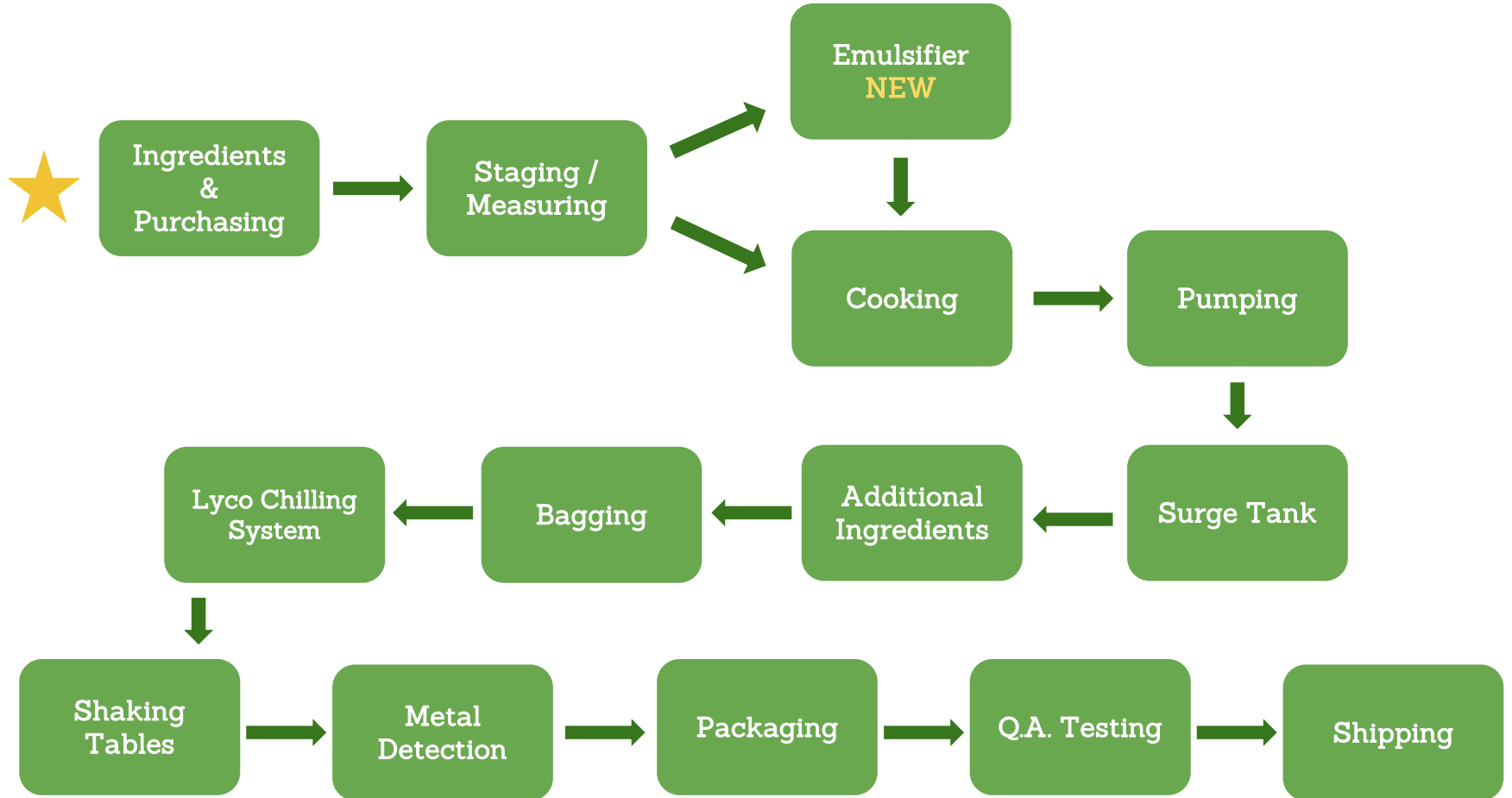




Offering Solutions
from Craft to Kettle

Please enjoy your
tour through our
Bistro Soup &
Chili division at
Vienna® Beef





Ingredients & Purchasing

Sourced locally whenever possible.

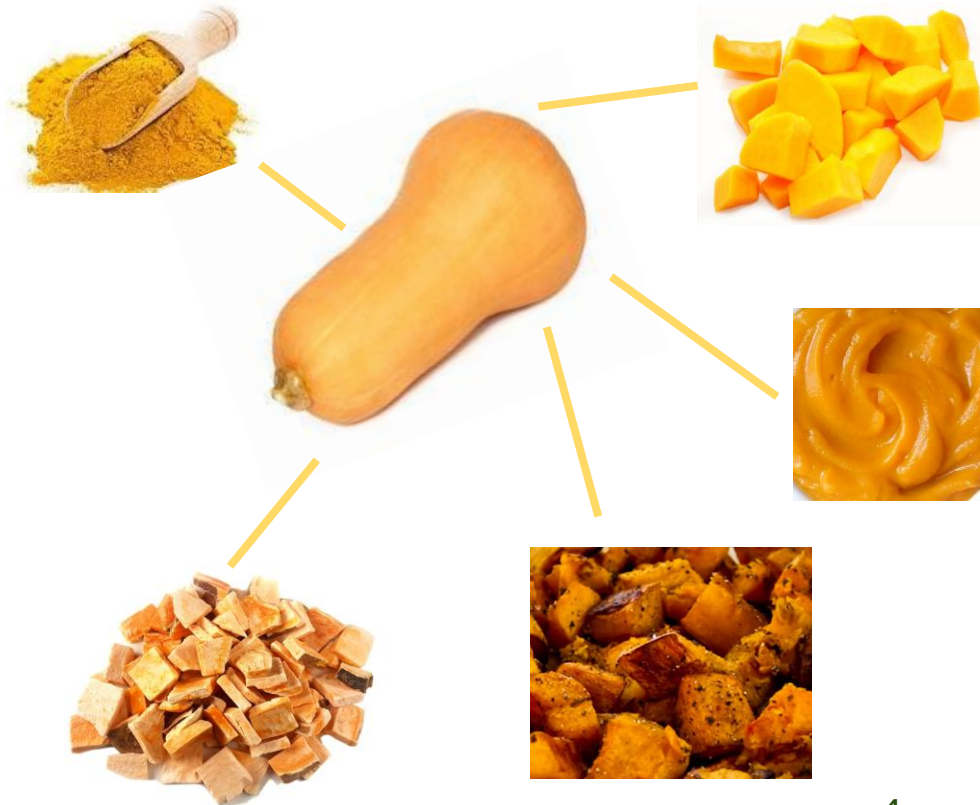
Traceability is a priority.

We use the same high quality beef that is in our hot dogs for our chilis.

We are able to use many forms of ingredients: bases, pastes, powders, dried, fresh, frozen, etc.

Solutions:

Cost control, customization, seasonality, consistency, and on-trend.



Staging & Measuring

All ingredients are weighed, sorted, then staged prior to each production run.

Allergens are kept separate and are handled with special attention.

Solutions:

Consistency, quality, “hands-on” approach, and efficiency.



“Everything In It’s Place”

NEW Emulsifier - For large volume oppertunities

Allows us to produce:

- Sauces
- Pureed products
- Dressing
- Gravies
- And More!

Solutions:

New capability that opens the door for many new products.



Cooking

Constant temperature control is kept throughout the process.

Continuous delicate agitation ensure even cooking and ingredient distribution.

Solutions:

QUALITY, small batching capabilities, consistency, efficiency, and customization.



NEW Pumping - Capability

To assist moving thicker products more efficiently

Solutions:

Cost savings and faster throughput which means lower cost.



LEFT: Wild Rice with Chicken

RIGHT: Broccoli & Cheddar

BOTTOM: Potato & Cheese flavored with Bacon

Surge Tank

Gentle agitation to ensure even ingredient distribution during bagging.



Italian Wedding with Meatballs

Precise Ingredient Distribution

Double and triple stage ingredient filling system, this allows more delicate ingredients to be added in stages maintaining ingredient integrity.

Solutions:

Maintains ingredient integrity, cost control, customization, seasonality, and consistency. Example: Each 4 lb. bag has the exact same amount of ingredients, every time.



Bagging

Product is dispensed in tandem with bucket dumped ingredients to a specified weight ensuring every bag has the same amount of added ingredients.

Solutions:

Brand new equipment, increases efficiency and allows for more precise weight control per bag.



NEW Lyco Chilling System

State-of-the-art water chilling system employs gentle agitation with rotating baffles which allows for a fast chilling process and makes for ingredients to have a good texture and bite.

Solutions:

Product safety & integrity, food safety, and efficiency.



Metal Detection

Full metal detection with automated bag removal.

Solutions:

Safety is our #1 priority. Metal detection before chilling and one after chilling cycle.



Packaging

“Bags are Best!”

Elimination of #10 Cans Results in...

- Immediate money saving opportunity.
- Fewer refuse pickups.
- Reduced labor and training cost.
- Safer handling procedures.
- No sharp edges.
- No opportunity for metal shavings in product.

4 x 4 lb. – Typical Pack 256 oz per case

4 x 8 lb. – For custom large volume

Capabilities 1 lb. - 8 lb. pack sizes*

*Certain volume expectations apply.



Quality Assurance

All products are tested to ensure quality, consistency, and safety.

SQF Level 2

Level 2 is a certified HACCP food safety plan that is benchmarked by Global Food Safety Initiative (GFSI) which is a collaboration of the world's leading food safety experts representing a broad range of participants in the supply chain, from primary producer to retailer.

Halal Certified with an onsite inspector.

Current Vienna® Beef Markets

- US
- UAE
- Kuwait
- Oman
- Qatar
- Bahrain
- Canada

Developing Vienna® Beef Markets

- Mexico
- Philippines
- Chile
- Costa Rica
- KSA
- EU



LEVEL 2 CERTIFICATION



Shipping

From hand delivering a sample down the street to shipping across the world, we are always trying to get our product to the customer as fresh and fast as possible.



Vienna® Beef

Vienna® Beef was founded in 1893. Austrian-Hungarian immigrants Emil Reichel and Samuel Ladany introduced their family frankfurter recipe at the legendary Columbian Exposition/World's Fair. The hot dog was a hit, and Vienna® Beef was born.

125 years later, we're still making our sausages along with our deli meats, our Bistro soups & chili offerings and our Chipico refrigerated pickles the old-fashioned way, with premium ingredients and our proprietary recipes.

Please reach out to your local Vienna Beef representative for more details.

