

DECEMBER 2014

School

Solutions & Strategies  
for K-12 Foodservice

# Nutrition

WELLNESS IDEAS • THE PROBLEM OF PRODUCT SHORTAGES • CLEAN LABELS

*The*  
**Science  
of Baking**





# On the Market



**Easy Does It** You may find that cooking has never been so easy when you try **Vulcan's ABC Series Combi Oven/Steamer**. School nutrition operators can roast, bake, steam and

rethermalize menu items with no programming required. A patent-pending humidity-level control automatically makes adjustments, and the unit has just three knobs. Both gas and electric boilerless combi ovens are available, holding 7 (18x26-in.) or 14 (12x20-in.) pans. For more details, visit [www.vulcanequipment.com/k12](http://www.vulcanequipment.com/k12) or call (800) 814-2028.

**Snackful O' Goodness Barrel O' Fun Snack Foods Company** offers a variety of Smart

Snack-compliant tasty items for your school nutrition operation. With a multitude of specific types and flavors, products come in the following categories: Baked Potato Crisps, Tater Pops, Snackin' Puffs, Baked Snacks and Popcorn. Learn more at [www.barrelofun.com](http://www.barrelofun.com) or call (800) 346-4910.



**Tag 'Em and Bag 'Em** Now joining the Platinum EZ Bagger from **Platinum Packaging** is the company's new Platinum Vertical Bagger. This new vertical bagging machine allows effortless single-serve packaging of fruits, vegetables and other products for K-12 school meal operations. It can bag hot items (such as baked fries) or loose edibles (such as grapes or celery). The Vertical Bagger has both fully automatic

and semi-automatic settings, as well as varying degrees of speed, which reduces downtime while lowering packaging costs. Visit <http://platinumpkggroup.com/vertical-filling-sealing-solutions> or call (562) 630-6700 to learn more.



**Tons of Possibility** Smokewood/Rio Rancho Tostada Tubes and Crowns/Bowls from **Source Atlantique** offer a fast-food appeal to students while meeting federal whole-grain requirements. The all-natural, preservative-free products have a 12-month shelf life and can be served up to 24 hours after baking. The product provides a vehicle for using commodity products and offers menu versatility—use for taco bars, bowl recipes, salads and more at breakfast, lunch and snack/supper. Call (888) 470-0626 or visit [www.sourceatlantique.com](http://www.sourceatlantique.com) for more production information.

**Pack 'Em Up** If you've been looking for a machine to seamlessly seal pre-plated trays for satellite meal delivery, **Preferred Packaging** now has a solution. The Omni IDX280E-DL Dual Lane Heat Seal Machine is designed to seal heat-sensitive film to plastic or paper surfaces, creating a tamper evident, stay-fresh seal. The machine can support two-across sealing on trays at speeds of up to 60 trays per minute, and it has an optional Omni THF Dual-Lane



Fruit Filling System. It also has a stainless steel finish for low maintenance and easy cleaning. Check out [www.prefpkg.com](http://www.prefpkg.com) or call (800) 406-0038.

**Raising the Bar** **The Father's Table** now offers fully baked, whole grain-rich Healthy Bars to satisfy student cravings at lunch or breakfast. They do not contain high-fructose corn syrup and

offer 1-2 grains, depending on the size, toward meal pattern requirements. The Cherry Apple Crunch bar comes in 2.25-oz. and 1.25-oz. sizes, while the Triple Berry Crunch bar comes in 2.25-oz. All are individually wrapped. Call (407) 324-1200 to learn more.

**Purple Power** **Dominex Eggplant** offers several foodservice products to operators looking for vegetarian options. These include Vegan Burgers, Parm Bites, Vegetarian Meatballs, Parm Patties, Parmesan Sliders and Eggplant Cutlets. The Vegan Burgers are available as 4-oz. patties and are high in antioxidants. The Parm Bites can serve as a snack or as a meatless substitute for chicken nuggets and can be dipped in marinara sauce. Visit [www.dominexeggplant.com](http://www.dominexeggplant.com) or call (904) 810-2132.

**Hold the Gluten** A leading provider of whole-grain and gluten-free foods says it has devised a simple and safe solution for handling gluten allergies. Gluten Free 1-to-1 Baking Flour from **Bob's Red Mill** allows cooks to convert conventional recipes to gluten-free versions by replacing the amount of traditional flour with the same amount of 1-to-1 Flour. This brown rice- and sorghum-based flour blend is said to provide a close result to baking with standard wheat flour. For more information about this and other gluten-free cooking options, visit [www.bobsredmill.com](http://www.bobsredmill.com).



**Quality Queso** Give your students a classic crowd-pleaser that also meets federal nutrition standards with Fernando's Cheese Quesadillas from **Foster Farms Foodservice**. Each tortilla is whole grain-rich, and the CN-labeled menu item provides 1 grain and 1 meat/meat alternate. It also offers a low portion cost and easy prep. Visit [www.fosterfarmsfoodservice.com/k12-fernandos.cfm](http://www.fosterfarmsfoodservice.com/k12-fernandos.cfm) or call (800) 554-6888 to learn more about this and more than two dozen other products that meet federal requirements.