## Cargill® 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**

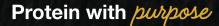
Our team of chefs, food scientists, sensory experts, marketers and consumer insights professionals bring their industry leading expertise to create products that will delight your patrons.

## **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.



# Endless Possibilities

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.

### **BENEFITS OF KETTLE COOKING**

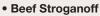
UNIFORM HEATING SUPERIOR PRODUCT HANDLING HOLD PRODUCT AT A SIMMER

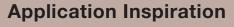
NO OVER COOKING



#### Simmered Meats

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







#### Sauces & Dips

Sausage Gravy

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



#### Soups

- Stew Chicken Noodle
- - Soup
- Chili
- 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.

