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## Plant To Plate

SHOWCASING: SAUCES, DRESSINGS & DIPS

NEW FORMULAS, SAUCES

The French's Food Company, Chester, N.J., says it spent 2015 refining product recipes. Today, officials say that more than 90% of the company's products now include only real ingredients, without artificial flavors, colorants, dyes or high-fructose corn syrup (HFCS).

Understanding consumer demand for smarter food choices, several products have and will be changed, says French's. Removing HFCS is a focus since it is the #1 ingredient that consumers (56%) deliberately avoid or reduce in their daily diets, according to 2015 report published by The Hartman Group. New products will be designed without HFCS as well.

Food scientists reformulated three retail offerings: French's Tomato Ketchup, Super Yellow Mustard and French's Buffalo Ketchup. Those efforts apply to foodservice as well where reformulations targeted French's Tomato Ketchup, Cattlemen's BBQ Sauces (five varieties), and Frank's RedHot Sweet Chili Sauce.

In addition, French's foodservice business introduced two new offerings in April 2016. They include a Cattlemen's Kentucky Bourbon BBQ Sauce and a Teriyaki Sauce & Marinade. The Teriyaki sauce debuts under a new premium sauce brand: French's Master Reserve. Officials say it is a semi-sweet blend of naturally brewed soy sauce, vinegar, and fruity pineapple juice with a hint of garlic and onion. The Teriyaki sauce is free from HFCS, artificial flavors and artificial preservatives.

RTE FLAVORS

Nestlé Professional, Solon, Ohio, says its Minor's brand foodservice bases, flavor concentrates and scratchy-quality sauces are now Ready to Flavor.

Allowing for true culinary freedom, Ready to Flavor products can be immediately used to enhance flavor in hot and cold applications—across the menu—without the added step of cooking. Tested Ready- To-Eat (RTE), Ready to Flavor products are edible without any additional preparation to achieve food safety.

“Ready to Flavor products are an innovation that will change the way chefs prepare food and add flavor in a wide variety of operations,” says Minor's Marketing Manager Todd Muller. “The same high-quality, authentic flavor our customers prefer now allows for quicker and easier recipe preparation and enhanced single product versatility.”

With no equipment restrictions, Ready to Flavor products are ideal for all operations, even those with limited or no heating capabilities. Without the added step of cooking, chefs can immediately add signature flavor to mayonnaise, spreads, dips, salad dressings and more.

With Minor's Ready to Flavor products, restaurants can create menu cold concepts such as Chipotle Hummus Spread with Naan and Lemon Oregano Chicken Salad.

THE ESSENTIALS

Many consumers know Ken's Foods, Inc. for the company's popular retail salad dressings. Yet this Marlborough, Mass., company knows the foodservice and restaurant business well—having started off way back in 1941 as Ken's Steak House.

Today's company has three plants nationwide and produces more than 400 varieties of retail and foodservice dressings and sauces. New to foodservice is

Ken's Essentials, a nine-item line of dressings with no high fructose corn syrup, no artificial preservatives and no artificial flavors. Ken's Essentials varieties include Blue Cheese, Creamy Caesar, Deluxe Ranch, Italian Herb Vinaigrette, Country French with Orange Blossom Honey, Creamy Italian, Honey Mustard, Lite Balsamic Vinegar with Olive Oil Vinaigrette, and Thousand Island.

“Many customers are seeing an increase in demand for these types of products. Ken’s Essentials delivers all the taste and flavor customers expect from Ken’s,” says Tim Cahalane, vice president of marketing for Ken’s Foodservice.

Essentials dressings come in refrigerated, one-gallon plastic jars.

The Blue Cheese variety features chunky Wisconsin Blue Cheese and fresh buttermilk.

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