

READY TO FLAVOR™



QUALITY ASSURANCE *you can* **TRUST**

 **MINOR'S**
TRUSTED BY CHEFS™

CREATING *with* EXCELLENCE

As the world's largest food manufacturer and industry leader in quality assurance, Nestlé Professional puts quality, consistency and food safety at the forefront of everything we create. The most recent result of this commitment is Minor's® bases, concentrates and sauces—now Ready to Flavor™ and Tested Ready-to-Eat. With this and future innovations, we remain dedicated to leading in excellence.

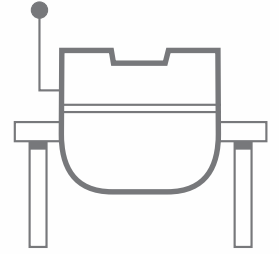
Lemon Oregano Chicken Salad
Made with *Minor's* Natural
Gluten Free Chicken Base



TESTED
READY-TO-EAT



Rigorous Ingredient Sourcing



Ingredient Handling
& Kitchen Processes

WHAT IS READY-TO-EAT?

According to the FDA and USDA, “Ready-to-Eat” (RTE) means the food is in a form that is edible without any additional preparation to achieve food safety. *Minor’s* Ready to Flavor products can now be incorporated into hot and cold applications without the added step of cooking.

HOW WE ACCOMPLISHED READY-TO-EAT DESIGNATION

We have maintained the trusted flavor of *Minor’s* products and delivered greater benefits by further optimizing the sourcing and handling of our ingredients, enhancing our kitchen processes and advancing to a high-hygiene packaging environment.



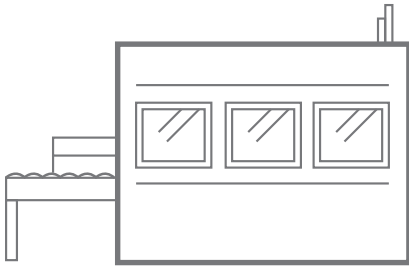
Enhanced Standards for Incoming Materials

INGREDIENT SOURCING

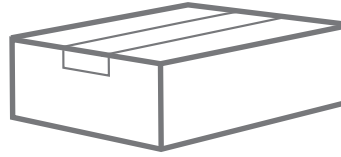
- Rigorous end-to-end classification and evaluation of every single ingredient in all of our product recipes to meet or exceed our global standards.
- A full-time auditor dedicated to Ready-to-Eat ingredient suppliers.
- Limited the number of suppliers to allow tighter control and more end-product consistency. When selecting suppliers we prioritize quality, control and consistency over cost. The result is a higher quality, more consistent and more flavorful ingredient for the kitchen.

INGREDIENT HANDLING

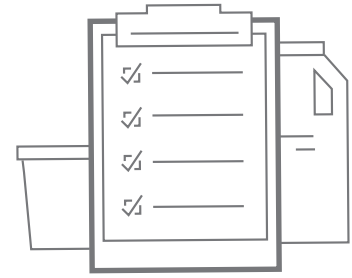
- Every critical incoming shipment is tested for absence of pathogens. Ingredients undergo our comprehensive evaluation for proper sensory attributes as well.



High Pressure Processing



High-hygiene Packaging



RTE Validation/Testing

Process Enhancements

- High Pressure Processing (HPP)—a natural, state-of-the-art pressure-preserve technique to reduce microbes without changing flavor, texture/physical integrity, color or nutritional content of the product.
- Enhanced cooling capability to meet or exceed all required cooling curves.

High-hygiene Packaging

- Packaging area is now a restricted zone (air-lock system) with controlled traffic flow of both people and materials.
- Separate, segregated high-hygiene area with hepa-filtered air for finished product to be packaged.

Validating Ready-to-Eat Integrity

- Detailed, daily sampling of every production run to ensure each product is Ready-to-Eat.
- No product is released into distribution until all tests have been cleared.
- Product cases still fully traceable throughout entire distribution.

Comprehensive Standards

- USDA Ready-to-Eat sampling—USDA can sample finished goods at any time because we are now a Ready-to-Eat facility.
- Per USDA practices, on-site USDA representative present for all shifts.
- Daily internal audits.
- International Nestlé team audits annually against the highest global standards.
- Per GFSI standards we are a Certified FSSC (Food Safety System Certification) ISO 22000 facility, audited annually.

The same distinctive, mouthwatering flavor trusted by chefs is now ready to enhance hot and cold applications across the menu. With Ready-to-Eat status and the highest standards of quality from a leader in the industry, Minor's Ready to Flavor products offer the utmost in confidence and inspiration for every kitchen.

For more information about Minor's Ready to Flavor products please call 1.800.243.8822 or visit flavormeansbusiness.com/ReadyToFlavor.



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