



Sweet Street Desserts introduces the **Lemonade Cake with Meyer Lemon Curd**. Made with world renowned Meyer lemons and lemonade as its inspiration, this ultimate cake layers lemons with luscious, cool lemon mousseline and Meyer lemon curd. For this cake and more, visit www.sweetstreet.com.



As winter approaches our food tastes draw us to the comforts of richer, deeper flavors. **Fresh mango**, with its beautiful color and luscious flavor, makes an ideal ingredient to **retool condiments** that accent center-of-the plate proteins. In the National Mango Board's recipe for Jerk Chicken with Spicy Mango Topper, cinnamon and allspice reflect flavors of the season, and Fresh Mango Relish provides the perfect counterpoint to marinated, bacon-wrapped pork chops. For recipes and more, visit www.mango.org.

Vulcan sets a new industry standard for fryers with the launch of its **PowerFry VK Series Fryers**. The fryer features Vulcan's revolutionary FivePass heat transfer technology which maximizes uniform heat transfer to the oil, resulting in faster recovery and cook times. The simple yet innovative design cooks up to 25% faster producing more products in less time and will up to \$1,100 in energy use per year. Visit www.vulcanequipment.com.



Monin Gourmet Flavorings is now offering pourable Fruit Purées that work well in a variety of desserts, sauces and dressings, as well as smoothies, flavored teas and frozen cocktails. The purées are made with high quality fruits and natural flavors which are flash pasteurized to preserve its flavor, color and texture. The 1-liter plastic bottles require no thawing or preparation and



are available in eight popular flavors: Banana, Mango, Passion Fruit, Peach, Raspberry, Strawberry and Superfruit. Call 800-966-5225 or visit www.monin.com, for more.



Georgia-Pacific Professional announces the addition of the **Preference Advantage dinner napkin**, the newest compliment to the napkin portfolio, known for its high quality and durability. The new napkin is designed to be a cost-effective solution for value oriented, full-service foodservice facilities. The new 1/8 fold, 16 inch by 15 inch dinner napkin showcases an elegant emboss pattern keeping with the upscale, eye-pleasing appearance and has an excellent hand feel for greater guest satisfaction. Call 866-HELLO GP (435-5647) or visit www.gppro.com, for more.

Consider **Alluserve's new induction plate activator** for your healthcare meal delivery operations including room service, pods, traditional meal delivery, and remote room service set-ups. Ceramic plate service creates a more upscale presentation for patients while maintaining safe food temperatures for up to 30 minutes (with dome). The system features single and double charger models (120 volts) which can also accommodate 4 oz. induction bowls, a plate locator to accurately guide plates, and thermostat control which heats to approximately 210°F in one step. Ensure consistent temperature distribution for enhanced food quality and overall patient satisfaction. Call 888-892-2213 or visit www.alluserve.com, for details.



According to early trend predictions, 2012 is "The Year of the Potato." And, when it comes to seasonal promotions—Valentine's Day being among the busiest and most profitable—**Idaho potatoes** in menu descriptions attract attention and orders. For your

Valentine's Day promotions consider Idaho Fingerlings. Colorful, versatile, and flavorful, use fingerlings in signature dishes to surprise (Idaho Potato Shooters), satisfy (Idaho Fingerling Potato Pizza), and dazzle (Confit of Idaho Fingerling Potato Tart) your customers. For recipes and more, visit www.foodservice.idahopotato.com.

