

SYSCO ETHNIC FOOD BRANDS



SYSCO's Block & Barrel product line is a collection of delicatessen products. Bulk and pre-sliced meats, turkeys, hams, cheeses, salads, potato chips, and condiments are just a few of the of the fine products available in eye-pleasing Block & Barrel packaging.



Arrezzo is SYSCO's premium Italian brand including a wide array of Italian products, including specialty tomatoes and sauces, pizza toppings and cheeses, Italian meats, breads, and desserts. The Arrezzo line features authentic, Old World products specifically created to assist foodservice operators in preparing authentic Italian dishes.



Ottimo Italian products are for the foodservice operator looking for outstanding value without compromising quality. Ottimo products include imported pastas and olive oils, cheeses, and specialty meats. Other SYSCO Italian brands include Suprema tomato products made exclusively from the finest California pear tomatoes and PASTA LABELLE pastas made from the world's finest Italian grade durum semolina.



Sparked with the flavors of the Sonoran desert, SYSCO's trademarked collection of south-of-the-border products provides the essential beginnings for flavorful Mexican cuisine. Fresh-packed jalapenos, triple-cleaned pinto beans, hand-stretched tortillas, guacamole, and fajita meats are among the Casa Solana products.



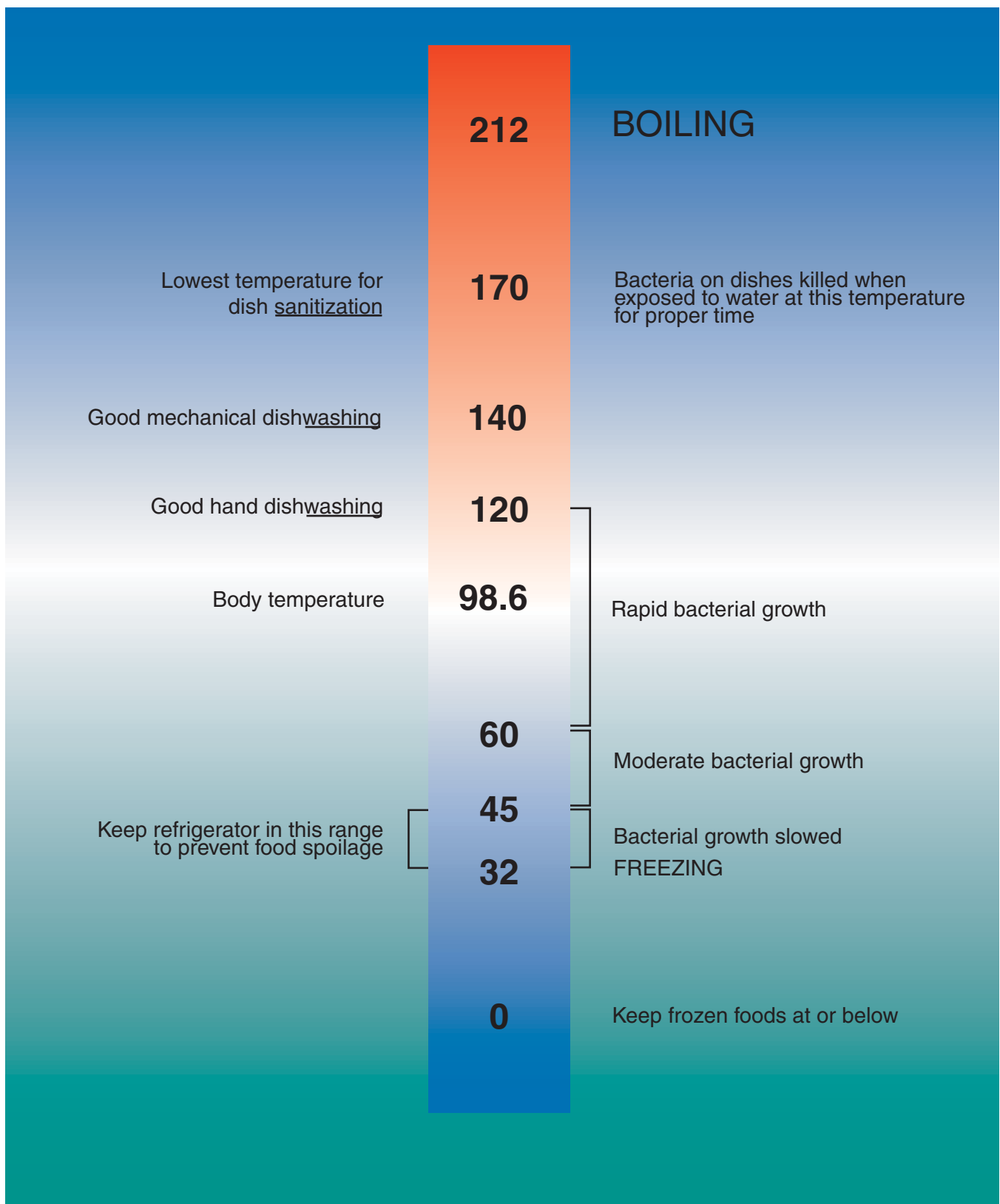
Jade Mountain is SYSCO's line of fine Asian products. Seasoned oils and vinegars, water chestnuts, oyster sauces, and staples including rice and egg roll wrappers make it easy to add a touch of the Pacific Rim to your menu.








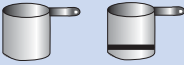



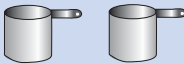

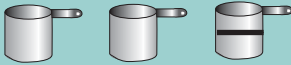

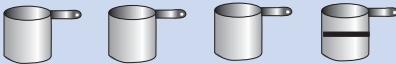



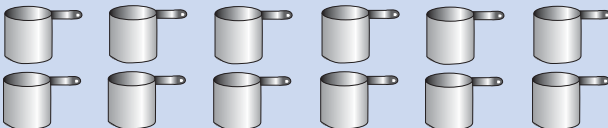
SYSCO's House Recipe front-of-the-house products compliment any menu offering. From condiments to crackers, distinctive flavor profiles and attractive packaging add quality and appeal to the tabletop. House Recipe ketchups, steak sauces, and hot sauce can be customized with your name at no additional cost.



TEMPERATURE AND FOOD SANITATION



GUIDE TO COMMON CAN SIZES

CAN SIZE	CUP EQUIVALENT	
 6 oz	 3/4 cup = 6 oz (6 fl oz)	Used for frozen concentrates, juices, and individual servings of single strength juices.
 8 oz	 1 cup = 8 oz (7 3/4 fl oz)	Used mainly in metropolitan areas for fruits, vegetables, and specialty items.
 No. 1	 1 1/4 cups = 10 1/2 oz (9 1/2 fl oz)	Used for condensed soups, some fruits, vegetables, meat, and fish products.
 No. 300	 1 3/4 cups = 15 1/2 oz (13 1/2 fl oz)	Used for specialty items such as beans with pork, spaghetti, macaroni, chili, and a variety of fruits including cranberry sauce and blueberries.
 No. 303	 2 cups = 1 lb (15 fl oz)	Used extensively for vegetables and fruits such as cherries, fruit cocktail, and apple sauce.
 No. 2	 2 1/2 cups = 1 lb 4 oz (1 pint 2 fl oz)	Used for vegetables, juices, and many fruits.
 No. 2 1/2	 3 1/2 cups = 1 lb 13 oz (1 pint 10 fl oz)	Used principally for fruits. Also used for vegetables such as tomatoes and pumpkin.
 46 oz	 5 3/4 cups = 46 oz (1 qt 14 fl oz)	Used almost exclusively for juices. Also used for whole chicken.
 No. 10	 12 cups = 6 lbs 9 oz (3 qts)	"Institutional" or "restaurant" size. Used for most fruits and vegetables.

Substituting one can size for another

1 No. 10 can =

- 7 - No. 303 (1 lb) cans
- 5 - No. 2 (1 lb 4 oz) cans
- 4 - No. 2 1/2 (1 lb 13 oz) cans
- 2 - 46 oz cans