

ACCOMPLISH MORE WITH LESS

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



Unilever
Food
Solutions

Support. Inspire. Progress.

Your new favorite pizza ingredient.

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

Just Add Efficiency



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.

Add to cold or warm water.

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. + Freeze thaw stable

RECIPE IDEAS

Roasted garlic cream sauce

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



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 than 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



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



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*

Confit tomato recipe on next page

Caramelized onion sauce

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



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.

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

Hatch Chili Chicken
 recipe on next page



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



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!

Knorr
PROFESSIONAL™

**JUST ADD
WATER**

This classic Alfredo pasta sauce is made with cracked black pepper and Parmesan cheese. The easy preparation of just adding water provides the convenience that chefs demand.

- No Artificial Colors
- No Artificial Flavors.



NEW

Top Applications

- **Sauce for pasta, burgers, sandwiches & more!**
- **Base for pizza**
 - Check out this Salad Pizza featuring mixed greens, fresh tomato & cucumber dressed in Hellmann's Italian Dressing sitting atop a crispy crust topped with a Garlic Parmesan White Sauce using Knorr Alfredo Sauce Mix



For more information and recipe ideas visit [ufs.com](https://www.ufs.com)



**Unilever
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Solutions**

Support. Inspire. Progress.

Count on Dressings that consistently deliver

Key Benefits

- Exceptional Texture
- Balanced Flavors
- Real, Visible Ingredients
- Premium & Natural Look
- Outstanding Performance
- For Dressings, Marinades, or Dips



Jugs

Salad Bar Bottles

Portion Packs

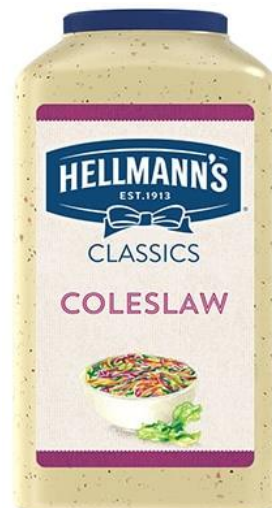
Dry Mix



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Hellmann's Classics Salad Dressings



+ Light Ranch



+ Light Italian





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

Black and red pepper flakes, balanced sweet and savory flavor lingering smoke.



- + sliced peaches
- + shredded cabbage

* Spicy Hatch Chili Vinaigrette

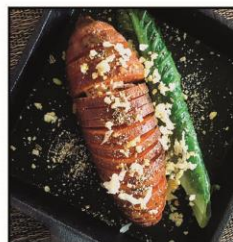
Hatch chile and tomatillos for light heat that builds, with chopped cilantro.



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

Lemon Za'atar Vinaigrette

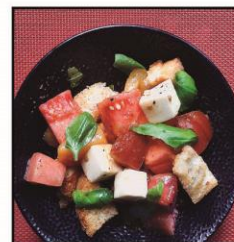
Bright lemon flavor balanced with slight sweetness, layered with za'atar spice.



- + Hasselback sweet potato
- + romaine
- + boiled egg
- + Dukkah

* Charred Tomato & Garlic Vinaigrette

Charred tomato, garlic, and sherry vinegar flavor, with tomato pieces.



- + watermelon
- + heirloom tomatoes
- + bread
- + basil

*Made to Order



SO MUCH MORE THAN DRESSING

WING SAUCE INSPIRATION

CHIPOTLE RANCH



CHIPOTLE MAPLE



CAESAR PARM



SPICY PEACH



SWEET CHILI



SPICY ZA'ATAR





Hellmann's® Spicy Mayo Dressing & Sandwich Spread

- No artificial colors.
- No artificial flavors
- Gluten-free
- Kosher



Made with real, red Jalapeno and Cayenne Pepper. **Contact your UFS rep to sample**

Hellmann's® Real Ancho Chipotle Sauce

- No artificial colors.
- No artificial flavors.
- Gluten-free
- Kosher



A bold yet balanced flavor of sweet and the smoky heat with a creamy finish.

[See more product detail here.](#)



Top Applications

- Sauce or coating for wings
- Base or drizzle for pizza
- Drizzle on poke bowls/ sushi
- Sauce for burgers, sandwiches, pasta & more!



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