

HALIBURTON
INTERNATIONAL FOODS

Justin Gorup
Corporate Chef



LET HALIBURTON BE
YOUR SOUS CHEF

Classic Italian Sauces



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INTERNATIONAL FOODS



3855 Jurupa Street, Ontario, California 91761 | 1.877.980.4295 | www.haliburton.net

Why Haliburton for your Pizza, Pasta and Tomato Sauces? Location, reputation, quality!



Location

Of the approximately 11 million tons of processing tomatoes grown in the United States each year, California grew 95 percent of them. Strategically located in Southern California, Haliburton International Foods is centrally located to California's main growing regions in the Imperial Valley, Central Valley and Central Coastal region. Just a few hours from more than 7 million acres of irrigated California farmland and within a days drive of Mexico's Baja, Sonora and Sinaloa growing regions, we have access to the freshest produce year-round.

Reputation

At 300,000 square feet, our large scale manufacturing operations provide the economies of scale many of our leading national and multi-national restaurant operators need. Our Federally Licensed, shelf-stable pouch capabilities, together with our extensive export record and proximity to the two largest seaports in North America, allow us to support international restaurant operators quickly and reliably.

As a leader in food manufacturing, menu trends, innovation, process and packaging development, Haliburton International Foods has the

capability to create "best in class" food products that will set your menu apart from the rest. Our Culinary, R&D and commercialization teams work with your menu development team to create products unique to your needs, designed for your restaurant operators ease of use. If you are looking for "scratch quality" with ready-to-use convenience, we have your solution. Our facility is a USDA Inspected Meat & Poultry Establishment giving us the ability to create custom RTU meat sauces that can simplify restaurant operations and assure consistency.

Quality

While Haliburton is well known for its custom product capabilities, a wide variety of "standard items" are available all made with the same Haliburton quality customers have come to expect. With over 25 years of experience in creating unique shelf-stable sauces, we have gained a reputation for being a specialty foods powerhouse with world class quality and an impeccable food safety record. We are certified through the Safe Quality Food (SQF) Program, managed by the Safe Quality Food Institute, one of the world's leading certification systems and recognized by the Global Food Safety Initiative (GFSI) worldwide.



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Southern California HQ



Culinary and R&D Innovation



Shelf-stable Sauces

Custom Shelf-stable Sauces

Classic Italian shelf-stable sauces including Marinara, Pomodoro, Amatriciana, Arrabbiata and many others as well as refrigerated and frozen Alfredo, Vongole, Vodka Cream and Pesto.



Fire Roasted Garden
Vegetable Sauce



Fire Roasted Mushroom
and Tomato Sauce



Fire Roasted Red Pepper
and Tomato Sauce



Pomodoro
Sauce



Marinara
Sauce



Pizza
Sauce



Red Wine
Fennel Sauce



NEED INFO?
Contact us with questions about products or services.
909-428-8520 | info@haliburton.net

NEED A CHALLENGE?
If you want to join a team that embraces growth and continuous improvement, we want to hear from you.
careers@haliburton.net

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