

Minor's® Ready-to-Eat Products

All *Minor's* offerings are Ready-to-Eat and ready to enhance hot and cold applications without the added step of cooking. Rest assured we continue to meet the highest standards in food safety as we craft distinctive flavor for your kitchen.

REQUEST YOUR FREE SAMPLE*

and learn more at flavormeansbusiness.com.





FOOD SAFETY at the FOREFRONT OF FLAVOR

All Minor's Products are

TESTED READY-TO-EAT According to FDA and USDA, "ready to eat" (RTE) means the food is in a form that is edible without any additional preparation to achieve food safety. With this investment in our manufacturing kitchen, we are proud to have further optimized the sourcing and handling of our ingredients, enhanced our kitchen processes and advanced to a high-hygiene packaging environment.

MINOR'S PRODUCTS EARN RTE DESIGNATION THROUGH:

INGREDIENT SOURCING

- Rigorous end-to-end classification and evaluation of every single ingredient in all of our product recipes to meet or exceed our global standards
- Limited the number of suppliers to allow tighter control and more end-product consistency

INGREDIENT HANDLING

• Every critical incoming shipment is tested for absence of pathogens. Ingredients undergo our comprehensive evaluation for proper sensory attributes as well

HIGH-HYGIENE PACKAGING

- Packaging area is a restricted zone (air-lock system) with controlled traffic flow of both people and materials
- Separate, segregated high-hygiene area with HEPA-filtered air for finished product to be packaged

COMPREHENSIVE USDA STANDARDS

- USDA Ready-to-Eat sampling—USDA can sample finished goods at any time because we are a Ready-to-Eat facility
- Per USDA practices, on-site USDA representative present for all shifts
- Daily internal audits

Minor's Ready-to-Eat Products

BASES | CLASSICAL REDUCTIONS™ REDUCED STOCKS | FLAVOR CONCENTRATES | MOTHER SAUCES

SAUCE AND GRAVY CONCENTRATES | READY-TO-USE SHELF-STABLE SAUCES | SAUCE PREPS



