

**HALIBURTON**  
INTERNATIONAL FOODS

**Food Manufacturing and  
Development Capabilities**



Recognized by the nation's largest multi-unit restaurant operators as a trend forward, innovative custom food product manufacturer and development company, Haliburton International Foods has the culinary and food science excellence to create "best in class" products that will differentiate your menu from the competition.

Our capabilities include fire roasted & pickled vegetables, globally inspired sauces & salsas, artisan soups, decadent dessert sauces, cutting edge beverage mixers, ancient grains, beans, savory jams, relishes and many other niche food products. Haliburton's custom culinary creations are designed specifically for multi-unit restaurant operators looking for scratch quality with ready-to-use convenience customized to suit their specific operations.



Culinary Kitchen



Home Office

- ## Our Core Values
- Exceptional People, Exceptional Solutions
  - Leadership in Menu & Product Innovation
  - Culinary and Technological Expertise
  - Trust and Respect for Customers, Vendors and Team Members
  - Clear, Honest Communication
  - Workplace Diversity
  - Focus on Food Safety
  - Empowerment and Accountability
  - Teamwork and Collaboration
  - Profitable and Sustainable Growth
  - Eco-Conscious and Eco-Friendly

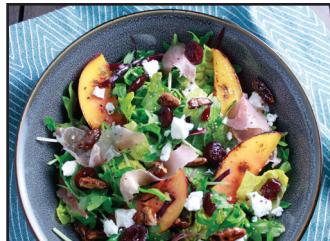


R&D Lab

## One of the Fastest Growing Manufacturers

Established in 1992 with the goal of marrying food science and culinary excellence to improve the quality and reduce the cost of manufactured foods, Haliburton has grown into a specialty foods powerhouse. We service the nation's largest national restaurant chains, retailers and food manufacturers from our newly constructed 300,000+ sq. ft. state-of-the-art manufacturing facility in Ontario, California featuring:

- State of the Art Development Kitchens and R&D labs with more than 100 years of combined food experience
- Fully equipped physical chemistry lab with the latest testing equipment
- Certified on site Micro Lab featuring Dupont's BAX Rapid Microbial Testing System
- Extensive USDA Certified Food Processing Facilities
- National Distribution Operations with more than 2.5 million cubic feet of cold storage capacity



Clean Label  
Dressings



Aiolis, Pesto, Jams  
and Relishes



Ancient  
Grain Blends



Decadent  
Dessert Sauces



Reduction  
Sauces

**Best in Class Culinary and Research & Development Services**

As leaders in product design and menu concept development, Haliburton employs some very passionate chefs and food scientists. With extensive backgrounds in restaurant and hotel food & beverage operations and formal training in culinary arts and food science, team members understand what it takes to go from "concept to commercialization".

**Culinary and R&D Highlights**

- Account-specific corporate chefs with formal culinary and pastry arts training from the Culinary Institute of America, Le Cordon Bleu and Johnson & Wales University
- Account specific food scientists with diverse backgrounds in hot and cold process sauce, soup, grain, roasted vegetable and pickling product development.
- Two commercial demonstration kitchens with flexible equipment design including open flame and flat top grills, Rational self-cooking center, combi oven convection ovens, deep fryers, salamanders, institutional wok station, immersion circulators, high speed panini press and microwaves.
- Large, roomy 12 station R&D lab with induction cooktops, presentation station and an array of product testing equipment.



## Hot & Cold Process Sauces

- Savory and sweet hot and cold process sauces and salsas with a focus on clean label design
- Ready-to-use (RTU) and concentrate formats
- Chile toasting capability for unmatched depth of flavor and authenticity
- Regionally authentic Mexican salsas and sauces
- Extended shelf life
- Shelf stable, refrigerated or frozen
- The latest high speed packaging equipment with industry leading packaging rates from 50 to 240 bpm
- Operations-friendly, customizable flexible packaging to suit your menu design
- Over 100 million pounds of kettle capacity
- Flash pasteurization and pouch chilling for vibrant color, flavor retention and extended shelf life



Globally Inspired  
Sauces



Aiolis, Pesto, Jams  
and Relishes



Authentic  
Salsas



Artisan  
Soups



Cutting Edge  
Beverage Mixer



## IQF Fire Roasted And Pickled Vegetables & Fruits

- Industry leader in fire roasting technology
- Ready-to-Eat Certification available for most products
- Proprietary oven technology with high temperature flame roasting and cryogenic flash freezing
- Best in class results for flavor, texture and color
- Custom blends including topical seasonings, sauces and other inclusions
- Over 150 million pounds of roasting and freezing capacity
- Quick pickled vegetables and fruits with a wide range of brine options
- Flexible packaging options from micro to bulk pack
- Processing facility strategically located near the California and Mexican farm belts



Fire Roasted  
Vegetables



Pickled  
Vegetables



Pickled  
Fruits



Fire Roasted  
Fruits

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**Fire Roasting**



## Ancient Grains, Rice, Bean and Potato Products

- Integrated continuous cook, chill and freezing process for exceptionally consistent finished product
- Individually quick frozen (IQF) thaw and serve and ready-to-eat (RTE) format
- Ancient grains and pseudo grains including farro, wheatberry, bulghur, red, golden and black quinoa
- IQF beans including pinto, kidney, black, white, garbanzo and lentils
- Endless variations of grain and vegetable blends and menu side dishes
- Custom blends with many choices of sauce, seasonings and inclusions
- Proprietary state-of-the-art grain flavor-infusion technology
- Over 56 million pounds of grain and bean cooking capacity



Grain Blends

Cold Process Sauces  
& Dressings

Chili



Beans



Vegetable Hash

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## Physical Chemistry Lab



## Quality Assurance & Food Safety

- Highly trained quality team staff with interdisciplinary backgrounds in Food Science, Microbiology and Chemistry
- Food Safety (FSMA) - Our food safety systems are risk based with an emphasis on HACCP, preventive controls (HARPC where applicable), and sound prerequisite programs to meet current and future requirements.
- GFSI - SQF Level II
- California Department of Public Health (CDPH) - Haliburton processes high acid (low pH) acidified and pasteurized food products under the jurisdiction and licensing of the State of California Department of Public Health (Cannery License Program) and the US Food and Drug Administration (Low Acid Aseptic Process Registration).
- USDA - Registered facility with on site USDA office
- Farm to Fork - Our food safety program spans every aspect of our operation and partner closely with everyone throughout our supply chain from our raw material suppliers, to our production team, and through our distribution
- Lab Testing - Utilizing the latest technology and lab equipment we have on site Microbiological, Physical, Chemical, and Sensory testing capabilities
- Foreign Material Prevention - Current Metal detection and X-Ray Technology
- Labeling - On site printing operations with GS1 compliant capabilities



