



## Controlled Moisture™ Vegetables—Foodservice

### Lose the Moisture, Not the Vegetable Appeal

The bright flavor and wholesome nutrition of vegetables have never been hotter. Value-added Gilroy Foods & Flavors™ Controlled Moisture™ (CM) Vegetables let your menu shine with vegetable appeal—all without the operational hassles of fresh vegetables and performance issues of other frozen options.

Credit our all-natural Controlled Moisture™ technology, which eliminates excess moisture from picked-at-its-peak produce, leaving less water to seep out onto the plate. Vegetables stay firm and crisp, keep their bright color and maintain the flavor that nature intended in any menu item. Bringing the goodness of the garden to your menu has never been easier.

- **Operational control:** Our broad selection of CM Vegetables is consistent, quality-controlled and available year-round, whenever you need it.
- **Labor-saving efficiency:** Because we do all the work up front, you can plate your signature creations in less time than it takes to start prepping fresh.

- **Menu flexibility:** There's not a menu category or day part that can't benefit from CM Vegetables' premium appeal. Add them to pizzas, sandwiches, breakfast entrées and more.
- **Ready-to-eat (RTE) status:** CM Vegetables go straight from the freezer to the table—no further cooking needed, which saves labor. Importantly, our RTE status includes a pasteurization process that ensures a high-quality, safe product.
- **Better yields bring value:** Lower moisture and higher solids mean more vegetable pieces per pound, giving you more product overall. In addition, CM Vegetables can deliver one vegetable serving with 33% less vegetables, as compared to IQF.

Controlled Moisture Vegetables do one better than fresh because they can be customized to meet your needs. And with our new Kitchen Cuts™, you can serve vegetables with hand-cut appeal, while enjoying all of CM's operational advantages.

### APPLICATIONS

Dips & Spreads	Wraps
Fresh & Prepared Salads	Quesadillas
Pizzas	Fresh & Prepared Sandwiches
Eggs & Omelets	Salsa & Sauces

### OPERATIONAL EASE OF CM VERSUS FRESH

	CM	FRESH
Less Waste	✓	
Consistent Year-Round Quality	✓	
Consistent Pricing	✓	
Less Labor	✓	
Less Storage	✓	
Ease of Use	✓	



Grilled Polenta with Bruschetta Topping

## Controlled Moisture Vegetables—Foodservice



CONTROLLED MOISTURE VEGETABLES	
Product	Size
Red Bell Peppers	1/4" Diced, 3/8" Diced, 3/8" Strips
Yellow Bell Peppers	1/4" Diced, 3/8" Diced, 3/8" Strips
Green Bell Peppers	1/4" Diced, 3/8" Diced, 3/8" Strips
Jalapeño Peppers	1/4" Diced, 3/8" Diced
Yellow Onions	1/4" Diced, 3/8" Diced
Red Onions	1/4" Diced, 3/8" Diced
Spinach	Diced
Green Chiles	3/8" Diced
Celery	5/16" x 1/4" Diced
Roma Tomatoes	3/8" Diced, 1/2" Diced, 5/8" x 1" - 1/2" x 1" - 1/2"
Green Zucchini	3/8" Diced
Southwestern Blend	Assorted Tomatoes, yellow onions and mild green chiles.

## Controlled Moisture Fire-Roasted Grilled Vegetables—Foodservice

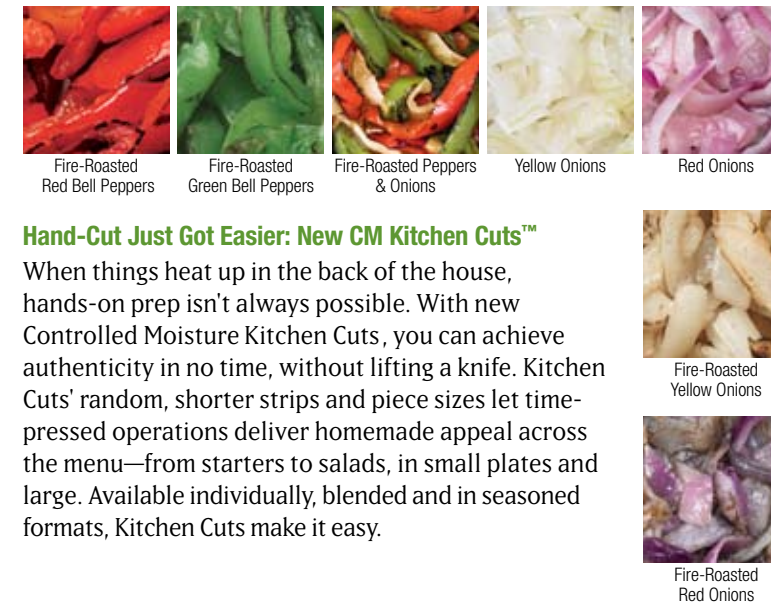


### All Fired Up: CM Fire-Roasted Grilled Vegetables

Our patented fire-roasting process adds unmistakable sizzle to our CM Fire-Roasted Grilled Vegetables. You'll see the appeal in deep, dark grill marks; your customers will taste it in the rich, savory char-grilled flavor that's more on-trend now than ever. And because we manage the grilling for you, you can trim one more step from your operation, easing the flow from kitchen to patron.

CONTROLLED MOISTURE FIRE-ROASTED GRILLED VEGETABLES	
Product	Size
Red Bell Peppers	3/8" Diced, 3/8" Strips
Yellow Bell Peppers	3/8" Diced, 3/8" Strips
Green Bell Peppers	3/8" Diced, 3/8" Strips
Jalapeño Peppers	3/8" Diced
Poblano Peppers	3/8" Diced
Yellow Onions	3/8" Diced
Red Onions	3/8" Diced
Green Chiles	3/8" Diced
Roma Tomatoes	3/8" Diced, 1/2" Diced, 5/8" x 1" - 1/2" x 1" - 1/2"
Green Zucchini	3/8" Half Moons
Yellow Zucchini	3/8" Half Moons
Corn	Whole Kernel
Sandwich Blend	Assorted Strips and Half Moons Green and red bell peppers, yellow onions and zucchini.
Pizza Blend	Diced Green, red and yellow bell peppers and yellow onions.
Fajita Blend	Strips Green and red bell peppers and yellow onions.

## Controlled Moisture Kitchen Cut Vegetables—Foodservice

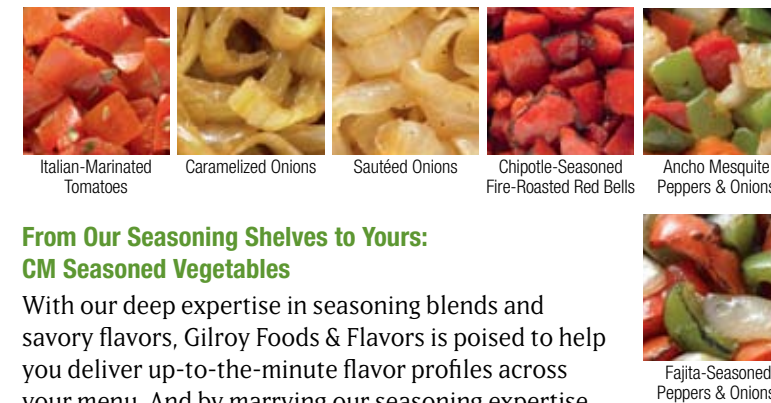


### Hand-Cut Just Got Easier: New CM Kitchen Cuts™

When things heat up in the back of the house, hands-on prep isn't always possible. With new Controlled Moisture Kitchen Cuts, you can achieve authenticity in no time, without lifting a knife. Kitchen Cuts' random, shorter strips and piece sizes let time-pressed operations deliver homemade appeal across the menu—from starters to salads, in small plates and large. Available individually, blended and in seasoned formats, Kitchen Cuts make it easy.

CONTROLLED MOISTURE KITCHEN CUTS	
Product	Size
Fire-Roasted Red Bell Peppers	3/8" x Random cut length
Fire-Roasted Green Bell Peppers	3/8" x Random cut length
Fire-Roasted Peppers & Onions	3/8" x Random cut length
Yellow Onions	3/8" x Random cut length
Red Onions	3/8" x Random cut length
Fire-Roasted Yellow Onions	3/8" x Random cut length
Fire-Roasted Red Onions	3/8" x Random cut length

## Controlled Moisture Seasoned Vegetables—Foodservice



### From Our Seasoning Shelves to Yours: CM Seasoned Vegetables

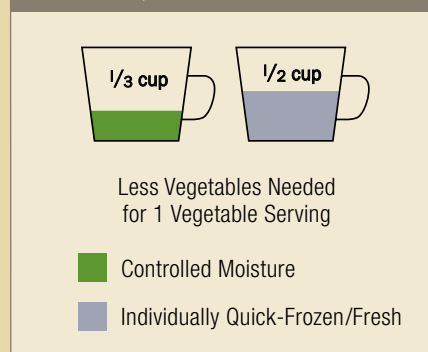
With our deep expertise in seasoning blends and savory flavors, Gilroy Foods & Flavors is poised to help you deliver up-to-the-minute flavor profiles across your menu. And by marrying our seasoning expertise with our revolutionary Controlled Moisture freezing process, you can enhance your culinary fingerprint while improving your dishes' plate performance at the same time. We've cooked up a selection of taste-tempting flavors of our own, but our customization capabilities are on call to create any flavor profile you desire.

CONTROLLED MOISTURE SEASONED VEGETABLES	
Product	Size
Italian-Marinated Tomatoes	3/8" Diced Seasoned with balsamic vinegar, olive oil with garlic, black pepper and oregano.
Caramelized Onions	3/8" Strips Sweet, caramelized onions.
Sautéed Onions	3/8" Strips Buttery, sautéed onions with a hint of black pepper.
Chipotle-Seasoned Fire-Roasted Red Bells	3/8" Diced Seasoned with chipotle, garlic, onion and cumin.
Ancho Mesquite Peppers & Onions	3/8" Diced Red and green bell peppers and onions seasoned with ancho chiles and mesquite smoke.
Fajita-Seasoned Peppers & Onions	3/8" Strips Red and green bell peppers and onions seasoned with lime, cilantro, onions, garlic, cumin and chipotle.

### PERFORMANCE OF CM VERSUS IQF

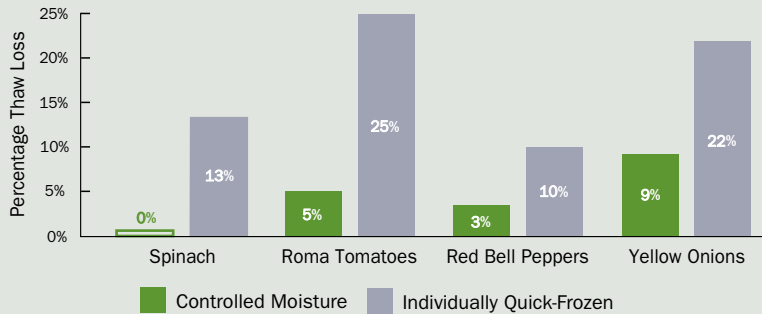
	CM	IQF
Less Water Loss into Product	✓	
More Vegetable Pieces per Pound	✓	
Bright, More Vivid Color	✓	
Quicker Cook Times	✓	

### VEGETABLE SERVING: CM VEGETABLES VERSUS IQF AND FRESH VEGETABLES



# Controlled Moisture Vegetables—Foodservice

WATER LOSS: CM VEGETABLES VERSUS IQF VEGETABLES



NUTRITIONAL ANALYSIS: CM VEGETABLES

Product (g/100g)	Calories	Protein	Fat	Carbohydrate	Ash	Fiber
Roma Tomatoes	42.5	1.3	0.2	8.9	0.9	2.7
Red Bell Peppers	59.5	2.2	0.0	12.7	1.5	3.2
Green Bell Peppers	38.0	1.4	0.3	7.6	0.8	2.8

NUTRITIONAL ANALYSIS: CM FIRE-ROASTED GRILLED VEGETABLES

Product (g/100g)	Calories	Protein	Fat	Carbohydrate	Ash	Fiber
Red Bell Peppers	62.0	2.7	0.3	12.1	1.5	2.2
Green Bell Peppers	40.0	1.5	0.1	8.3	0.8	2.8
Jalapeño Peppers	62.0	2.1	0.0	13.4	1.1	6.4
Green Zucchini	39.0	3.4	0.3	5.7	1.3	2.3

NUTRITIONAL ANALYSIS: CM SEASONED VEGETABLES

Product (g/100g)	Calories	Protein	Fat	Carbohydrate	Ash	Fiber
Italian-Marinated Tomatoes	35.6	1.7	0.3	13.7	1.3	0.9
Caramelized Onions	58.2	1.8	0.0	12.7	0.8	2.9
Fajita-Seasoned Peppers & Onions	46.4	1.7	0.2	9.6	1.1	3.0

Analysis conducted by ConAgra Foods Nutritional Labs



Grilled Chicken Panino

## Microbiological Testing

Standard testing includes Standard Plate Count, Yeast, Mold, Total Coliform, E. Coli, Salmonella and Listeria. Special testing may be available. Gilroy Foods & Flavors' controlled-moisture process and patented fire-roasting grilling process includes a pasteurization step that destroys harmful microorganisms, making the product ready-to-eat without an additional cook

step. Products comply with GMPs and FDA regulations and are Kosher pareve @.

## Custom Products & Packaging

Custom vegetable products and blends are available. Products are available in 40-lb., 10/2-lb. and 15/2-lb. bag-in-boxes. Other packages may be available.

VEGETABLES

FLAVOR SYSTEMS

SEASONINGS