



Tea Wave for fruit smoothies and more

Tea Wave offers foodservice operators a line of natural fruit smoothies blended with the health benefits of Rooibos red tea containing 50 percent more antioxidants than green tea or coffee. The products contain pure granulated sugar and no high-fructose corn syrup. Now, a new line, Barista Fria, offers a turnkey system for specialty coffee to create new coffee beverages and smoothies as well. Visit www.jason-beverageconcepts.com for details.



Celebrate spring with Wright® brand ham

Wright Brand delivers the quality, consistency and great taste customers expect from Tyson Food Service. Cured to create distinctive flavor and made from fresh

ham muscles, Wright Brand hams are designed to meet any application need — carving, slicing or shaving. Three product tiers make it easy to choose the perfect product for any menu need and at any price point, from the premium and mid-tier offerings to the value of the Wright brand to Tyson's Corn King® brand. All hams are gluten-free, and several varieties carry a Lean or Extra Lean claim. Visit www.tysonfoodservice.com.

ChefTec enhances Nutritional Analysis Service

Culinary Software Service's ChefTec recently enhanced its online Nutritional Analysis Service to include the USDA National Nutrient Database for Standard Reference (SR) 23 release. The SR23 release contains data on over 7,500 food items and up to 146 food components which means ChefTec's Online Nutritional Analysis Service is now more comprehensive than ever. End users can also download allergen information into their desktop ChefTec. NAS gives a quick and accurate analysis of recipes for fat, allergens, calories, nutrients, and now micronutrients. When using the Nutritional Analysis Service, allergens will be automatically added to ChefTec data so this information will be displayed on the Nutrition Facts label. Visit www.culinarysoftware.com for more information.

Profits from eco-friendly water purification unit

Atlas Water Systems introduces Water by Sidea, a new solution for premium quality waters, both still and sparkling, that is eco-friendly



Vulcan introduces V Series with modular design

Vulcan V Series offers durability and versatility with a line of heavy duty ranges and customized cooking suites. Modular from top to bottom and side to side, the range line has stainless steel construction for durability and can easily be integrated with other equipment. The heavy duty cooking suites come with such special features as refrigeration, heated plate cabinets, Bain-Maries, prep sinks / hand sinks, faucets, pot racks and more. Go to www.vulcanequipment.com.

while eliminating the need to order, store, refrigerate or dispose of traditional bottled water. Bottles are reusable, dishwasher safe and made from recycled glass. Italia Sidea was developed 30 years ago and is a leader in water purification system. Various systems are designed for different needs and sizes of operations. Reduce impurities and bad tastes or smells in your water with its double filtration treatment. Cut your expenses and carbon footprint while improving tastes of both food and beverages and earning Green Restaurant points. Go to www.atlaswatersystems.com.



New soups joins Kettle Cuisine's line of quality items

Yankee Bean & Bacon soup and Indian Lentil Stew join Kettle Cuisine's line of premium, all natural soups. White beans are slowly simmered in handcrafted beef stock

and blended with sautéed all natural bacon and fresh potatoes for a soul warming experience in Yankee Bean & Bacon. Staying true to authentic flavors, Indian Lentil Stew begins by sautéing garlic, ginger and red curry to flavor simmering lentils, tomatoes, and spinach and is finished with a touch of sesame oil and fresh herbs. For information on the complete line, visit www.kettlecuisine.com.



Maristella's introduce new arancini & pot pies

Maristella's Fine Foods in Boston introduces a new line of Sicilian Arborio rice arancini in five seafood varieties at the International Boston Seafood Show. Choose from wild caught Blue Crab with Gorgonzola cheese and Applewood smoked bacon, wild Alaskan salmon with white wine and capers, wild caught scallops with Applewood smoked bacon, wild caught North Atlantic lobster with Sherry cream sauce and wild caught shrimp with all natural pesto. Marine Stewardship Council Certified (MSC) salmon and shrimp are used in the fully cooked, eight count ready-to-heat and serve arancini for use as appetizers, side dishes or entrées. Separately, Maristella introduces a line of pot pies including wild Atlantic haddock, wild caught shrimp and Andouille sausage gumbo, lobster with saffron scented creamed corn and wild Alaskan salmon with horseradish and chipotle in Booth 2537. Visit www.maristellasfinefoods.com.

Fresh or frozen cranberries from Cape Cod Select

Delicious and able to deliver a wide range of health benefits, cranberries contain significant amounts of antioxidants and other phytonutrients that may help protect against cancer and other diseases. Now, Cape Cod Select offers foodservice

operators both fresh and all natural, fresh frozen year-round. Serve as a chutney appetizer, in desserts, breads and muffins and with entrees. Go to www.capecodselect.com for recipes.

Valrhona introduces new milk chocolate couverture

Valrhona has a new Caramélia milk chocolate couverture using dairy based caramel from real skim milk and butter as a main ingredient instead of merely caramelized sugar. The result is a smooth and silky milk chocolate with clear cocoa notes and vibrant hints of caramel. Visit www.valrhona.fr.

New black garbanzo beans from Indian Harvest

Indian Harvest introduces a new addition to its boutique line of exclusive, limited-quantity beans, legumes and grains: black garbanzos. The legumes are the size of a large pea with an earthy, smoky flavor and subtle sweet notes. Use for humus, falafel or other dishes that call for chickpeas. Go to www.indianharvest.com.



Leverage social media platform to build business

LivingSocial, a Washington, D.C. based company, leverages social media to drive business by incenting consumers to promote restaurants by offering deeply discounted promotions to millions of subscribers in 10 countries. Operators drive new business to their restaurants because subscribers to LivingSocial are given an incentive to pass on offers they receive daily. Subscribers click to purchase and then share with friends to get the offer free if three of their friends buy it. Merchants pay nothing for the promotion and share in the revenue generated by the 24 hour event presented on LivingSocial's platform. Broaden your market and attract new clientele with a simple, cost effective concept. Go to www.livingsocial.com/getfeatured.



Dave's Gourmet Pastas for sauce solutions

Dave Hirschkop, owner of award-winning Dave's Gourmet Pastas, believes there's more to the perfect bowl of pasta than a bottled sauce. He created his own line of award winning sauces and food

products, with recipes inspired from years of running a restaurant. Visit www.davesgourmet.com for complete details on sauces that have won top Fancy Food Show honors.