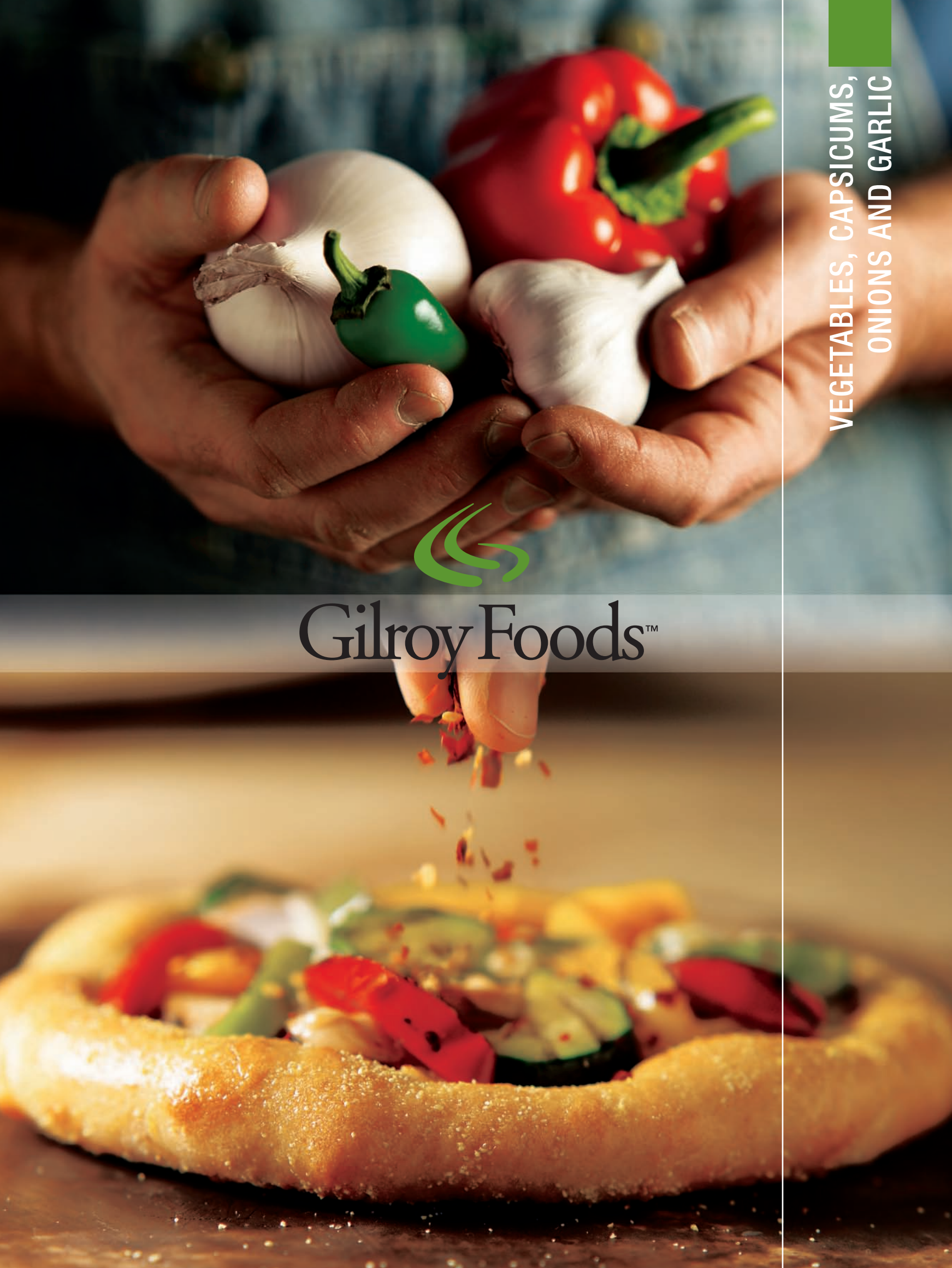


VEGETABLES, CAPSICUMS,
ONIONS AND GARLIC



Gilroy Foods™





Gilroy Foods: Deep Roots, Broad Vision

Roots run deep here at Gilroy Foods™. Ours reach as far back as 1959, when Gilroy Foods began spicing up what the world loves to eat. Since then, we've put Gilroy on the map as the garlic capital. We've become the leading supplier of dehydrated garlic ingredients, onions, capsicums and vegetables.

More recently, we've pioneered ingredient solutions—solutions designed to make our customers' products better:

Controlled Moisture (CM)™ Vegetables have up to 50% less water than IQF vegetables. They are individually quick-frozen, providing a lower-moisture frozen vegetable with the color and flavor of fresh, but without IQF's tendency to weep into applications.

GardenFrost® Purées take advantage of our **Softfrozen™** processing technology to deliver peak vegetable flavor that's extremely easy to handle.

Down-to-Earth Expertise, Whole-Earth Sourcing

Innovating ingredient technologies is all in a day's work for Gilroy Foods. Year after year, crop after crop, harvest after harvest, we've developed an instinct for the rhythms of agriculture. And we also know that in the 21st century, shepherding the world's food from field to fork involves a lot more than tapping the dirt from a crop and taking it to market.

We understand what goes into food production, from both foodservice and manufacturing perspectives. More importantly, because we appreciate that every food creation follows a unique path from concept to completion, our customer and technical support teams stake their reputations on their knowledge.

You'll feel that spirit in our flexible packaging options, our prompt and accurate order follow-through, and our willingness to go to the ends of the earth to bring you the best ingredients. While we may have started in Gilroy, we have strategic relationships with growers all over the world.

The ConAgra Foods® Difference

As a part of ConAgra Foods, we have access to extensive resources and expertise, including the Centers of Excellence. These Centers include state-of-the-art facilities, and professionals with expertise in the areas of cooking and culinary development, nutrition, packaging and food safety.

Because consumers' increasingly sophisticated palates send them searching for a world of exciting new tastes, the Centers of Excellence go beyond the limits of a traditional "test kitchen," giving our clients a hand in everything from flavor forecasting to formulation fine-tuning to production planning. In short, the Centers of Excellence help you turn your ideas into edible realities.



Safety First

Our expertise gives you unparalleled safety resources. We know that there's no such thing as a "minor" ingredient when it comes to food safety, and we handle every product we process as if it were the most important input in your formula.

How do we accomplish it? For starters, we meticulously manage the entire process, from sourcing through production, all the way to the moment the delivery truck arrives at your door.

Our Micro and Analytical Insights Group uses leading-edge technology to measure ingredient quality and safety in strictly audited laboratories. What's more, our sales and technical teams will work with you to set purchasing and quality specs that put your chief safety concerns—be they microbial, chemical, contamination or adulteration—front and center.

With ConAgra Foods' Chief Regulatory Officer and Office of Food Safety behind us, this kind of quality assurance is second nature to us. Maybe that's why we set industry food safety standards: Our applied customer-driven audit process is through the Food Processors Association (FPA), which is the industry's leading, most stringent audit. And our active role in industry associations, such as the American Spice Trade Association (ASTA) and the American Dehydrated Onion & Garlic Association (ADOGA), further shows our commitment to safe, quality products.

Grow with Us



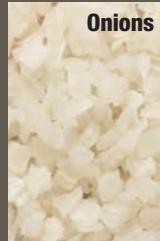


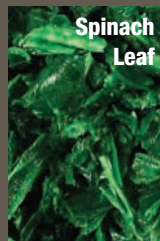




It all goes to show how far we've come in the past half-century. And it hints at how much farther we plan to go in the future. We'd like you to grow with us, as we stay ahead of consumer taste trends and advances in ingredient and processing technologies. You'll see our product selection grow, too, as the health and wellness lifestyle raises demand for vegetables in everything from fast foods to functional ones. We'll always do what we can to help you meet your goals and grow your business. If you'd like to learn more about how we can get started, just give us a call.



CONTROLLED
MOISTURE™
VEGETABLES

Finally, the true flavor of vegetables with much less hassle. After carefully selecting produce for harvest-fresh flavor and intense color, our gentle process removes up to 50% of a vegetable’s water, resulting in vegetables that don’t weep into your finished applications. Available in both standard vegetable and on-trend fire-roasted grilled varieties.

Controlled Moisture Vegetables

Product			Size	Applications
 Red Bell Peppers	 Yellow Bell Peppers	 Onions	Red Bell Peppers	Frozen pizza, sandwiches and wraps, frozen egg and breakfast products, handheld foods, appetizers, salsas, frozen entrées, cheese sauces, cream cheese spreads and soups.
			Yellow Bell Peppers	
			Onions	
 Green Bell Peppers	 Roma Tomatoes	 Spinach Leaf	Green Bell Peppers	
			Roma Tomatoes	
			Spinach Leaf	
 Celery	 Green Chiles	 Jalapeño Peppers	Mushrooms	
			Celery	
			Green Chiles	
			Jalapeño Peppers	
			Southwestern Blend	
			 Southwestern Blend	



Grilled and Roasted, You Say?

Fire-roasted and grilled vegetables are quite popular on today’s menus, and in prepared and packaged foods as well. That’s why we’re making it easier than ever to add these on-trend items to your foods. At Gilroy Foods, we’ve found a way to grill and roast, then freeze even the most problematic vegetables like zucchini and tomatoes. While other IQF roasted and grilled vegetables suffer from syneresis, sogginess and compromised color, our unique controlled-moisture process takes those drawbacks off the table. We remove up to 50% of the water from peak-of-freshness vegetables and then roast them to bring out the truest flavor and color. And because we use a special micro-reduction step before freezing, the vegetables are ready to thaw and eat right from the package in uncooked applications, without pre-cooking. We’ve filled our Controlled Moisture line with the premium vegetables we’re known for, available in a cut and size to suit your application. So whether you are adding grilled and roasted vegetables to pizzas, sandwiches or appetizers, you can give your products a contemporary flair without having to grill or roast them yourself.



Controlled Moisture Fire-Roasted Grilled Vegetables

Product	Size	Applications
Red Bell Peppers	3/8" Dice, 3/8" Strips	Fresh and prepared sandwiches, fresh and prepared salads, pizzas, eggs and omelettes, cream cheeses, wraps, quesadillas, dips, salsas and sauces.
Yellow Bell Peppers	3/8" Dice, 3/8" Strips	
Onions	3/8" Dice, 3/8" Strips	
Green Zucchini	3/8" Half Moons	
Roma Tomatoes	3/8" Dice, 1/2" Dice, 5/8" x 1" – 1/2" x 1" – 1/2"	
Yellow Zucchini	3/8" Half Moons	
Sandwich Blend	Assorted Strips and Half Moons	
Pizza Blend	Diced	
Red Onions	3/8" Dice, 3/8" Strips	
Jalapeño Peppers	3/8" Dice	
Carrots	1/4" Cross Cut	
Corn	Whole Kernel	
Green Chiles	3/8" Dice	
Green Bell Peppers	3/8" Dice, 3/8" Strips	
Fajita Blend	Strips	

Microbiological Testing:
Standard testing includes Standard Plate Count, Yeast, Mold, Total Coliform, E. Coli and Salmonella. Special testing may be available. Typical TPC < 50,000g. Certified Listeria-free process. Products comply with GMP's and FDA regulations.

Packaging:
Custom vegetable products and blends are available. Products are available in 40-lb. and 6/5-lb. bag-in-boxes. Other packages may be available.



Perfectly ripe vegetables are selected for peak flavor and puréed. Our proprietary Softfrozen process makes them extremely easy to work with. Thawing four times faster than traditional frozen purées, they take less staging and processing time. Plus, you can scoop them right from the freezer for foodservice applications.



Product	Type	Applications
Garlic Finely crushed or diced garlic purée.	Purée Diced 100% Frozen Purée	Use in upscale or gourmet pasta sauces such as pesto, Alfredo and marinara, frozen and refrigerated main entrées, salad dressings, garlic butters and spreads, barbecue sauces, flavored cream cheese, mayonnaise, mustard, deli salads, meat products, cooking sauces, pizza toppings and tomato salsas.
Roasted Garlic Roasted, fresh whole garlic cloves that are puréed.	Purée Chunky	Provides a slightly sweet, nutty, roasted flavor to pasta and cooking sauces, hummus, bread toppings and butters, salsas, barbecue sauces and dips.
Onion Finely crushed onion purée.	Purée	Provides a background flavor to savory dishes and is a key ingredient in soups, sauces, marinades and salad dressings.
Roasted Onion Fresh onions are peeled, sliced, and oven-roasted to a golden caramel color and puréed.	Purée 100% Frozen Purée	An updated version of the classic French onion flavor; use in stews, soups, salad dressings, frozen and refrigerated entrées, dips and barbecue sauces.
Ginger Finely crushed ginger purée.	Purée 100% Frozen Purée	A key ingredient in many ethnic dishes such as Chinese, Thai and Indian. Popular in salad dressings, frozen and refrigerated entrées, beef jerky, barbecue sauces, beverages and desserts. Use wherever fresh, pungent ginger flavor is desired.
Roasted Sweet Red Bell Pepper Sweet red peppers are roasted and puréed.	Purée	Gourmet sauces for any meat, pasta or vegetable application. A flavorful and key ingredient in many ethnic cuisines. A unique flavor for marinades, salsas, condiments, barbecue sauces, salad dressings, hummus, cheeses and breads.
Fire-Roasted Tomato Crushed, roasted tomato purée.	Purée	Provides a popular fire-roasted tomato base in American and ethnic sauces, soups, marinades, salsas, prepared entrées, pizza sauce and other tomato-based products.
Fire-Roasted Jalapeño Crushed, roasted jalapeño purée.	Purée	Adds flavor and heat to a variety of ethnic cuisines, including Latin and Asian. Perfect in salsas, sauces, prepared entrées, dressings and soups.
Asian Blend A blend of ginger, garlic, onion and lemongrass.	Chunky	Provides a flavor base and vegetable and herb particulates for a variety of Asian dishes, including sauces, soups and entrées.
Latin Blend A blend of garlic, cilantro, cumin, lime and chiles.	Chunky	Provides a flavor base and vegetable and herb particulates for a variety of Mexican and Latin sauces, soups and entrées.
Mediterranean Blend A blend of garlic, spices and olive oil.	Chunky	Provides a flavor base and vegetable and herb particulates for Mediterranean-inspired soups, sauces, marinades and entrées.

Flavor You Just Can’t Wait For

Roasting your own peppers or waiting for a key ingredient to defrost can throw your whole operation off schedule. Gilroy Foods GardenFrost Purées can help. By applying the latest freezing technology to impeccably fresh vegetables, we created a frozen purée with a thaw cycle four times faster than that of its traditionally frozen counterparts. This shaves precious minutes from staging and processing times. But what makes GardenFrost Purées even more amazing is how close

the flavor comes to fresh. The rich, bold flavors of roasted garlic and onions, the eye-catching red of flame-roasted sweet peppers, the tongue-tingling bite of fresh ginger: that’s the kind of appeal these purées can add to everything from sauces and spreads to dips, dressings, main dishes and sides. With purées this good, you’ll want to discover just how much they can do for you and your food.



Traditional Softfrozen and Custom Products:
Most frozen GardenFrost purées are blended with high maltose corn syrup solids; some include low levels of salt. Many of these products are available in 100% frozen varieties. Other Softfrozen products, as well as blends and other particle sizes, may be available.

Approximate Equivalents and Usage:
GardenFrost purées may be added directly to most foods, replacing fresh or frozen ingredients one-to-one. For new product development, suggested initial usage is 2.5% by weight of finished product or higher depending on the application, required appearance and flavor intensity desired. GardenFrost purées are ready to eat and can be used without further heating or processing.

Packaging:
All GardenFrost products are available in 5-gallon poly pails. Many GardenFrost products are also available in plastic foodservice tubs (six per case). Other packages may be available.

DEHYDRATED GARLIC



Who knew dehydrated garlic could be so versatile? We’ve known all along, of course, and our full-spectrum line of dehydrated garlic products illustrates that versatility with each ingredient. Whether your application calls for visible piece identity or garlic flavor without the appearance or texture, we’ve got the garlic for you.

Product	Size	Applications
Powder Flavor without texture.	2% max. on US 45/Tyler 42/355 MM 25% max. on US 80/Tyler 80/180 MM 50% max. on US 100/Tyler 100/150 MM	Meat products, canned foods, gravies, sauces, seasonings, soups, cheeses and many other snack and specialty food products.
Granulated Free-flowing granules for uniform dispersion.	Trace on US 30/Tyler 28/600 MM 5% max. on US 35/Tyler 32/500 MM 6% max. through US 100/Tyler 100/150 MM	Bottle-packs, seasoning blends, salad dressings, meat products, canned foods, gravies, sauces, cheeses and snacks.
Ground Flavor with some texture.	Trace on US 16/Tyler 14/1.18 MM 20% max. on US 20/Tyler 20/850 MM 3% max. through US 50/Tyler 48/300 MM 1% max. through US 80/Tyler 80/180 MM	Dry and pourable dressings, condiments, seasonings, bottle-packs, soups and canned foods.
Minced Definite particle identity.	Trace on US 6/Tyler 6/3.35 MM 2% max. on US 8/Tyler 8/2.36 MM 3% max. through US 20/Tyler 20/850 MM 1% max. through US 35/Tyler 32/500 MM	Meat seasoning, spreads, sauces, dry and pourable dressings, canned and prepared foods, bottle-packs, meatballs, pickles, relishes and dry casserole mixes.
Chopped Large, distinct pieces.	Trace on US .256"/Tyler 3/6.70 MM 2% max. on US 4/Tyler 4/4.75 MM 5% max. through 12/Tyler 10/1.70 MM	Chunky sauces, salsas, pickles, relishes, sauces, canned and prepared foods, meat loaf, seasoned canned vegetables, dry casserole mixes and other specialty foods.
Roasted A nutty, roasted flavor for any dehydrated garlic variety.	Most dehydrated garlic products are available standard or roasted.	Gourmet sauces, seasoning blends, butter spreads, salad dressings and other specialty food products.

Custom Blends and Specialty Products:
All of the dehydrated garlic items are available roasted. Other particle sizes, blends and custom products available.

Powdered Garlic Grades:
Powder grades are determined by the levels of hot water insoluble solids. PREMIUM: 12.5% max. SPECIAL: 20.0% max.

Standard Usage/Rehydration:
To rehydrate, add approximately 6 parts water to 1 part garlic (by weight), soak for one hour without agitation and drain excess water. Can be added directly to most foods without prior rehydration by adding approximately 3 parts additional water or liquid to 1 part garlic (by weight).

Approximate Equivalents:
1 lb. of dehydrated garlic = approximately 3 lbs. of rehydrated garlic

Packaging:
All products are available in a variety of bulk, industrial and foodservice containers. Standard packages include multi-wall bags, totes, bag-in-boxes and 55-gallon drums.

Sometimes you need a hand with food preparation, and our Redi-Made® ingredients lend just that. We take care of the mincing, puréeing, roasting and crushing so you don’t have to. And because the shelf-stable products are recipe- and formulation-ready, without premixing, we make production easier, too.

Product	Description	Applications
Crushed Garlic	Thick purée consistency, uniform texture. Stabilized with citric acid.	Tomato-based sauces, salad dressings, pesto, condiments, marinades, entrées, baked goods and soups.
Garlic Purée	Liquid purée consistency, uniform texture. Stabilized with vinegar.	Pizza sauce, salad dressings, salsas, dips, tomato-based sauces and mixes.

Approximate Equivalents:
Redi-Made products can be substituted at approximately a one-to-one ratio for fresh.

Packaging:
Standard packaging is 5-gallon pails.

REDI-MADE®



DEHYDRATED ONION

It's hard to make a savory product without onions. Our full line of dehydrated onion ingredients ranges from powder to large dices and slices, delivering characteristics ranging from uniform dispersion to identifiable piece integrity.



Product	Size	Applications
Powder Flavor without pieces.	2% max. on US 45/Tyler 42/355 MM 50% max. on US 100/Tyler 100/150 MM	Meat products, canned foods, gravies, soups, seasonings, cheeses, crackers and many other snack and specialty foods.
Granulated Free-flowing granules for uniform dispersion.	Trace on US 30/Tyler 28/600 MM 6% max. through US 100/Tyler 100/150 MM	Condiments, dressings, meat products, canned foods, gravies, sauces, soups, cheeses and crackers.
Ground Flavor with some texture.	Trace on US 16/Tyler 14/1.18 MM 1% max. through US 80/Tyler 80/180 MM	Meat products and meatballs, sauces, crackers, bottle-packs, gravies, soups, seasonings and cheeses.
Minced Distinct particles for visual identity.	Trace on US 4/Tyler 4/4.75 MM 1% max. through US 35/Tyler 32/500 MM	Soups, dressings, sauces, canned and prepared foods, bottle-packs, meatloaf, meatballs, seasoned canned vegetables, dry casserole mixes, relishes, catsup and salad dressings.
Small Chopped Specially sized for use in volumetric dispensing equipment.	Trace on US .265"/Tyler 3/6.70 MM 70% max. through US 8/Tyler 8/2.35 MM 10% max. through US 12/Tyler 10/1.70 MM	Canned stewed tomatoes, bottle-packs, seasoned peas and green beans, and many other canned and frozen specialty foods; as a condiment on hamburgers and hot dogs.
Chopped Uniform pieces; ideal for foodservice.	Trace on US .265"/Tyler 3/6.70 MM 60% max. through US 8/Tyler 8/2.36 MM 10% max. through US 12/Tyler 10/1.70 MM	Soups, sauces, bottle-packs, canned and prepared foods, meatloaf, seasoned canned and frozen vegetables, dry casserole mixes, relishes, onion rolls and stuffing mixes.
Special Large Chopped Toasted and standard white onions are frequently blended.	2% max. on US .265"/Tyler 3/6.70 MM 10% max. through US 12/Tyler 10/1.70 MM	Canned and dry soup mixes, dry casserole mixes, bottle-packs, canned, dry and frozen specialty and ethnic foods, and foodservice and consumer packs.
Sliced Definite particle identity.	90% max. on US .265"/Tyler 3/6.70 MM 10% max. through US 12/Tyler 10/1.70 MM	Instant soup mixes and dips; rehydrated for burgers, pizza, salad bars, deli applications and other fast foods.
1/4" Diced Uniform particle size makes this an ideal replacement for IQF diced onion.	2% max. on US .265"/Tyler 3/6.70 MM 5% max. through US 12/Tyler 10/1.70 MM	Well suited for fast food applications, especially extruded items like onion rings.



Product	Size	Applications
1/2" Diced Highly uniform particle size makes this a good choice when large, visible onion pieces are desired.	1% max. on US .530"/Tyler .525"/13.2 MM 1% max. through US 12/Tyler 10/1.70 MM	Used as a replacement for IQF or fresh-diced onion in foodservice and premier retail prepared foods, salsa and vegetable blends.
Toasted Toasted to a golden brown.	Most dehydrated onion products are available toasted.	Soup mixes, meatloaf, dips, bakery toppings, gourmet sauces, seasoning blends, salad dressings and other specialty products.



Custom Blends and Specialty Products:
Most dehydrated onion items are available toasted, except for the diced onion.

Powdered Onion Grades:
Powder grades are determined by the levels of hot water insoluble solids: PREMIUM: 20% max. SPECIAL: 30% max.

Standard Usage/Rehydration:
To rehydrate, add approximately 6 parts water to 1 part onion (by weight), soak for one hour without agitation and drain excess water. Can be added directly to most foods without prior rehydration by adding approximately 4 parts additional water or liquid to 1 part onion (by weight).

Approximate Equivalents:
1 lb. of dehydrated onion = approximately 4 lbs. of rehydrated onion

Viscosity Control:
Because of its ability to absorb liquids, dehydrated onion can be used alone or with fresh onion—instead of gums or other thickeners—to control viscosity in a variety of foods such as salsas, pasta sauces, condiments and frozen foods.

Packaging:
All products are available in a variety of bulk, industrial and foodservice containers. Standard packages include multi-wall bags, totes, bags-in-boxes and 55-gallon drums.

DEHYDRATED
CAPSICUMS

Consumers have developed a taste for pepper flavors—with or without heat—and our capsicum ingredients help you give them what they want. Even if all you need is a mild bite or a hit of chile color, we'll find a pepper whose particle size, color, and Scoville score fit the bill.

Paprika: Mature, red sweet peppers are dried and blended to provide optimum color.

Product	Size	Color Name	ASTA Color Minimums	Applications
Paprika	Ground 95% min. through US 40/.425 MM	Columbia Gem	160	Adds color to sauces, bottle-packs, salad dressings, seasoning mixes, luncheon and deli meats, "sloppy joe" mixes, crackers, snack food seasonings and as a garnish.
		American Gem	140	
		American Ruby	130	
		Liberty Gem	120	
		Golden Choice	105	
		Pacific Beauty	85	

Sweet Pepper Flakes: Mature, red sweet peppers are dried and flaked to provide distinct pepper pieces and color, without the heat.

Product	Size	Applications
1/8" Sweet Flake	5% max. on US 7/2.80 MM 25% max. through US 16/1.18 MM	Adds visual particulate appeal to sauces, prepared foods, soups and seasoning mixes.
1/4" Sweet Flake	5% max. on US .25"/6.30 MM 25% max. through US 7/2.80 MM	

Red Pepper: Pungent peppers are dried and processed to help achieve desired heat levels.

Product	Size	HPLC Scoville Target	Applications
Ground	95% min. through US 30/.600 MM	10,000	Barbecue sauces, bottle-packs, dry seasonings, snack food coatings, seasoning blends, hot jams and jellies.
		20,000	
		30,000	
		40,000	
		60,000	

Jalapeño: Pungent jalapeño peppers are dried, milled and blended to achieve heat and flavor in your applications.

Product	Size	HPLC Scoville Target	Applications
Ground	95% min. through US 30/.600 MM	30,000	Adds heat and flavor to sauces, dry seasonings, snack food coatings, seasoning blends, hot jams and jellies.



Chili Pepper: Mild to moderate pungent peppers are dried and milled to help achieve varying levels of caramelized color and flavor.

ASTA Color	Scoville (SHU)	Natural		Medium Cook		Dark Cook	
		Fine Grind US 40	Regular Grind US 20/US 30	Fine Grind US 40	Regular Grind US 20	Fine Grind US 40	Regular Grind US 20
< 80	Medium 700-1,300		CM				Clasico
80	Mild 400-900	California Beauty					
80	Medium 700-1,300				Primario Selecto		
80	Warm 1,700-2,300					Pasilla	
> 80	Medium 700-1,300	Fine Red			Ultimo		Empressa
> 80	Warm 1,700-2,300		Excelsior				

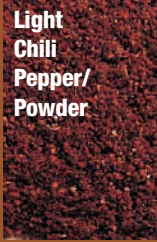
Chili Powder: Ground chili pepper is blended with spices to provide varying levels of caramelized color and flavor.

ASTA Color	Scoville (SHU)	Natural		Medium Cook		Dark Cook	
		Fine Grind US 40	Regular Grind US 20/US 30	Fine Grind US 40	Regular Grind US 20	Fine Grind US 40	Regular Grind US 20
< 80	Medium 700-1,300				Pacheco Santa Cruz		New York Dark El Grande
80	Medium 700-1,300				La Mesa		
80	Medium 1,000-1,600		Las Cruces		Budget		
> 80	Medium 700-1,300	Westerner Alamo		Comanche			Festiva Rey

Additives and Custom Blends:
An antioxidant (ethoxyquin) and free-flow agent (silicon dioxide) are typically added to most capsicum products. Also available additive-free.

Pungency—HPLC Scoville Heat Units:
Capsaicinoids are the compounds responsible for the "heat" sensation or pungency in capsicum products. The higher the capsaicinoid content, the hotter the pepper. Heat levels are expressed in HPLC Scoville units. These units are based on ASTA Method 21.3, which utilizes HPLC equipment to measure capsaicin equivalent.

Packaging:
All products are available in a variety of bulk and industrial containers. Standard packages include multi-wall bags, bag-in-boxes and 44-gallon drums.



OLEORESIN



Your Inside Line for Pepper Appeal

From restaurant menus to the flavor profiles of your favorite snacks, the message is loud and clear: Chiles are now mainstream. These days, everything from pizza to chocolate cake is fair game for a little pepper appeal. But those first steps toward formulating with peppers can feel like a giant leap if you’re new to chiles or if you’ve been unsure where to source them. Enter Gilroy Foods, whose line of capsicum flavors and products offer the most extensive collection of chile pepper ingredients in the industry—all customized to meet your application’s specific needs.

Whether you’re looking for a standard bell or a specialty pepper like pasilla or poblano, our scouts scour the globe to bring you the safest, most consistent chile supplies available. And our pioneering processing technologies transform a global garden of peppers into functional, practical ingredients that make the dream of achieving authentic chile flavor a product-development reality. Need a custom-designed, fully functional seasoning blend for topical snack applications? A well-rounded multi-pepper flavor base for a soup? Roasted chile strips or *Softtrozen* purées to lend textural and eye appeal to an already vibrant flavor profile? We can do it all. And because we’re expert in understanding the flavor fingerprints of the different chile varieties we supply, we can guide you through the sometimes daunting—but always exciting—landscape of chile formulation.



Oleoresins are extracted from high-color varieties of capsicums for superior color without the bulk of natural spices. High-color paprika extractives are blended with oil to standardize color. Oleoresins deliver uniform color without particulates.

Product	ASTA Color/Color Value (mid-range values)	Applications
Oil-Soluble Paprika	1K: 1,000 ASTA 2K: 2,000 ASTA 2.5K: 2,500 ASTA	Seasoning blends for meats, snack foods, batters and breadings, processed cheese, salad dressings and sauces, pharmaceuticals and feed formulas.
Water-Miscible Paprika	1K: 1,000 ASTA	Fat-free salad dressings, drink mixes, meat products, seasoning mixes, health food supplements, nutraceuticals, pork and beans, fat-free and light mayonnaise, spaghetti sauce, breading mixes, animal food supplements, pet foods, candy and confectionary items.

Additives and Custom Blends:

All products are available additive-free upon request. Natural mixed tocopherol can be added to retard extractable color losses. Sunflower or vegetable oil is used to standardize the color levels in the oil-soluble products. Polysorbate is added to water-miscible products as an emulsifier.

Approximate Equivalents:

100g 100 ASTA Ground Paprika = 10g 1,000 ASTA Paprika
1g F.D. & C. #6 = 1g 1,000 ASTA Paprika Oleoresin

Color Measurement and Conversion:

Paprika color values listed express extractable color measured using ASTA Method 20.1.

Packaging:

Standard packages include 5-gallon pails and poly-lined drums.

Gilroy Foods offers a broad range of dehydrated vegetable ingredients in a variety of particle sizes. All are air-dried to preserve their natural coloring and fresh flavor. These vegetables may be added directly to any dry or wet application.

Product	Size	Applications
Beet	Powder	Use to add deep red color to tomato-based sauces, dry gravy mixes and sauces, salad dressings, and coatings for meat, fish and poultry.
Green & Red Bell Pepper	Powder -8+40 Granules 1/4" Diced	Tomato and pasta sauces, dry barbecue sauce mixes and rice seasoning mixes, stewed tomatoes, vegetable juice cocktails, cheese spreads, cracker mixes, dips, deli salads, relishes, soups, pizza toppings, meat breadings and coatings.
Carrot	Powder Granules	Canned soups and stews, instant soup and noodle mixes, juice cocktails, pasta, meat coating mixes, carrot cake, breads and vegetable crackers.
Puff Dried™ Carrots	6+20 Granules 1/4" x 1/4" x 1/4" Diced 1/8" x 1/4" x 1/4" Diced 1/16" x 3/8" x 3/8" Diced 3/8" x 3/8" x 3/8" Diced 1/8" x 3/8" x 3/8" Diced	Instant soup and noodles, sauces, gravies, salad dressings and baking mixes.
Green Onion	Minced	Soups, chowders, dip mixes, deli salads and stuffing mixes.
Parsley	Powder Flakes Granules	Soup mixes, stuffing mixes, bottle-packs, croutons, rice main dishes, spice blends, salad dressings, sandwich spreads, sauces, dips, health foods, pharmaceuticals, pet foods, snack food coatings and as a garnish on deli salads and entrées.
Sweet Potato	Powder	Pies, puddings, soups, side dishes and baked goods.
Tomato	Granules Flakes	Salad dressings, instant soups and noodles, soups and stews, vegetable snack crackers, dips, seasoning blends, dry pasta mixes, rice side dishes, pizza garnish and deli salads.
Blends	Various	A mixture of our own special vegetable varieties ready for soup and stew preparations, crackers, dips and cheese spreads. Custom blends available.

Additives and Specialty Products:

All products are additive-free, with the exception of Carrots and Sweet Potatoes. Additional particle sizes, blends and custom products may be available.

Rehydration:

Rehydration ratios, preparation methods and times will vary depending on vegetable type and particle size.

Packaging:

Standard packages are bag-in-boxes. Other packages may be available.

All Gilroy Foods Products

Microbiological Testing and Treatment:

Standard tests include Standard Plate Count, Yeast, Mold, Total Coliform, E. Coli and Salmonella. Special testing and micro-reduction treatment available.

Kosher:

All Gilroy Foods products are Kosher pareve ®.

DEHYDRATED VEGETABLES



Tell Me More

Still have questions? Let us answer them. We're headquartered in Gilroy, California, with facilities located all across North and South America. And we're never more than a phone call away. Our customer service teams are ready to field your calls about samples, applications, packaging and delivery options, or other questions. So, give us a call.



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