Market

A Closer Look at... Flatbreads

offers Mediterranean Pocket Pita Bread, Tandoori Roti Flatbread and Tandoori Naan to school nutrition operators. Stonefire's pita and roti breads are made with whole-wheat flour, and the *naan* is made with *ghee* (clarified butter) and buttermilk.

School nutrition operators can use the flatbreads to promote nutrition education and cultural awareness of Mediterranean and Indian foods. Try serving flatbread creations like Chicken Caesar Pitas for your school's Mediterranean menu day or Roasted Turkey and Brie Naan Wraps or Roasted Chicken, Cheese and Tomato Roti Wraps for a special

Indian cuisine promotion. Recipes can be found on the recipes section of the company's website.

The breads also can be introduced with more conventional fare. For example, the pita bread is ideal for sandwiches, while the roti bread works well as a base for pizza toppings and panini or as a complement to soups and pastas. The naan can be served alongside a hearty stew, chili or dip. To find out more or to view recipe ideas, visit www.stonefire.com.

Wow Factor Windsor Foods offers healthy wraps through its K12WOW! program. School nutrition operators can choose among three varieties: POSADA® Whole Grain Bean & Cheese Wrap and Southwestern Style Whole Grain Wrap, plus Golden Tiger® Orange Chicken Whole Grain Wrap. The POSADA wraps allow you to offer a wholesome vegetarian option. The Golden Tiger wrap comes preseasoned with a flavorful orange sauce. For more information, visit www. k12wow.com or call (713) 843-5200.

A Shining Choice Blue Diamond has made its Almond Breeze® Almondmilk available to foodservice operations. This is a dairy alternative with added vitamins and minerals that delivers the consistency of milk, but is free of soy, lactose, cholesterol, peanuts, casein, gluten, eggs, saturated fat and MSG. The product is said to work well as a dairy substitute in oatmeal, dry cereal, cream soups, sauces, smoothies, milkshakes and more. Almond Breeze Almondmilk is available in six varieties: Original, Vanilla, Chocolate, Unsweetened Original, Unsweetened Vanilla and Unsweetened Chocolate. To learn

> more, visit http://foodservice. bluediamond.com.

Give Me Five Alto-Shaam offers a five-year parts warranty on select holding cabinets for school nutrition operations. The eligible cabinet models are 500-S, 750-S, 750-CTUS, 1000-S, 1000-UP, 1200-S and 1200-UP. To



receive the five-year warranty, complete the warranty

registration card that is shipped with the holding cabinet and return the card to Alto-Shaam. Alto-Shaam also features a full line of cook and hold ovens, smokers, convection ovens, thermal shelves, merchandisers and display cases and more. Learn more by visiting

www.alto-shaam.com or calling (800) 558-8744.

The Suite Life
Vulcan Food
Equipment
Group, a division
of ITW Food
Equipment



Group, offers its V Series Heavy Duty Range Line and Cooking Suites. The V Series equipment is modular from top to bottom and side to side, allowing flexibility and customization for school nutrition operators as their kitchen needs change. Products in the range line are made from stainless steel and can be integrated with fryers, upright broilers, griddles and more. The heavy duty cooking suites come with special features such as refrigeration, heated plate cabinets and pot racks. Find out more information at www.vulcanequip ment.com.



Say Cheese When your students crave pizza, add a burst of flavor with POLLY-O Pizza Cheese. The cheese comes in whole, part-skim or fat-free

varieties in loaf or shredded forms. Each product has a 150-day shelf life. For more information about POLLY-O Pizza Cheese, visit www.polly-ofoodser vice.com or call (888) 765-5462.

Lighten Up

Hellmann's Real Mayonnaise® and Best Foods® Mayonnaise from Unilever Food Solutions



can be enjoyed with half the fat and half the calories. The Hellmann's Light and Best Foods Light formulations offer the rich flavor of Hellmann's Real Mayonnaise and can be added to sandwiches, salads and dressings on the school lunch menu. To find out more, visit www.unileverfood solutions.us/LightMayo.