

HALIBURTON

INTERNATIONAL FOODS

FALL 2010

**New Logo,
New Website,
Same Impeccably
Roasted Veggies.**



New Website home page

Welcome to Haliburton International Foods, although we are still the same company from whom you can expect exceptional Center-of-the-Plate IQF roasted and grilled vegetables, unique soups, sauces, marinades and spreads, we have renovated and updated our brand image. We have a new logo, a new corporate design look and image and a new website that better explains and illustrates our capabilities – and the many ways we can help you do what you do better. Please visit our new site at www.haliburton.net to see for yourself. Haliburton, equal parts food, science and taste.



Ontario, California Manufacturing
And Distribution Facility



SOUP'S ON!

With the summer season over, Mother Nature has brought us new fall bounties that the Culinary Team at Haliburton have been excitedly waiting for. With certain produce that have hit their flavor peak, we can use them to create a vast array of unique and craveable soups that are sure to make your customers' mouth water and their stomachs content. Because of our strategic location in Southern California, close to the growing regions, we are able to benefit from the availability of fresh produce throughout the year as well as seasonal offerings. We use that to our advantage in that we can offer the freshest tasting soups to our customers. With our culinary team, we have the expertise to create amazing

soups that can be customized to your restaurant concept. Haliburton has the capability to fire roast vegetables to add distinctive flavor to the ingredients that go into our soups. Whether you need a scratch-cook base where you would finish it in-house or a fully finished soup, we can deliver on taste and quality. Depending on your method of delivery and/or storage, we can customize the product to be Shelf-stable, refrigerated, or frozen to maximize logistical efficiencies. Whether your customers are craving a Roasted Butternut Squash and Shrimp Bisque or a Tuscan Roasted Vegetable Soup, Haliburton will deliver.

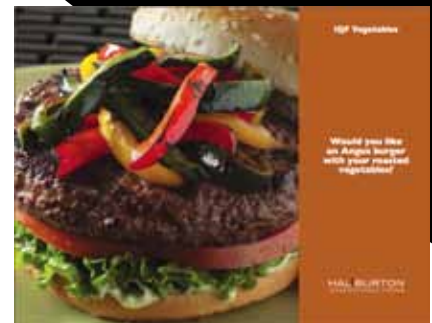
Joseph Antonio
Corporate Chef Contributing Editor

**New Products
New Product Brochures.**

Quote of the month.

“ Throughout my 15 years in the industry I have engaged myriad vendor partners in the development of new products and ingredients. Without question, your team continues to exceed industry best practice standards, delivering dynamic product solutions consistently. ”

- Mike Salem
Senior Director of Research
& Development
Del Taco, LLC



Our marketing team has been working diligently for months now on a new series of product brochures. As our product line continues to expand, the need to update our marketing materials was long overdue. Alas, the first four of what will likely be six or seven new product brochures are complete, those being: The IQF Vegetable brochure that outlines our complete line of frozen roasted and grilled vegetables and vegetable blends, The Salsa brochure with information about our unique flash pasteurization and flash cooling process for creating safe, ready-to-eat salsas, The Sauces, Marinades and Spreads brochure outlining our unique culinary creations and The Soups brochure detailing our product capabilities in the ready-to-use soup and soup concentrate categories. Much thanks to Rich Marasco our Director of Culinary and Joseph Antonio our Corporate Chef for their devotion and endless hours contributed to the conceptualization and creation of the foods that were photographed for these new brochures. The brochures are available in print and electronic versions now and will be posted to our website as downloadable PDF versions this month.

Eliminate Portion-Bagging Microwave Items From Your Prep List Forever.

Richard Marasco
Director of Culinary/Con Ed.

Weighing ingredients into portion bags is a long standing practice and a crucial component to controlling food cost for most restaurant operators. Unfortunately, this "back of house" task is extremely time consuming and as many restaurant managers have experienced during line checks, not always on spec. With a goal of delivering exceptional quality to your guests while controlling costs and reducing prep load, Haliburton International Foods has developed a complete line of cost effective alternatives. Unlike foods portioned at the

restaurant level, our microwaveable pouches create a gentle steam cooking environment within the bag. As a result, reheat times are short; moisture, texture and color are superior and cooks have more time to focus on improving execution. With this new capability, Haliburton can now offer its "Best In Class" Fire Roasted IQF Vegetables as well as an array of IQF Rice and Pastas Dishes in convenient microwaveable portion pouches. Looking to elevate your vegetable offering – How about Fire Roasted Green Beans with Pine Nuts; Brussels Sprouts with Garlic Butter Sauce or Fire Roasted Edamame with Soy Wasabi Sauce. Tired of poorly

executed rice – Try any number of our new rice dishes including

Thai Green Curry with Fire Roasted Pineapple or Pacific Rim Rice & Vegetable Blend with Freshly Roasted Sugar Snap Peas and Soy Ginger Sauce. Looking for fully prepared pastas with exceptional ingredients...try Gemelli with Roasted Crimini Mushrooms, Sun-dried Tomatoes and Basil Pesto or Penne with Fire Roasted Asparagus, Matchstick Carrot and Lemon Wine Sauce. Whatever your menu concept or portioning needs, Haliburton International Foods can work with your development team to compose a finished dish that exceeds your quality, cost and operational expectations.

Vendor Partners Ilapak and Yamato deliver the first of the new High Speed Packaging Lines.

Trying to find a high speed packaging machine capable of running a broad range of films including polypropylene, barrier, laminate and polyethylene, was no easy task. Combine that with our need to make a multitude of package styles such as pillow, gusset, flat bottom and quad seal at speeds in excess of 140 ppm made it that much harder. The solution, Ilapak's

Vegatronic 4000SP Continuous Motion Vertical Form Fill Seal (VFFS) packaging machine combined with Yamato's newest Multi-head Weigher; The Sigma F-I Frontier Series.

The first of the new packaging lines was installed last month and is an integral part of our frozen roasted vegetable blending and packaging operation. As we continue to expand this product category, our ability to run laminated barrier films for microwave heating will be an important factor in the success and continuing growth of this product line. With the second new packaging line scheduled to be running by mid November, we will have the scale to offer quality microwave solutions for foodservice operators and retailers nationwide.

Ian Schenkel, President,
Haliburton International Foods, Inc.

New Heat Exchanger makes a difference.

For almost two decades, Haliburton has been manufacturing a full line of fully pasteurized, aseptically filled vegetable bases and purees. As growth in this category of our business continues, the need for additional processing capacity was recently addressed with the installation of a new Feldmeier heat exchanger and Dupont aseptic filler. The addition of this new processing equipment means increased manufacturing capacity and additional packaging options for our customers.



Feldmeier Heat Exchanger

Focusing on Core Values.

Since our inception, core values have defined the way that we interact with customers, suppliers and each other. They shape the culture of our company and guide how we behave and make decisions. Each newsletter, we define one of our core values. This month, we define Leadership in Innovation and Quality, our fifth core value: We are committed to continuous quality improvement and innovative product design in all that we do, so that we will rank amongst the world's leading food manufacturers in total customer satisfaction by understanding what our customers want, by helping them use our products to their maximum benefit and by delivering all that flawlessly.

Team Member Spotlight.

Romanna Clark

Director of Research and Development

Romanna Clark is the Director of Research and Development for Haliburton International Foods, Inc. She has more than 17 years of research, development and culinary experience; Romanna is a leading industry expert in savory products development. A career professional, Romanna has worked for Case-Swayne in Corona, California, Nabisco Foods in East Hanover, New Jersey, Ventura Foods in City of Industry, California and Two Chefs on a Roll in Carson, California. Romanna is a graduate of California State University at San Bernardino where she earned a Bachelor of Science degree in Foods and Nutritional Science. Romanna also has an MBA degree from the University of Phoenix. A consummate professional and leading industry authority, Romanna leads Haliburton's team of product, process and packaging research professionals.

Ioannis "Yannis" Oikonomakos, Ph.D.
Manager of Food Safety and Quality

Yannis is a graduate of Oklahoma State University with a Master of Science (M.S.) degree in Horticulture and a Doctorate of Philosophy (Ph.D.) degree in Food Science. Yannis also has a Bachelor of Science (B.S.) degree in Crop Science that he earned at the Technological Educational Institute of Crete, Greece. Yannis has extensive knowledge and experience in the fields of Food Chemistry, Food Allergens, Agricultural Biosecurity and Food Microbiology including microbial forensics and rapid detection of food and plant pathogens. A well-regarded industry professional and research scientist, Yannis has collaborated on research and industry publications in the fields of horticulture, food science and microbiology.

As Manager of Food Safety and Quality, Yannis leads our Quality Control team, implements product and process optimization studies and spearheads our industry leading research into pathogen detection, prevention and elimination.



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