



■ Blending Art and Science in Seasonings

Gilroy Foods & Flavors™ has a foolproof formula for designing successful seasoning blends for your applications:

- Start with the very best seasoning ingredients.
- Process them using the latest technology.
- Integrate them into innovative blends that perform in both the plant and the product.

What else would you expect from the integration experts? The same standards that we apply to our vegetable ingredients and savory flavor systems are at work in our seasoning blends. And the results speak for themselves—they're why we consistently rank among the top industrial-seasoning suppliers in the nation.

The Gilroy Foods & Flavors Advantage

Chalk it up to the Gilroy Foods & Flavors Advantage. Vertical integration in onion, garlic and capsicums allows us constant oversight of our supply chain, promising you seasonings that are safe, consistent and flavorful. Keeping our operations in-house—from sterilization and grinding to blending—extends that quality oversight even further. And by directing our full spectrum of resources to seasoning-blend execution, we generate products that provide solutions, whether they're

the simplest spice mixes or customized, high-performance, functional systems.

Nobody else combines technical expertise with great taste, stellar ingredients and a culinary-savvy *Food First* approach like we do. Here's a taste of what we offer:

- Direct sourcing, whenever possible, from the country of origin, for an unparalleled degree of quality management
- Onsite cleaning and steam-sterilization to keep safety and purity under our control
- Milling technology produces precision grinds engineered to fit each blend's specific requirements
- Cross-functional formulation teams experienced in designing seasoning blends specific to your application
- Culinary and technical professionals on hand to offer innovation and customization
- Road-testing of blends in real-world applications to ensure performance, no matter what the functional demands



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Seasonings with a Global Accent

At Gilroy Foods & Flavors, we're tapped into the latest in international seasoning trends. And with a tight-knit network of suppliers across the globe, we go right to the source for today's—and tomorrow's—most exciting ingredients to integrate into authentic seasoning profiles. Our creative team of chefs and culinarians provide the expertise to blend everything from ginger and lemongrass to habaneros and roasted garlic into solutions that bring you a world of flavor.

Chile Challenges, Solved

The "hottest" seasonings on today's foodscape are sure to have a lively chile kick, and nobody knows that better than Gilroy Foods & Flavors. In fact, nobody knows chiles better than we do, and our portfolio of chile seasoning blends is proof. As deep as it is broad, our selection of capsicums offers an unrivaled range of chile varieties. Match that with a multitude of delivery forms—from flakes and powders to functional chile flavors—and you've got the makings of a seasoning blend with just the flavor and heat you need.

The Meat of the Matter

A single advantage of choosing Gilroy Foods & Flavors is that you're not just partnering with seasoning specialists, you're gaining access to a team of meat scientists with decades of applications expertise. So whether you're looking for an injection brine for a RTE turkey breast or a salsa-inspired steak rub, our professionals will integrate a seasoning blend with the functional adjuncts and performance stamina to work the way you expect. No seasoning supplier knows meat or poultry better.

Topical Matters

Sometimes, finding a seasoning blend that tastes great just isn't enough. When your blend has to perform in the toughest of topical applications, turn to Gilroy Foods & Flavors. By taking a *Food First* approach to topical-seasoning formulation, we design our blends with product performance in mind. That means not only locking in great taste, but also including the functional ingredients and conducting the post-production testing to ensure that our topical blends stick to the application—and stay there.

Building Flavor at Every Layer

The cornerstone of any soup, sauce or gravy is in the details—the seasoning details that build rich appeal and flavor character, layer by delicious layer. We create seasoning blends functionally targeted to develop appealing flavor profiles in your own soup and sauce applications. From specialty herbs and flavors to culinary and technical guidance, we have all the right ingredients to stir up your soup or sauce success.



VEGETABLES

FLAVOR SYSTEMS

SEASONINGS