

Sauces • Marinades • Spreads



**Our sauces
turn ordinary into
extraordinary.**

HALBURTON
INTERNATIONAL FOODS

We make our sauces from scratch, so you don't have to.

Gourmet sauces are no longer the domain of high-end full service restaurants and classically trained chefs. Haliburton's broad line of ready to use sauces, marinades, dips and spreads utilize advanced processing and packaging technologies to deliver complex flavors and intense aromas, while maintaining fresh vibrant colors.

Developed for multi-unit foodservice operators, our shelf stable and extended shelf life refrigerated sauces, dips, marinades and spreads offer

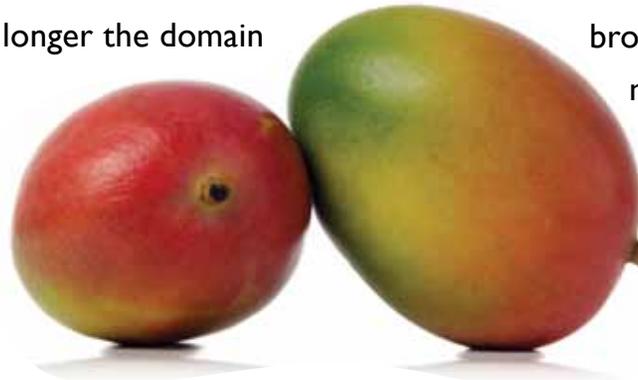
convenience and consistency and can easily be prepared with a less-skilled labor force.

From sandwich spreads and tapenades to meat marinades and desert sauces, we offer a

broad line of standard and custom solutions to meet most needs.

Hot, cold and everything in between.

Our chefs work side by side with our team of food technologists and food scientists to create the flavors your customer's desire while delivering safe, wholesome and functional products. Heat and serve sauces are designed to eliminate viscosity breakdown, even with repeated heating. Our cold sauces, dips and spreads are Certified Ready-to-Eat and can stand up to repeated freeze-thaw cycles while delivering consistent mouth feel, fresh texture and vibrant colors.





Our unique flash pasteurization – flash cooling process rapidly kills spoilage organisms, enzymes and pathogens without over-cooking. This rapid cooking and cooling process retains more of the nutrient and vitamin

content of the natural ingredients and allows you to serve the healthier products your customers want.

Packaged just the way you need them.

All of our sauces, dips, marinades and spreads are packed in flexible pouches



from 1-pound to 10-pounds. These often incorporate some of our unique signature ingredients – from our Habanero Mango Drizzle, Miso Ginger Sauce and our Chipotle Citrus Marinade to our Roasted Tomato Arrabiata Sauce, Roasted Artichoke Olive Tapenade to our Sautéed Red Onion Marmalade. And most of our products are all natural and preservative free. We have the solutions and the expertise to help you create and deliver. Our team of experienced culinary chefs and R&D scientists are only a phone call or an email away. So whether your unique challenge is flavor, color, texture, functionality or shelf life we here to assist and help you in any way we possibly can.

Haliburton, equal parts food, science and taste.



What you should know about Haliburton.

Created in 1992 with the goal of combining food science and culinary excellence to improve the quality and reduce the cost of prepared foods, today, we are a specialty foods powerhouse. We serve national retailers, multi-unit restaurant operators and international food manufacturers from our new 120,000 sq. ft. state-of-the-art manufacturing facility in Ontario, California. With hundreds of different products and packaging solutions from 6 ounces to 3000 pounds, we have the product and packaging solutions you're looking for.



IQF Fire roasted vegetables and vegetable blends.

We make the finest restaurant quality Individually Quick Frozen Roasted Vegetables using a proprietary Flame Roasting & Flash Freezing process. Our IQF Fire Roasted Vegetables deliver fresh flavor, vibrant color and firm texture. Our vegetables perform brilliantly in salads, on top of pizzas, and as a Center-of-the-Plate accompaniment to any entrée, and they are guaranteed Ready-to-Eat.

Chile pepper pastes, purees and pepper sauces.

Our line of fully pasteurized chile pepper pastes, purees and pepper sauces are made using an automated cleaning, de-stemming and de-seeding process. This proprietary process replaces the work of hundreds of human hands at a fraction of the cost and creates significant product and cost advantages. By virtue of this technology, we are the market leader in many of the new flavor trends showing up on store shelves and restaurant tables today.

Aseptic vegetable bases and purees.

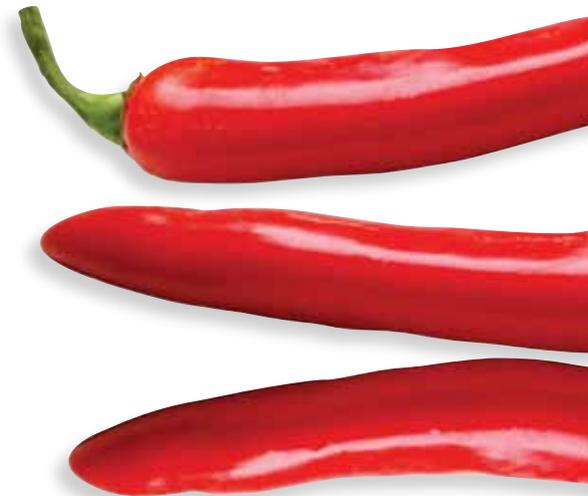
Our extensive line of fully pasteurized, aseptically filled vegetable bases and purees are available in more than 45 different vegetable varieties and a multitude of different vegetable blends. Our unique steam sterilization and rapid cooling process, preserves the vibrant colors and fresh flavor of the vegetables. We also offer roasted, sautéed and grilled vegetable products, all aseptically packed.

Salsas.

No one offers a broader line of high-quality salsas. Our unique Flash Pasteurizing – Flash Cooling technology allows us to lock in subtle flavors and volatile aromas to produce salsas with vibrant colors and fresh flavors. We offer Dipping Salsas, Fire Roasted or Fruit Salsas and even our Salsa Fresca line of traditional Mexican table salsas all in a certified safe, Ready-to-Eat product.

Soups, soup concentrates and soup bases.

Whether you're looking for an artisan-crafted, kettle-cooked soup or a high volume, value priced soup concentrate we have what you require. Try our Roasted Sweet Corn and Poblano Chowder or our Roasted Sweet Potato and Granny Smith Apple Bisque. All our aseptic, refrigerated and frozen soups come packaged in Heat-and-Serve pouches from 1-pound to 10 pounds.



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