

Innovative Products

Business Solutions

Industry Expertise



US.
FOODS

VITALS
SOLUTIONS FOR
HEALTHCARE FOODSERVICE



US Foods® VITALS is a unique Business and Menu Solutions program for our healthcare foodservice operators facing critical challenges, including labor and staffing, cost management, patient/resident satisfaction and retail performance. This specialized program brings:

- Industry Expertise
- Unmatched Assortment of Industry-Leading Business Solutions
- On-trend Innovative Products





Meet the Team

BUSINESS SOLUTIONS SPECIALISTS

With years of foodservice experience, our Business Solutions Specialists are adept at identifying cost-saving opportunities. They are dedicated to helping your foodservice department develop and implement strategies and utilize tools that improve your operation and help increase revenue.

MENU SOLUTIONS SPECIALISTS

Our Menu Solutions Specialists are registered dietitians and veterans in the foodservice industry. They are equipped to help you leverage technology and assist with menu planning and production strategies to save you time, streamline your operations and drive satisfaction.

ACCOUNT EXECUTIVES

Our trained Account Executives are dedicated to helping you deliver a high-quality foodservice experience for your patients/residents. In addition, they provide support in business reviews, product selection and deployment of US Foods® VITALS tools and programs.

HOW CAN THEY HELP YOU?

Take advantage of our Ask the Specialist appointments! Book a one-on-one, no-cost meeting with one of our specialists to discuss how US Foods® tools and resources can benefit your operation.



**SCAN THIS CODE
TO MEET THE TEAM
AND BOOK A NO-COST
APPOINTMENT.**

Industry Expertise

Our industry experts – with more than 450 combined years of experience – provide the expertise and support to help you make it.



Business Solutions

Together, we'll discover new ways to help lower costs, improve efficiency and increase revenue flow.

Face the Challenge

Whatever challenges your healthcare organization is facing, US Foods® VITALS offers solutions and business tools to help you meet them head on, whether they be reducing food and supply cost, improving labor productivity or maintaining high levels of patient and resident satisfaction. Through our series of integrated diagnostic tools, in partnership with our Business Solutions Specialists, we can help you gain a comprehensive financial and operational overview of your foodservice department.



COST MANAGEMENT

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Are you able to monitor individual product purchases down to location level?

Do you have tools that alert you to what is driving variances in your foodservice operation?

TRENDVIEW® 360 IS YOUR SOLUTION.

Reach your per resident day targets with an online tool that helps identify what is driving your food and supply costs. This tool provides an executive dashboard, budget variance reporting at the corporate level or by individual location and spend down reporting.

The key to keeping costs down in your foodservice operation is to stock versatile and cost-saving ingredients like our Cross Valley Farms® Fresh Chopped Cilantro. See how to use it in simple and delicious dishes on **Page 20!**

US. | **TRENDVIEW® 360**
FOODS



LABOR AND STAFFING

Are your shopping lists standardized across the organization?
Do you have approved substitutions in place?

MASTER LIST MANAGEMENT IS YOUR SOLUTION.

Master List Management is designed to help you standardize products and maximize contract utilization. Visibility into contracted products and division stocking status helps you make informed decisions. Now you can make those decisions and change your order guide instantly with a powerful yet simple web interface, saving your staff time.

Products like our Chef's® Line All Natural* Beef Barbacoa save your staff time and labor – 8 to 10 hours of prep time per case to be exact. Turn to **Page 18** to see how you can bring it to life on your menu!

*No artificial ingredients. Minimally processed.





PATIENT/RESIDENT SATISFACTION

Are you under pressure to improve satisfaction scores?
Do you leverage your food program to attract residents?

BLUEPRINT® 360 IS YOUR SOLUTION.

Put your patients and residents first, while streamlining your foodservice operation with BluePrint® 360. US Foods® VITALS has partnered with MealSuite to create an integrated and intuitive menu planning and resident management solution equipped to service both your financial and regulatory goals.

Inclusivity in your menu options is important for attracting new patients/residents and keeping your current ones satisfied. Turn to **Page 23** to see how you can add delicious, meatless options like Molly's Kitchen® Plant-Based* Breakfast Saus'ge Patty to your menu!

*Made with ingredients derived from plants, fungi and algae; no animal-derived ingredients. Reasonable efforts to avoid cross-contact with animal-based ingredients.



RETAIL PERFORMANCE

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Are you charging the right price for food in your retail space?

Are you looking to offer great food options with limited staff?

CAFÉSENTIALS® IS YOUR SOLUTION.

With Caféssentials®, we'll help you establish a baseline to help you get a clear picture of where your business is, operationally and financially. We'll help you set a target and develop a plan for your goals, using pricing strategies, staff training, retail promotions, menu planning and so much more.

US Foods® has an array of Chef's Line® pre-packaged, grab-and-go products that are perfect additions to a retail operation. Turn to **Page 26** to see just a few of our tempting options.





Innovative Products

Products That Make Your Menu Shine

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US Foods® offers on-trend and innovative products that can help your healthcare foodservice operation thrive, beginning with Scoop™. This exclusive product innovation launch is all about food and fresh ideas designed to inspire your culinary vision. We bring 50–75 on-trend items to market every year across a range of categories. Discover cutting-edge back-of-house convenience and the ingredients patients/residents want.

Variety is the spice of life. Your patients/residents will love having meal options like these, all created with our exclusive and innovative products found in Scoop. Scan the QR code next to each recipe to view.





SCAN THIS CODE
TO VIEW THE RECIPE

BEEF BARBACOA POUTINE



CHEF'S LINE®
GARLIC BREADED CHEESE CURDS
1570108 **scoop**



Hand-breaded with an irresistible aroma of garlic, these curds show off the flavor and squeaky texture of white cheddar cheese. The light breading includes garlic cloves, granulated garlic and parsley. Made with milk from cows not treated with the growth hormone rBST*, they're ideal for pairing with marinara, grainy mustard or your favorite aioli.

*No significant difference has been shown between milk derived from rBST treated and non-rBST treated cows.



CHEF'S LINE
ALL NATURAL* BEEF BARBACOA
1752231 **scoop**



Our All Natural* Beef Barbacoa stays true to traditional recipes, using cheek and shoulder meat – the perfect filling for Latin dishes. Cooked low and slow in robust spices, it's delivered ready to be boiled in its bag or prepped in a steam oven. The portion pieces absorb juices from within the bag, creating that irresistible, fall-apart, tender quality.

*No artificial ingredients. Minimally processed.



CHEF'S LINE DEMI GLACE
2561366 **scoop**



Creating traditional Demi-Glace can take 10–18 hours from roasting bones, cutting vegetables, straining and skimming stock and more. Ours is made with every bit of quality and authenticity, without the time and labor. With a neutral flavor and clean-label, it's ready for your customization in a variety of sauces.





SCAN THIS CODE
TO VIEW THE RECIPE

PORK CARNITAS TACOS WITH ROASTED CORN AND POBLANO PEPPERS BLEND



CHEF'S LINE®
ALL NATURAL* PORK CARNITAS
9082261 **scoop**



Carnitas in Spanish means "little meats," but this pork's popularity is far from small. Carnitas cravings are on the rise, whether served up in a creative dinner taco or fried up in a breakfast dish. Simply heat up and shred to your desired thickness. It will save you hours of cooking time and keep your menu fearlessly on trend.

*No artificial ingredients. Minimally processed.



CROSS VALLEY FARMS®
FRESH CHOPPED CILANTRO
7912380 **scoop**



Deliver the flavor and presentation power your diners want, without the labor-intensive prep. These 8 oz. Fresh Chopped Cilantro packs are cut perfectly for easy visual recognition of their favorite herb. And the pack size is just right for any line. No prep, less waste, all the taste.



**MONARCH® FIRE ROASTED CORN
AND POBLANO PEPPERS BLEND
WITH ONIONS**
8211428 **scoop**



We roasted super-sweet corn, diced onions and diced poblano peppers separately, and then combined them into a versatile trio that elevates entrées, sides and carryout bowls. Fire-roasting deepens the flavor and adds visual appeal, and the blend – with no oil or seasonings added – is ready for your own signature spices and variations.





SCAN THIS CODE
TO VIEW THE RECIPE

MEATLESS SAUS'GE BISCUITS & GRAVY



MOLLY'S KITCHEN® PLANT-BASED* BREAKFAST SAUS'GE PATTY 1438213 **scoop**

With notes of sage and black pepper, our Plant-Based* Breakfast Saus'ge Patty delivers the savory pork sausage experience, without the pork. This soy protein-based patty delivers 9g of protein with 0g saturated fat per patty. Perfect in a variety of applications, conscientious diners will sacrifice nothing when choosing this delicious alternative.

*Made with ingredients derived from plants, fungi and algae; no animal-derived ingredients. Reasonable efforts to avoid cross-contact with animal-based ingredients.



CHEF'S LINE® BUTTERMILK BISCUIT 1915728 **scoop**

Made with butter and buttermilk, and no artificial flavors, colors or preservatives, our Buttermilk Biscuit has a deliciously unique profile. Serve it with gravy in the morning, as a sandwich carrier at lunch or any which way you can imagine. Pre-baked, easy to split and optimally sized for any application.





SCAN THIS CODE
TO VIEW THE RECIPE

SMOKED BRISKET SANDWICH WITH SUPERFOOD SLAW



CHEF'S LINE®
ALL-NATURAL* SMOKED BEEF
BRISKET BURNT ENDS AND PIECES
124085 **scoop**

BBQ enthusiasts know that burnt ends are the secret delicacy of quality barbecue. Ours come from a trained pitmaster who guides the process of hardwood-smoking a whole brisket for more than 12 hours. Your diners will love the barksy exterior and internal smoke ring that signifies these are the real deal.

*No artificial ingredients. Minimally processed.



CROSS VALLEY FARMS®
SUPERFOOD SLAW
9826181 **scoop**

A mix of kohlrabi, Brussels sprouts, broccoli slaw, kale, red cabbage and carrots, this matchstick slaw will add a fresh, crisp, colorful crunch to any dish, hot or cold. This versatile slaw comes pre-washed and ready to use for labor and cost-savings.



HILLTOP HEARTH®
PUB GRAIN HAMBURGER BUN
4128685 **scoop**

Our hearty Pub Grain Hamburger Bun is made with Spent Grain flour, a byproduct of beer brewing. We incorporate that blend of barley, wheat and rye to make a bun that has a traditional dense crumb texture with mild earthy and sour notes.





SCAN THIS CODE
TO VIEW MORE PRODUCTS



Retail-Friendly Products

US Foods® has an array of pre-packaged, grab-and-go Chef's Line® products perfect to add to a retail operation. Here is just a small, yet impressive, sampling of options. For more, contact your US Foods sales representative.

CHEF'S LINE® CINNAMON COFFEE CAKE 9786507 **scoop**

Individually wrapped and ready for sale with the look of a homemade treat, these little packs of deliciousness feed every diner's impulse. Made with ingredients like butter, brown sugar and sour cream, they make a tempting treat to top off a great meal.

CHEF'S LINE ICED LEMON LOAF CAKE 9042674 **scoop**

Made using the juice of California lemons, this pre-sliced treat is moist and lemony with a tangy-sweet lemon icing, and it needs no prep work. Delectable with breakfast coffee and delicious throughout the day, on a plate or on the go, it satisfies a person's sweet tooth any time from dawn past dark.

CHEF'S LINE CHOCOLATE ALMOND COFFEE CAKE 8197976 **scoop**

Made with buttermilk, almonds, cocoa and semi-sweet chocolate chips, these delicious individually wrapped treats showcase variety and profitability. Serve as a morning pastry with coffee, as a plated dessert or as a grab-and-go impulse add-on. One bite of the almond filling between two chocolate cake layers and your diners will be hooked.

CHEF'S LINE CHOCOLATE BANANA SWIRLED LOAF CAKE 7198332 **scoop**

We used ripened whole bananas, midnight cocoa and semi-sweet chocolate to give this must-have delight its balanced flavor. Chocolate/ chocolate chip and banana cake batter combine to create an instant favorite. Each slice comes individually wrapped so the cake keeps its moist texture and is ready to be enjoyed anytime, anywhere.





To learn more about how US Foods® VITALS can benefit your healthcare foodservice operation, contact your US Foods representative, scan the QR code or visit usfoods.com/vitals.

