Thinking outside the (pizza) box

Exciting menu offerings that add variety and flexibility without added complexity.

What are the current trends in the industry?

Variety is the second most important thing diners are looking for*

Limited/reduced menu options is #1 most inconvenient aspect of ordering*

Operators are turning to **longer lasting & low prep** items to reduce food waste*

Convenience products are more popular in order to simplify prep and reduce labor*

How Unilever Food Solutions can help:

- **Versatile ingredients:** Give your customers more variety without reducing menu offerings

- **Shelf stable & reduced prep:** Save on labor costs by simplifying prep and reducing food waste

- **High quality products:** Consistent quality and taste every time

Knorr LeGoût MAILLE HELLMANN'S Best Foods Lipton PURE LEAF TAZO fair kitchens

Unilever Food Solutions

Support. Inspire. Progress.

Your new favorite pizza ingredient.

Introducing a more convenient white sauce to save you time & money.

LeGoût Cream Soup Base is quicker, easier, less expensive and more consistent than scratch. Its great stability withstands high heat and reduces the chance of scorching. It also allows for maximum versatility, working great in cold applications prior to heating.

It's made with instant thickening starch for simpler prep and quick results.

LeGoût Cream Soup Base offers easy-prep directions along with the rich flavor and clean ingredients customers love.

Features and benefits:
- Vegetarian
- Gluten-free
- No added MSG
- No artificial flavors or preservatives
- Made with colors from natural sources

**BONUS!** It travels great for delivery and take-out.

RECIPE IDEAS

Roasted garlic cream sauce

1 qt **LeGoût Cream Soup Base** (prepared)
1 ea   Garlic head, whole, roasted
Salt and pepper, to taste

YIELDS **4** 16-IN PIZZAS

1. Using the heat up period for your oven, split head of garlic, drizzle with oil and wrap in foil. Remove when oven reaches temperature (550 - 600°F) but no longer that 20 minutes.
2. Cool and squeeze the cloves out of the bulb. Mash into paste.
3. Whisk roasted garlic into prepared soup base; add salt and pepper to taste. Bring to 165°F for 1 minute. Cool and use as needed.

FEATURED PIZZA: *Sweet Fennel Sausage, Broccoli Rabe, Shaved Parmesan, Roasted Garlic Sauce*
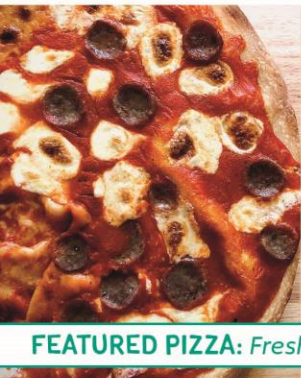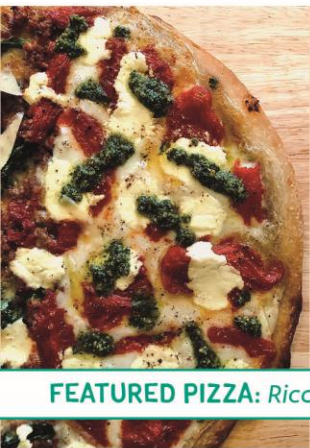
Pink sauce

1 qt **LeGoût Cream Soup Base** (prepared)
2 c   Pizza sauce
Salt and pepper, to taste

YIELDS **6** 16-IN PIZZAS

Combine both sauces; add salt and pepper to taste. Bring to 165°F for 1 minute. Cool and use as needed.

FEATURED PIZZA: *Fresh Mozzarella, Pancetta, Pink Sauce*

Basil cream sauce

1 qt   **LeGoût Cream Soup Base** (prepared)
1 c   Fresh basil leaves, packed
Salt and pepper, to taste

YIELDS **4** 16-IN PIZZAS

1. Add basil into prepared soup base and bring to 165°F and hold for 1 minute; add salt and pepper to taste. Let cool and hold until needed.
2. Remove basil leaves prior to preparing pizza.

FEATURED PIZZA: *Ricotta, Confit Tomato, Basil Pesto, Basil Cream Sauce*

Caramelized onion sauce

1 qt   **LeGoût Cream Soup Base** (prepared)
1 c   Vidalia onions, sliced
2 T   Olive oil
Salt and pepper, to taste

YIELDS **5** 16-IN PIZZAS

FEATURED PIZZA: *Hatch Chili Chicken, Bell Pepper, Scallion, Ancho Chipotle Crema, Caramelized Onion Sauce*

1. Start onions off in cold oil in saucepan. Bring to medium low heat. Cook for 10 - 15 minutes or until onions are completely browned and softened.
2. Add prepared soup base and bring to 165°F for 1 minute.
3. Using immersion blender, puree mixture to desired consistency. Add salt and pepper to taste. Cool and hold until needed.
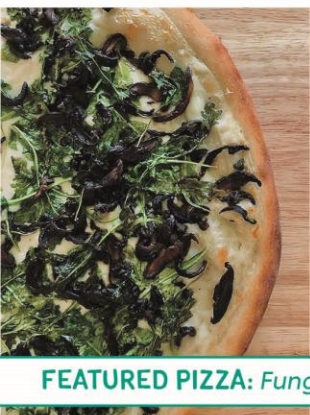
Four cheese sauce

1 qt   **LeGoût Cream Soup Base** (prepared)
1/2 c   Parmesan Reggiano cheese, grated
1/2 c   Pecorino Romano cheese, grated
1/2 c   Asiago cheese, shredded
1/2 c   Fontina cheese, shredded

YIELDS **6** 16-IN PIZZAS

Bring all ingredients to 165°F for 1 minute. Stir until combined. Cool and hold.

FEATURED PIZZA: *Funghi, Arugula, Quattro Formaggi*

Great for baked pasta applications!

Utilize LeGoût Cream Soup Base in your favorite mac-and-cheese, baked ziti or lasagna dishes for consistency and stability.

Perfect for catering tray dishes!

LeGoût Cream Soup Base is made to be re-heated, hold well over time. It'll look and taste as good as when it leaves your operation!

The flavors customers are asking for.

Innovative salad dressings inspired by top trends & exciting ingredients

Many unique applications beyond salads!

- No artificial flavors
- Made with colors from natural sources
- Gluten-free
- No added MSG or high fructose corn syrup

Salad bar bottles

Gallons

Hatch chili chicken marinade

1 c	**Hellmann's Spicy Hatch Chili Vinaigrette**
1 lb	Chicken tenders

1. Combine chicken and vinaigrette in nonreactive container. Cover and refrigerate for a minimum of 1 hour and as long as 4 hours.
2. Pat dry and cook using prepared cooking method. If roasting or grilling, reserve marinade for basting.

Confit tomato

1 c	**Hellmann's Charred Tomato & Garlic Vinaigrette**
1 lb	Roma tomatoes, halved lengthwise, seeded & peeled

1. Toss tomatoes in dressing.
2. Place tomatoes cut side down on lightly oiled parchment lined rimmed baking sheet. Pour remaining dressing over the tomatoes.
3. Place in convection oven overnight with fan on low or in 250°F oven for 4 - 6 hours. Store refrigerated.

Smoked Peach Vinaigrette	Spicy Hatch Chili Vinaigrette	Lemon Za'atar Vinaigrette	Charred Tomato & Garlic Vinaigrette
Black and red pepper flakes, balanced sweet and savory flavor lingering smoke.	Hatch chile and tomatillos for light heat that builds, with chopped cilantro.	Bright lemon flavor balanced with slight sweetness, layered with za'atar spice.	Charred tomato, garlic, and sherry vinegar flavor, with tomato pieces.

+ sliced peaches
+ shredded cabbage

+ grilled corn
+ roasted red pepper
+ black beans
+ cotija
+ cilantro

+ Hasselback sweet potato
+ romaine
+ boiled egg
+ Dukkah

+ watermelon
+ heirloom tomatoes
+ bread
+ basil

Don't forget about delivery!

Give your customers the best in-home experience.

Guests expect the same quality when it comes to delivery & carry-out. Make sure you stand out from the competition!

Hellmann's® & Best Foods® Mayo Stick Packs

Don't skimp on quality where it matters most! Customers trust brand names to indicate quality. We'll help you create memorable experiences to keep guests coming back.

- Featuring 100% cage-free eggs
- Responsibly-sourced soybean oil
- Less waste, less mess

We are the #1 mayonnaise brand preferred by guests**

Lipton Fresh Brewed Iced Tea

Increase sales & profit by adding Lipton Tea to-go gallons to your menu!

Did you know Lipton is the #1 iced tea brand preferred by consumers? 57% of guests say they're willing to pay more when they see Lipton on the menu!***

- Deliver on the preferred taste experience of Fresh Brewed Iced Tea over bagged concentrates or pre-bottled Iced Teas
- Address lost sales and profit from guests not ordering beverages with carry-out and delivery orders
- Offer a more sustainable solution than traditional bottled iced teas that reduces the use of single-use plastics

Ask your UFS rep about Lipton jug stickers!

HOW MUCH COULD YOU BE MAKING?

$5.85 profit per gallon

+

5 additional gallons/day

=

$10,676 incremental profit per year

70% of consumers are interested in non-alcoholic options with their carry-out orders*

Or offer as an add-on to a family meal!

Assumes $7.00 menu price, $0.40 ingredient cost, $0.75 jug cost

PRODUCT INFORMATION

GTIN	DU	DESCRIPTION	PK/SZ
10037500000329	67941929	LeGout Cream Soup Base	6/25.22 oz
10048001351650	84135165	Hellmann's Mayo PC	210/.38 oz
10048001351667	84135166	Best Foods Mayo PC	210/.38 oz
10048001370439	67544422	Best Foods Light Mayo PC	210/.38 oz
10048001370477	67544419	Hellmann's Light Mayo PC	210/.38 oz
10048001010304	67665799	Hellmann's Smoked Peach Dressing	4/1 gal
10048001010397	67665806	Hellmann's Smoked Peach - SBB	6/32 oz
10048001010311	67665800	Hellmann's Spicy Hatch Chili Dressing	4/1 gal
10048001010403	67665807	Hellmann's Spicy Hatch Chile - SBB	6/32 oz
10048001010335	67665801	Hellmann's Lemon Za'atar Dressing	4/1 gal
10048001010410	67665808	Hellmann's Lemon Za'atar - SBB	6/32 oz
10048001010359	67665802	Hellmann's Charred Tomato + Garlic Dressing	4/1 gal
10048001010427	67665809	Hellmann's Charred Tomato + Garlic - SBB	6/32 oz
10041000001403	4100000140	Lipton Auto Brew Iced Tea (3 gal yield)	24/3 oz
10041000002837	4100000283	Lipton Smooth Blend (1 gal yield)	4-24/1 oz

Reach out to your rep for questions or to place an order:

www.unileverfoodsolutions.us/contact-us.html

SAVE UP TO $400!
Ask your rep for more information.

Unilever Food Solutions

Support. Inspire. Progress.