16070	6/44 Oz	Pie Pumpkin Prebaked 10" RTS	Chef Pierre	\$1.50/cs
16073	6/46 Oz	Pie Pumpkin Prebaked 10" Presliced 8-Cut	Chef Pierre	\$1.50/cs
16075	6/46 Oz	Pie Fruits O'the Forest Hi Unbaked	Chef Pierre	\$1.50/cs



FROZEN BAKERY



SINCE 1960



Seviroli Foods is your source of chef inspired, artisan filled pasta & sauces. Family owned and operated in New York since 1960, Seviroli is not only the world's largest tortellini manufacturer, but also offers a full line of authentic & innovative filled pasta, sauces and Italian desserts. Simply put, we are relentless about quality.

## OUR INGREDIENTS

We use only the finest semolina and search the world for the best spices, herbs and other premium ingredients that go into creating our delicious filled pastas.

## OUR EQUIPMENT

Our equipment is imported from Italy, the "pasta capital of the world".

## OUR PASTA & FILLINGS

The texture of our pasta is in the best Italian tradition: rolled very thin and tender, yet with the perfect "al dente" texture. Our fillings are unusually generous in ratio to the pasta, so the taste of the ingredients sings in the mouth. Cut into our ravioli, and you'll see luscious chunks of meat, portabella mushrooms or lobster and shrimp. We use only authentic ingredients our grandmothers used when making pasta from scratch.

## OUR NUTRITION

Our nutrition is superior because our ingredients are so pure, and because our filled pastas offer an excellent balance of carbohydrates and protein, just dress lightly with olive oil, butter or sauce, add a salad and you have a complete meal on the table in minutes.







Sevirolì Foods is your source of chef inspired, artisan filled pasta & sauces. Family owned and operated in New York since 1960, Sevirolì is not only the world's largest tortellini manufacturer, but also offers a full line of authentic & innovative filled pasta, sauces and Italian desserts.

ITEM #	PACK/SIZE	DESCRIPTION	BRAND	ALLOWANCE
192779	2/5 Lb	Pasta Ravioli Beef Med Square RTC	Sevirolì Foods	\$1.00/cs
192778	2/5 Lb	Pasta Ravioli Cheese Square Medium Size	Sevirolì Foods	\$1.00/cs
192751	2/2.5 Lb	Pasta Ravioli Italian Sausage Brocc Rabe	Sevirolì Foods	\$2.00/cs
195869	2/2.5 Lb	Pasta Ravioli Lobster Filled Hexagon	Sevirolì Foods	\$2.00/cs
195844	2/5 Lb	Pasta Tortellini Three Cheese RTS	Sevirolì Foods	\$1.00/cs
195839	2/5 Lb	Pasta Tortellini Tricolor 3 Cheese Precooked	Sevirolì Foods	\$1.00/cs







  
SIERRA  
NEVADA  
CHEESE COMPANY







Sierra Nevada Cheese sources milk from local family dairies committed to pasture based farming. They use traditional processes to create their wholesome dairy products where the milk and the cultures are all they need. At Sierra Nevada the processes are SIMPLE, and the milk is full of WHOLESOME goodness, creating deliciously PURE Cultured dairy products for your everyday enjoyment!

ITEM #	PACK/SIZE	DESCRIPTION	BRAND	ALLOWANCE
72535	15/1 Lb	Butter Organic Chub 83% Salted	Sierra Nevada	\$7.00/cs
72530	15/1 Lb	Butter Organic Chub Unsalted 83%	Sierra Nevada	\$7.00/cs
91836	4/2 Lb	Cheese Cream Nat'l Orig Farmhouse	Sierra Nevada	\$5.00/cs
91834	12/2.5 Lb	Cheese Cream Natural Log	Gina Marie	\$15.00/cs
94433	2/5# Avg	Cheese Goat Aged Cheddar Smoked Block	Caprae	\$0.50/lb
94432	2/5# Avg	Cheese Goat Aged Raw Milk Cheddar Block	Caprae	\$0.50/lb
94429	2/5# Avg	Cheese Goat Feta Block	Bella Capra	\$0.35/lb
93922	1/10 Lb	Cheese Goat Fresh Trad Chef Chevre	Sierra Nevada	\$4.00/cs
171713	4/4 Lb	Yogurt Plain Whole Milk Greek 7%	Heroes	\$3.00/cs

## Sticky Toffee Bread Pudding

### INGREDIENTS:

Soda bread (8 cups cubed)  
6-8 eggs  
1 cup buttermilk

### Toffee sauce:

1/2 cup Organic Unsalted Butter  
1/2 cup sugar  
1/2 cup heavy cream  
1/2 teaspoon vanilla extract

### DIRECTIONS:

Cut soda bread into half inch cubes and mix with 6-8 whisked eggs and 1 cup buttermilk. Place in a bowl and refrigerate for one hour. Butter a 9x5 in loaf Pan and add soda bread egg mixture. Bake at 350 degrees Fahrenheit for 45 minutes.

### Toffee sauce

Cook butter and sugar on medium heat in a saucepan until dark amber brown. Gently but constantly mix cream and vanilla and stir until thick sauce forms. Sauce should slowly drizzle from spoon. Drizzle over loaf of bread pudding and additional to each slice served.







**Smithfield.**  
*Good food. Responsibly.®*





ITEM #	PACK/SIZE	DESCRIPTION	BRAND	ALLOWANCE
319322	1/15 Lb	Bacon 10-14 Sl Nw Style Sm Shingle Fzn	Smithfield	\$1.50/cs
319320	1/15 Lb	Bacon 14-18 Sl Nw Style Sm Shingle Fresh	Smithfield	\$1.50/cs
319326	1/15 Lb	Bacon Ends & Pieces Fzn	Farmers	\$1.50/cs
319551	2/10# Avg	Ham And Water Flat 35% Bronze Medal	Smithfield	\$0.10/lb
319556	2/10# Avg	Ham Applewood Smk Carve Master NJ Flat	Smithfield	\$0.10/lb
319541	2/12# Avg	Ham Flat Large W/A Silver Medal	Smithfield	\$0.10/lb
319358	2/14# Avg	Ham Pit Style W/A Silver Medal B/L	Smithfield	\$0.10/lb
318035	2/6 Lb	Sausage Bulk 58% Lean Silver Medal Chub	Smithfield	\$1.20/cs
318031	1/10 Lb	Sausage Link 2 Oz Skon Silver Med RTC	Smithfield	\$1.00/cs

## Bacon And Plantain Pinchos With Chimichurri Sauce

SERVINGS: 5

### INGREDIENTS:

Chimichurri

6 garlic cloves, finely minced

½ cup flat leaf parsley

½ cup chopped cilantro

1 Fresno chili, chopped

2 shallots, peeled and minced

⅓ cup red wine vinegar

¾ cup olive oil

1 tablespoon granulated sugar

salt and pepper to taste

### Bacon and Plantain Pinchos

10 slices Bacon

3 ripe plantains, peeled

sliced in ¾ inch slices

1 teaspoon dry oregano

1 fresh lime, squeezed

4 cloves garlic, chopped

4 tablespoons chimichurri

¼ cup vegetable oil

10 skewers

salt and pepper to taste



### DIRECTIONS:

1. For chimichurri, mix all ingredients together. Set aside.

2. For bacon and plantain pinchos, preheat oven to 350°F. Lay bacon on a sheet pan and cook in oven for 5 minutes. Remove and set aside.

3. Rub plantain slices with oregano, lime juice, and chopped garlic.

4. Heat vegetable oil in frying pan and fry plantains to golden brown color.

5. Wrap plantains in the par cooked bacon slices, using skewers to hold in place. Bake in oven at 350°F for 10 minutes, or until bacon is crispy.

6. Drizzle with chimichurri to serve.





Sugar Foods is a multinational food products company servicing all segments of the marketplace. Their products cover a broad range of consumer known brands to mainstream commodity items.

ITEM #	PACK/SIZE	DESCRIPTION	BRAND	ALLOWANCE
65202	2/5 Lb	Cracker Crumbs Graham	Highland Market	\$2.00/cs
162708	4/2.5 Lb	Crouton Cheese And Garlic Multigrain	Highland Market	\$1.00/cs
162701	4/2.5 Lb	Crouton Seasoned Homestyle	Highland Market	\$1.00/cs
61815	2/7.5 Lb	Crumbs Bread Plain Med Grind	Highland Market	\$2.00/cs
282684	360/20 MI	Dressing Ind Vinaigrette Cup Pull Back	Star	\$3.00/cs
182717	18/3.2 Oz	Dressing Mix Ranch	Highland Market	\$2.00/cs
202636	6/200 G	Topping Cheese Parmesan Crisps	Fresh Gourmet	\$2.00/cs
202610	6/24 Oz	Topping Onions Crispy Lightly Salted	Fresh Gourmet	\$2.00/cs
202615	10/1 Lb	Topping Wonton Strips Crunchy Noodle	Fresh Gourmet	\$2.00/cs







The Power of Good Food Shared™ inspires Sweet Street to innovate and create the finest, indulgent foods served globally. They nurture the idea that offerings are universally enjoyed by families and friends, making them a part of life's celebrations and memories.

ITEM #	PACK/SIZE	DESCRIPTION	BRAND	ALLOWANCE
11042	48/3.06 Oz	Brownie Blondie Toffee Crunch Ind Wrap'd	Manifesto Sw St	\$2.00/cs
11040	48/2.88 Oz	Brownie Peruvian Chocolate Ind Wrap'd	Manifesto Sw St	\$2.00/cs
11355	2/8.31 Lb	Cake Big Chocolate Unsliced	Sweet Street	\$4.00/cs
11350	2/4.88 Lb	Cake Salted Caramel Vanilla Crunch 14-Sl	Sweet Street	\$2.00/cs
11373	2/4 Lb	Cake Tiramisu Unsliced	Sweet Street	\$2.00/cs
11630	2/5 Lb	Cheesecake Creme Brulee	Sweet Street	\$2.00/cs
11885	48/2.9 Oz	Cookie Salted Caramel Prebaked Ind Wrap'd	Manifesto Sw St	\$2.00/cs
11887	48/2.9 Oz	Cookie Sandy's Choc Chunk Ind Wrap'd	Sweet Street	\$2.00/cs
11262	2/2.88 Lb	Torte Chocolate Flourless Gluten-Free	Sweet Street	\$1.50/cs







Making better chocolate is simple. Source ethically. Treat growers fairly. Preserve the land. Doing it the TCHO way results in a better tasting chocolate you can believe in.

ITEM #	PACK/SIZE	DESCRIPTION	BRAND	ALLOWANCE
20911	3/6.6 Lb	Choc Dark 60.5% Semi Sweet Drops	TCHO	\$11.25/cs
20901	1/25 Lb	Choc Dark 66% Drops Organic Vegan	TCHO	\$16.00/cs
20917	3/6.6 Lb	Choc Dark 68% Drops	TCHO	\$11.75/cs
20920	3/6.6 Lb	Choc Dark 70% Drops	TCHO	\$12.25/cs
20946	3/4.4 Lb	Cocoa Powder Org Unsw Natrl 20-22%	TCHO	\$9.00/cs

## Yuzu Chocolate “Mousse” Cake

*Recipe Courtesy of Pastry Chef Erin Kanagy-Loux*

### INGREDIENTS:

100g TCHO 68% Fruity Dark Chocolate from Peru  
25g TCHO 54% Cacao Dark Milk Chocolate  
75g egg, whole (room temp)  
55g sugar, granulated  
63g kefir  
25g TCHO Natural Cocoa Powder  
40g yuzu juice  
75g egg, white  
18g sugar, granulated  
¼ tsp fine sea salt  
100g heavy cream

### MILK CHOCOLATE CREMEUX:

1 tsp gelatin, powdered  
25g water, cold  
64g TCHO 54% Cacao Dark Milk Chocolate  
100g TCHO 39% Classic Milk Chocolate  
40g kefir  
60g milk  
100g heavy cream  
¼ tsp fine sea salt

### DIRECTIONS:

1. Preheat oven to 285 F
2. Spray oil your baking molds well (with oil or brushed with butter).
3. Whip heavy cream to medium soft peak using a whip attachment and reserve in the fridge until later.
4. Partially melt chocolates and cocoa powder over a water bath, enough to coat the baking discs with the melted chocolate.
5. Whip the whole eggs and sugar until it becomes thick and pale in color. When drizzled on top of itself, it should hold and begin to sink after 3 seconds.
6. While the eggs are whipping, heat kefir (either in a microwave or small saucepan). It may look curdled but it's ok.
7. Pour hot kefir mixture over the partially melted chocolate and whisk until emulsified.
8. While the chocolate mix is still warm, whisk in yuzu juice.
9. Once the eggs have reached the ribbon stage, gently fold into the chocolate mix in three additions (leave streaky) set aside.
10. In a clean mixing bowl with clean whip attachment, begin whipping the egg whites.
11. Once the whites are frothy and resemble “beer foam”, sprinkling in a second set of sugar and salt. Whip the meringue until a medium soft peak.
12. Gently fold meringue into base in thirds, leaving streaky and not fully mixed.
13. Re-whip heavy cream to a medium soft peak and gently fold into base until fully combined but not over mixed.
14. Carefully pour cake batter into prepared baking molds. Note that the baking time will differ depending on mold.
15. Bake until the cake top springs back when pressed gently.
16. Once baked, keep in the oven with the door ajar until the cake has cooled.





## Milk Chocolate Cremeux

1. Bloom the gelatin in the cold water by sprinkling the gelatin over the cold water in “layers” to ensure every granule is evenly and equally hydrated. (Avoid stirring with a utensil)
2. Begin to melt chocolate water bath (only melt about half way).
3. Heat half of the kefir with salt and fully bloomed gelatin.
4. Once gelatin has fully melted, temper warm kefir back into remaining kefir, mix to combine.
5. Pour kefir mixture through a fine mesh sieve onto the partially melted chocolate.
6. Lightly stir, then let the mixture stand for a few minutes.
7. Emulsify mixture with an immersion blender until homogeneous and smooth.
8. Pour into a container and let rest overnight in the fridge.

## Assembly

1. Carefully unmold mousse cake and if cutting use a sharp, hot knife that is wiped clean between cuts.
2. Pipe cremeux on top of mousse cake using a large Straight Petal Tip.
3. Using a small pastry sifter, gently dust cocoa powder on top.
4. Enjoy!







United States Bakery, better known as Franz Family Bakeries, is a bread and pastry manufacturer headquartered in Portland, Oregon. Franz Bakery was founded in 1906 and is known for their Oven Fresh branded line of products.

ITEM #	PACK/SIZE	DESCRIPTION	BRAND	ALLOWANCE
10756	10/20 Oz	Bread 7-Grain Gluten Free 12 Slice	Oven Fresh	\$2.00/cs
10743	10/32 Oz	Bread 9-Grain Towne 16-Slice	Oven Fresh	\$2.00/cs
10706	14/16 Oz	Bread Garlic Fully Prepared Foil Wrap	Oven Fresh	\$1.50/cs
10742	10/32 Oz	Bread Honey Wheat Towne 16 Slice	Oven Fresh	\$2.00/cs
10672	12/18 Oz	Bread Keto Culture Low Carb	Oven Fresh	\$2.50/cs
10748	10/32 Oz	Bread Rye Light Caraway Towne 16 Slice	Oven Fresh	\$2.00/cs
10746	10/32 Oz	Bread Rye Marble Towne 16-Slice	Oven Fresh	\$2.00/cs
10716	10/32 Oz	Bread Sourdough Towne 16 Slice	Oven Fresh	\$2.00/cs
10741	10/32 Oz	Bread White Towne Old Fashion 16-Slice	Oven Fresh	\$2.00/cs
10665	6/12 Ct	Bun Hamburger Keto Culture Low Carb	Oven Fresh	\$2.50/cs







Ventura Foods fuels your passion for great food. No one keeps ahead of flavor trends and develops delicious dressings, sauces, mayonnaises and other products like they do. Think of Ventura Foods as your secret ingredient for attracting and keeping customers.

ITEM #	PACK/SIZE	DESCRIPTION	BRAND	ALLOWANCE
71008	2/1 Gal	Butter Blend Liquid European Style	Sun Glow	\$1.00/cs
71022	36/1 Lb	Butter Blend European Style TFF	Sun Glow	\$1.00/cs
71025	6/3.5 Lb	Butter Blend Whipped European Style	Sun Glow	\$0.50/cs



## Introducing Liquid SunGlow!

The European Style Butter Blend developed to save time and money while delivering the benefits of melted butter!







*All items are subject to stock on hand.  
We reserve the right to correct printing errors.  
Allowances applied to full case purchases only.*

*Allowances effective November 15<sup>th</sup> through December 18<sup>th</sup>, 2021.*

***To Order, Please Contact Your BiRite Sales Representative***  
*123 South Hill Drive, Brisbane, CA 94005 Tel: (415) 656-0187 | [www.BiRite.com](http://www.BiRite.com)*

