

# SUMMARY OF CAPABILITIES

## FOOD SAFETY

- Our number one priority
- SQF Level 3 certified in all Gourmet Boutique facilities

## NATIONAL DISTRIBUTION

- Plants in NY and AZ, totaling 125,000 sq. ft. of manufacturing space
- Consistent high quality products delivered nationwide

## RESEARCH & DEVELOPMENT

- Fully equipped R&D lab
- Proprietary recipe development
- R&D Team: Graduates of The Culinary Institute of America with degrees in food science

## FOOD QUALITY

- Restaurant Quality
- Full shelf life protocol (lab testing and organoleptic analysis)

## MANUFACTURING FACILITIES

- Strong classic culinary techniques providing artisan appearance
- Hand made, small batch production, combined with large volume manufacturing capability
- Cooking equipment: grills, ovens, kettles, fryers
- 140 feet of gas grills for authentic appearance and flavor
- Real food made by real people

## PRODUCT LINE

- Behind the glass: entrées, sides, salads
- Grab 'n Go: single serve and family meals
- Salad bar: proteins, vegetables, sides, salads
- Hot bar: entrées, sides
- Wrap sandwiches
- Green salad components
- Sandwich protein components

## RETAIL SERVICES

- Category management and marketing support
- Plan-o-gram design and support
- Promotional sales tools and support
- Customized solutions
- Consumer insights