



# KETTLE COOKING

## Chef Inspired Culinary Solutions

Let us create delicious, memorable solutions that delight your customers and allow you to simplify your operation.

### Customer Forward

Our team of chefs, food scientists, sensory experts, marketers and consumer insights professionals bring their industry leading expertise to create products that will delight your patrons.

### Culinary Expertise

Let us create chef inspired, custom recipes using our wide range of quality, on-trend ingredients to create menu items ranging from 'speed scratch' to heat and serve.

### Product Consistency

We'll help you hit the mark every time with our always-consistent flavor, color, texture and performance capabilities achieved by our diligent quality control.

Protein with *purpose*

# Endless Possibilities

## BENEFITS OF KETTLE COOKING

UNIFORM HEATING

SUPERIOR PRODUCT HANDLING

HOLD PRODUCT AT A SIMMER

NO OVER COOKING

Kettle cooking has exceptional versatility & flavor. We can combine any protein, veggies, dairy, oils, sweeteners, seasonings and more to provide a wide range of products.

### Application Inspiration



#### Simmered Meats

- Taco Meat
- Seasoned Beef
- BBQ Pork
- Curries
- Sloppy Joes
- Beef Stroganoff



#### Sauces & Dips

- Bolognese
- Sausage Gravy
- Chicken Alfredo
- Chili Con Queso
- Buffalo Chicken
- Meat Sauce



#### Soups

- Stew
- Chili
- Chicken Noodle Soup
- Chicken Tortilla Soup

### Culinary Expertise & New Product Development



#### Our Teams...

- Can create innovative solutions for you
- Have deep technical expertise and ingredient knowledge
- Continuously explore relevant culinary trends
- Partner with product development to leverage their expertise



Contact your Cargill Sales Representative for a custom menu assessment. Let us help you explore the ways kettle cooking can drive efficiencies and deliver unique flavor profiles that your consumers crave.