



GardenFrost® Purées. Fresh Vegetable Flavor—Instantly.

Peak-Quality Products

Begin With Peak-Quality Ingredients

Consumers' palates are primed for peak vegetable flavor, whether they're eating a frozen entrée or dipping into the signature salsa at their favorite taco spot. To add true vegetable flavor to processed foods, food manufacturers typically turn to frozen as their next-best alternative to fresh. But why settle for old-fashioned frozen purées when you can have Softfrozen™—the groundbreaking GardenFrost® Purées from Gilroy Foods & Flavors™?

Our vegetables are picked at peak freshness, thoroughly inspected and cleaned. Once puréed, they are chilled and packed at a frozen temperature using our proprietary freezing technology. The result: Softfrozen purées that are amazingly easy to work with.

The Truth Is in the Taste

GardenFrost's unique Softfrozen freezing technology locks in true vegetable flavor. And that fresh flavor—with a frozen shelf life of two years—holds up through processing conditions and finished preparation. But don't take our word for it. Sensory tests show that our Garlic and Roasted Sweet Red Bell Pepper purées taste fresher than traditional hard frozen purées or vegetable bases. And with significantly less salt than vegetable bases, and no flavor-muddling acids or preservatives, the proof is in the purée—and it shows with a clean label.

Get the Pick of the Garden

It's only natural that as the vegetable leader, the GardenFrost line represents one of the broadest selections of vegetable purées in the industry. We've created a trio of Asian, Latin and Mediterranean vegetable and herb blends to highlight

PRODUCT LINE	
Fire-Roasted Tomato Purée Crushed, roasted tomato purée.	Fire-Roasted Jalapeño Purée Crushed, roasted jalapeño purée.
Asian Blend Chunky blend of ginger, garlic, onion and lemongrass.	Latin Blend Chunky blend of garlic, cilantro, cumin, lime and chiles.
Mediterranean Blend Chunky blend of garlic, spices and olive oil.	Garlic Purée Finely crushed or diced garlic purée.
Roasted Garlic Purée Roasted, fresh whole garlic clove purée.	Onion Purée Finely crushed onion purée.
Roasted Onion Purée Fresh, oven-roasted onion purée.	Ginger Purée Finely crushed ginger purée.
Roasted Sweet Red Bell Pepper Purée Roasted, sweet red pepper purée	Roasted Sweet Red Bell Pepper Purée Roasted, sweet red pepper purée

Custom blends are available—just contact your sales representative.

how our custom blends can lend distinctive global character to your products. Plus, our roasted purées in onion, garlic, tomato, jalapeño and sweet red bell pepper varieties offer even more flavor-defining options.

BENEFITS OF GARDENFROST VERSUS HARD FROZEN		
	GardenFrost	Hard Frozen
Fresher Flavor	✓	
Thaws 4 Times Faster	✓	
Can Refreeze after Refrigeration	✓	
Scoopable from Freezer (Foodservice)	✓	

BENEFITS OF GARDENFROST VERSUS CULINARY BASES		
	GardenFrost	Culinary Bases
Fresher Flavor	✓	
Cleaner Ingredient Statement	✓	
Lower Sodium	✓	
Lower Cost	✓	

Enticing Global Palates

It's easier than ever to create global cuisines using our custom vegetable and herb blends as a base. Whether it's the bite of peppers, cilantro, cumin and lime in our Latin blend; the burst of lemongrass and green onion in our Asian blend; or the sunny mix of Provençal herbs and olive oil that define our Mediterranean blend, the flavor comes through clean, clear and delicious.

Year-Round Consistency

Each year we pack our purées during peak season, so you'll find the same bright vegetable flavors all year long. And you'll appreciate the year-to-year supply, consistent quality and pricing.

Traditional & Custom Products

Most GardenFrost Purées are blended with maltose. Many of these products are available in 100% frozen varieties. Other Softfrozen products, as well as blends and other particle sizes, may be available.

Approximate Equivalents & Usage

GardenFrost Purées may be added directly to most foods, replacing fresh or frozen ingredients one to one. For new product development, suggested initial usage is 2.5% by weight of the finished product or higher, depending on the application, required appearance and flavor intensity desired.

Packaging

All GardenFrost products are available in 5-gallon poly pails. Many GardenFrost products are also available in plastic foodservice tubs (six per case). Other packages may be available. All GardenFrost products are Kosher pareve ®.

APPLICATIONS

- Soups
- Sauces & Marinades
- Salsas
- Spreads
- Salad Dressings
- Meat Products
- Prepared Entrées
- Pizzas



Ideal for food-manufacturing and foodservice applications.

GARDENFROST THAWS 4 TIMES FASTER THAN HARD FROZEN PURÉES

Ambient Temperature Thawing

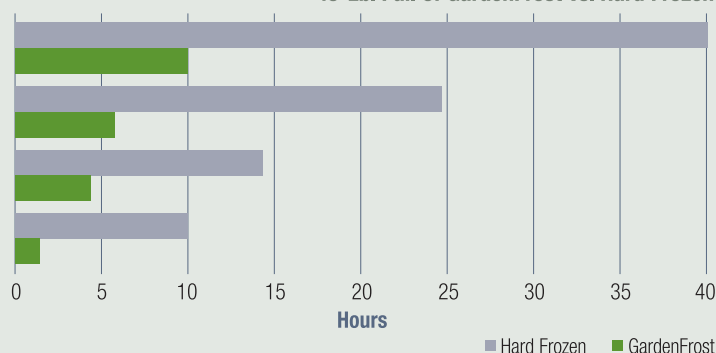
40-Lb. Pail of GardenFrost vs. Hard Frozen

Completely thawed

Scoopable 3 to 4 inches from pail edge

Thawed enough to empty pail

Scoopable 1 to 2 inches from pail edge



VEGETABLES

FLAVOR SYSTEMS

SEASONINGS



Gilroy Foods & Flavors™

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