

# 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®** 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.



**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"



- ★ **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**



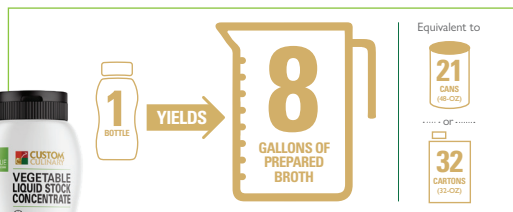
# CONCENTRATES

True Foundations® Latin Liquid Flavor Concentrates deliver bold, authentic Latin flavor in a simple, ready-to-use system designed for today's high-pressure kitchens. Built for speed, consistency, and versatility, they help operators launch menu items faster, reduce labor complexity, and scale Latin flavor across applications from sauces and marinades to soups and finishing builds.

- ✓ **Latin Citrus:** bright, zesty, fresh citrus lift for marinades, dressings & finishing
- ✓ **Latin Herb:** savory, aromatic herbal backbone for sauces, soups & grains
- ✓ **Latin Chili:** warm, smoky heat with depth for braises, glazes & proteins

MFG Code	GTIN	Dot Foods	SUPC	USF APN	Description	Pack Size	Wholesome Attributes
<b>CUSTOM CULINARY® TRUE FOUNDATIONS® LATIN FLAVOR CONCENTRATES</b>							
68309BGLD	10096248683034	814182	7498484		<b>NEW!</b> True Foundations® Latin Citrus Concentrate	6 x 27 oz.	🌍 🟠 ●
68319BGLD	10096248683133	814181	7498483		<b>NEW!</b> True Foundations® Latin Herb Concentrate	6 x 27 oz.	🌍 🟠 ● ◆
68329BGLD	10096248683232	814180	7498479		<b>NEW!</b> True Foundations® Latin Chili Concentrate	6 x 27 oz.	🌍

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

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

MFG Code	GTIN	Dot Foods	SUPC	USF APN	Description	Pack Size	Wholesome Attributes
<b>CUSTOM CULINARY® TRUE FOUNDATIONS® LIQUID STOCK CONCENTRATES</b>							
68091AGLD	10096248680910	678525	7065457	8641923	True Foundations® Chicken Stock Concentrate	6 x 2 lb.	🌍 🟠 ●
68101AGLD	10096248681016	678526	7065456	1017635	True Foundations® Vegetable Stock Concentrate	6 x 2 lb.	🌍 🟠 ● ◆
68111AGLD	10096248681115	678528	7065462	3757401	True Foundations® Beef Stock Concentrate	6 x 2 lb.	🌍 🟠 ●

MFG Code	GTIN	Dot Foods	SUPC	USF APN	Description	Pack Size	Wholesome Attributes
<b>CUSTOM CULINARY® MASTER'S TOUCH® CONCENTRATES</b>							
12631WCFP	10096248126326	472707	7575410	920819	Master's Touch® Demi-Glace Sauce Concentrate	6 x 13.6 oz.	●
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.	🌍 🟠 ● ◆

# SAUCES

Custom Culinary® ready-to-use sauces 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		
<b>CUSTOM CULINARY® TRUE FOUNDATIONS® FROZEN READY-TO-USE SAUCES</b>									
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	100962480005416	766379	7314688	1046979	True Foundations® Indian-Style Butter Sauce	8 x 2 lb.	🌱	🌍	▶
96818KAVN	100962480005423	766377	7314690	1046980	True Foundations® Tikka Masala Sauce	8 x 2 lb.	🌱	🌍	▶
96828KAVN	100962480005430	766378	7337287	1046976	True Foundations® Coconut Curry Sauce	8 x 2 lb.	🌱	🌍	◆
99008KAVN	100962480002835	703116	7105126	5928287	True Foundations® Al Pastor Sauce	8 x 2 lb.	🌍	●	◆
99028KAVN	100962480002859	703126	7160018	6606021	True Foundations® Tomatillo Serrano Sauce	8 x 2 lb.	🌍	■	◆
99048KAVN	100962480002927	703128	7104782	6006758	True Foundations® Korean-Style Sweet Heat Sauce	8 x 2 lb.	🌍	●	◆

## 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.		■	●	
96518KAVN	100962480005737	782844	7317778	1107802	Gold Label Kentucky-Style Bourbon Sauce	8 x 2 lb.	🌍		●	
<b>96604HAVN</b>	<b>40812039000627</b>	<b>483261</b>	<b>6610782</b>	<b>4848222</b>	<b>Gold Label Alfredo Sauce</b>	<b>4 x 4 lb.</b>	🌍		●	▶
<b>96618KAVN</b>	<b>808120390002674</b>	<b>585544</b>	<b>2438827</b>	<b>7882244</b>	<b>Gold Label Hollandaise Sauce</b>	<b>8 x 2 lb.</b>	🌍		●	▶
<b>96624HAVN</b>	<b>40812039000559</b>	<b>483263</b>	<b>6610586</b>	<b>4847554</b>	<b>Gold Label Demi-Glace Sauce</b>	<b>4 x 4 lb.</b>	🌍	■	●	
<b>96638KAVN</b>	<b>808120390002681</b>	<b>585545</b>	<b>2445490</b>	<b>7894389</b>	<b>Gold Label Beurre Blanc Sauce</b>	<b>8 x 2 lb.</b>	🌍		●	▶
96644HAVN	40812039000580	483265	6610598	4847737	Gold Label Marsala Sauce	4 x 4 lb.	🌍		●	
96698KAVN	10096248001678	665955	7028625	4531412	Gold Label Crème Anglaise Sauce	8 x 2 lb.	🌍		●	▶

## 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.	■	●	◆

Experiment by adding anything from chilies and gochujang for a kick of heat, to fresh orange or lime juice for a touch of citrus sweetness.

This luscious, silky sauce can be easily customized for a number of different dishes and cuisines.





# BASES

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
<b>CUSTOM CULINARY® TRUE FOUNDATIONS® BASES</b>							
51241ECFP	10096248512419	642844	4304323	1566748	True Foundations® Chicken Base	6 x 1 lb.	🌍 🍷 🍌
51246ECFP	10096248512440		7065443	1006706	True Foundations® Chicken Base	20 lb.	🌍 🍷 🍌
53346ECFP	10096248533445		7065452	5492413	True Foundations® Beef Base	20 lb.	🌍 🍷 🍌
54171ECFP	10096248541716	654180	1738694	1738694	True Foundations® Vegetable Base	6 x 1 lb.	🌱 🌍 🍷 🍌 🍋

MFG Code	GTIN	Dot Foods	SUPC	USF APN	Description	Pack Size	Wholesome Attributes
<b>CUSTOM CULINARY® BASES</b>							
<b>01441EGLD</b>	<b>00096248014411</b>	<b>434871</b>	<b>6198360</b>	<b>8120388</b>	<b>Gold Label Low Sodium Chicken Base</b>	<b>6 x 1 lb.</b>	★ 🌍 🍷 🍌
01446EGLD	00096248014435	455573	6509253	4204947	Gold Label Low Sodium Chicken Base	20 lb.	★ 🌍 🍷 🍌
<b>08441EGLD</b>	<b>10096248084404</b>	<b>345574</b>	<b>8374019</b>	<b>8493991</b>	<b>Gold Label Low Sodium Vegetable Base</b>	<b>6 x 1 lb.</b>	★ 🌍 🍷 🍌 🍋
08446EGLD	00096248084438	462137	6614950	128967	Gold Label Low Sodium Vegetable Base	20 lb.	★ 🌍 🍷 🍌 🍋
<b>03441EGLD</b>	<b>00096248034419</b>	<b>334322</b>	<b>6198303</b>	<b>1120393</b>	<b>Gold Label Low Sodium Beef Base</b>	<b>6 x 1 lb.</b>	★ 🍷 🍌
03446EGLD	00096248034440	461259	6689034	5204946	Gold Label Low Sodium 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.	🍷 🍌
91051EGLD	10096248910512	415300	0245167	7494453	Gold Label Savory Roasted® Chicken Base	6 x 1 lb.	🌍
<b>91171EGLD</b>	<b>10096248911717</b>	<b>278193</b>	<b>5287396</b>	<b>3520962</b>	<b>Gold Label Chicken Base</b>	<b>6 x 1 lb.</b>	🌍 🍷 🍌
91176EGLD	00096248911741	278179	5306204	6515860	Gold Label Chicken Base	20 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.	🌱 🌍 🍌
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.	🌱 🌍 🍌
95291EGLD	10096248952918	352477	7908510	4198040	Gold Label Shrimp 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	6326169	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.	🌍 🍷 🍌 🍋



# BROTHS & BASES



Reinvent ramen with rich, slow-braised short ribs in True Foundations® Beef Birria Broth.

MFG Code	GTIN	Dot Foods	SUPC	USF APN	Description	Pack Size	Wholesome Attributes	
<b>CUSTOM CULINARY® TRUE FOUNDATIONS® GLOBALLY-INSPIRED BROTHS</b>								
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.	🌍	● ◆
<b>96835VAVN</b>	<b>10096248005775</b>	<b>784737</b>	<b>7354835</b>	<b>1127418</b>	<b>NEW! True Foundations® Birria Broth</b>	<b>4 x 6 lb.</b>	🌍	■ ●

## CUSTOM CULINARY® MASTER'S TOUCH® BASES

01171EFCF	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.	🌍	■ ●
01176EFCF	00096248011748	339352	9197237	2217750	Master's Touch® Chicken Base	20 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.	🌍	■ ●
01576EFCF	00096248015722	347094	6475669	5252929	Master's Touch® Chicken Base	20 lb.	🌍	■ ●
01576KCFP	00096248015746	405752	0699561	5591334	Master's Touch® Chicken Base	50 lb.	🌍	■ ●
03171EFCF	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.	🌍	■ ●
03176EFCF	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.		■ ●
03576EFCF	10096248035727	346946	6475354	6252928	Master's Touch® Beef Base	20 lb.		■ ●
12881SCFP	00096248128811	438511	7184603	1498443	Master's Touch® Cream Soup Base	6 x 28 oz.		● ▶
17232ICFP	20096248172313	251239	5030028	6031611	Master's Touch® Au Jus Base	12 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.	🌍	■ ● ◆
12851GCFP	00096248128514	306447	5545314	4071825	Chef's Own® Cream Soup Base and Sauce Starter Mix	6 x 20 oz.		● ▶

Replace canned cream soups in casseroles, pot pies, and baked entrées with Chef's Own® Cream Soup Base and Sauce Starter Mix for scratch-made flavor, cleaner labels, and back-of-house efficiency.



### 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
<b>CUSTOM CULINARY® MASTER'S TOUCH® GRAVY CONCENTRATES</b>							
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.	
<b>CUSTOM CULINARY® CHEF'S OWN® GRAVY MIXES</b>							
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.	★ ● ▶
<b>17409CPAN</b>	<b>10096248174013</b>	<b>573224</b>	<b>1955576</b>	<b>6870851</b>	<b>Chef's Own® Low Sodium Chicken Gravy Mix</b>	<b>8 x 12 oz.</b>	★ ●
<b>17439CPAN</b>	<b>10096248174310</b>	<b>573225</b>	<b>1955584</b>	<b>6870877</b>	<b>Chef's Own® Low Sodium Brown Gravy Mix</b>	<b>8 x 12 oz.</b>	★ ●
17629CPAN	10096248176215	573213	1955539	6869382	Chef's Own® Beef Flavored Gravy Mix	8 x 12 oz.	
<b>17649CPAN</b>	<b>10096248176413</b>	<b>573211</b>	<b>1952805</b>	<b>6869259</b>	<b>Chef's Own® Brown Gravy Mix</b>	<b>8 x 12 oz.</b>	
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.	▶
<b>17741GPAN</b>	<b>10096248177410</b>	<b>573221</b>	<b>1955653</b>	<b>6869721</b>	<b>Chef's Own® Peppered Biscuit Gravy Mix</b>	<b>6 x 20 oz.</b>	▶
<b>17761GPAN</b>	<b>10096248177618</b>	<b>573220</b>	<b>1952839</b>	<b>6869614</b>	<b>Chef's Own® Country Gravy Mix</b>	<b>6 x 20 oz.</b>	▶
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 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**

*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



**DEVELOPING THE  
NUTRITIOUS AND  
SUSTAINABLE  
PORTFOLIO**

*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



**CREATING NEW  
MARKETS  
AND SERVING THE  
UNDERSERVED**

*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

**54%** of consumers think **reducing food waste** is extremely or very important.

Datassential, Food Waste: Consumer Perspective, 2025

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, innovative 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](https://www.customculinary.com).



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