

Synergy School News Committed to Excellence

Back to School Issue 10, September 2017

Greetings Everyone & Welcome Back!

We hope this issue of **Synergy School News** finds all of you happy and well! Although we missed seeing some of you in Atlanta in July for ANC, we hope you all had a great summer!

Synergy School News features information from all 19 school foodservice manufacturers we represent in Missouri, Kansas, Illinois and Iowa. Also included is our <u>Meet The Manufacturer</u> (Cindy Husar-Marschke with Yang's) and <u>Meet</u> <u>The Director</u> (Liz Aufdenberg, Jackson R2 Schools, Jackson, MO) segments. We have also added a new manufacturer, Richland Hills, a producer of individually wrapped, fresh fruits. More information on them can be found in the New Manufacturer Corner section below.

Please contact us for samples or if you need nutritional specifications on any of the products we represent. Also, take a shot at our Solar Eclipse Trivia Contest and a chance to be the winner of a \$50 Target gift card from our featured manufacturer, Yang's 5th Taste!

Thank you for reading!

The Synergy Team John Pickert, Tom Hoenig, Diana Blanck, Kristine Bridgeman & Sarah Shelton

<u>In This Issue</u>

Synergy News
Meet the Director & Manufacturer
Synergy Trivia Contest

EVENTS AND IMPORTANT MENU DATES

Tuesday, September 12 CHOCOLATE MILK SHAKE DAY Wednesday, September 27 KOHL FOOD SHOW

Friday, September 29 HEART OF AMERICA 1st MEETING

Saturday, October 7 SNA-KS FOOD SHOW & SYNERGY HOSTED PARTY!

October 9-13 NATIONAL SCHOOL LUNCH WEEK

Thursday, October 19 1st SFNDA GENERAL MEETING

> Friday, October 27 MSNA FOOD SHOW

Saturday, October 28 MSNA/SYNERGY HOSTED PARTY!



Tuesday, October 31 HALLOWEEN

Wednesday, November 8th

Cook Something Bold Day

Saturday, November 11 VETERAN'S DAY

Friday, November 17

HEART OF AMERICA 2nd MEETING



Thursday, November 23 THANKSGIVING DAY

Thursday, December 14

2nd SFNDA GENERAL MEETING

Monday, December 25



CHRISTMAS DAY

Monday, January 1 NEW YEAR'S DAY



New Synergy Manufacturer





Nestled in the rolling hills of Southwest Wisconsin, the apple orchards of Richland Hills produce some of the world's finest apples. This region, known for spectacular dairy farms, enjoys the old fashioned reputation of producing only the best that the partnership of nature and man can achieve. Treat your students to the best that Wisconsin has to offer.

Product Code	Package / Size	Case Weight
A25	25-2 oz servings	3.13#
ASOB	50-2 oz servings	6.25#
A100B	100-2 oz servings	12.50#
A200	200-2 oz servings	25.00#
	F0. 3.4	7.50#
A50	50- 2.4 oz servings	7.50#
A100	100-2.4 oz servings	15.00#
A100		15.00#
Apple Di	100- 2.4 oz servings ppers 3 oz. apple wi	15.00# th 1 oz. carame
Apple Di Product Code	100– 2.4 oz servings ppers 3 oz. apple wi Package / Size	15.00# th 1 oz. carame Case Weight

Product Code		Case Pack Case Weight		Case Yield
SA10X1	10-	1 lb. packages	10.00#	66-2.4 oz servings
SA5X2	5-2	2 lb. packages	10.00#	66-2.4 oz servings
SA2X10	2-1	0 lb. packages	20.00#	133- 2.4 oz servings
SA4X10	0 4- 10 lb. packages		40.00#	266-2.4 oz servings
	Cod	ed storage temp e Dated 21 days Destemn	from proc	luction
Product C	ode	Package / Siz	e	Case Weight
		50- 2.25 oz. packages		10.00000000
GR50B		50- 2.25 oz. p	ackages	7.03#

Suggested storage temperature 32°F to 38°F

Code Dated 14 days from production



Each 4 oz. package of Apple Dippers includes 3 oz. of sliced apples and 1 oz. of caramel dip.

Our in plant efforts include GMP program, HAACP plan and microbiology testing by production lot in our in house lab. Richland Hills Fresh sliced apples are sweet and juicy apples chilled crisp, pre-cut into slices, treated with an anti-browning agent known as Nature Seal. Nature Seal is a benign compound, main ingredients are ascorbic acid (Vitamin C), followed by Calcium ascorbate and calcium carbonate. Nature seal carries the FDA GRAS designation, (Generally Recognized As Safe). Our sliced apples can be held opened with out browning for 21 days from slice in a temperature of 32-36 degrees and each package has a use by code date.

Share your best recipe for the chance to win a free lunch ON US for your entire school!

At Gold Kist Farms[®], we'd like to think there *is* such a thing as a free lunch! That's why we're hosting an exciting recipe contest for K-12 foodservice operators.

Winning schools will be featured in a national ad campaign

in School Nutrition magazine and showcased front and center on the Gold Kist Farms® website.

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PICK YOUR GOLD KIST FARMS[®] PRODUCT.

GOLD KIST

IKIMN

Chicken for the Student Body

Choose from one of the following categories:



....

Biced/Strips (recipes due November 1)

A+ CHICKEN[™] (recipes due December 1)

SUBMIT YOUR RECIPE.

Fill out the form on our website: goldkistfarms.com/freelunchcontest

IT'S PARTY TIME!

We'll be selecting **the most exciting recipe** from each category, and then it's time to celebrate! Winning schools will be treated to the party of the year, with a free lunch event held in Q1 2018.

Yee reverse for contest rules

©2017 Pierce Chicken. All Rights reserved.

Visit goldkistfarms.com/freelunchcontest

BRINGING QUALITY AND GREAT TASTE TO SCHOOL FOODSERVICE.

Our fully cooked chicken products are perfectly portioned to make menuing easy and consistent. From crispy, delicious tenderloins to zesty chicken fajita strips, our versatile items save time and labor across the board.

2999

Choose an eligible product from one of the Gold Kist Farms® categories below, and show us your best dish!

	SMACKERS®	DICED/STRIPS	A+ CHICKEN [™]
	(recipes due October 1)	(recipes due November 1)	(recipes due December 1)
	CN FC WG Breaded Chicken Smackers®	FC Natural Proportion ½" Diced Chicken	CN FC WG Breaded A+ Chicken™
	(110452)	(1230)	Breakfast Fillets (7519)
_	CN FC WG Breaded Dark Meat Chicken	CN FC Natural Proportion	CN FC WG Breaded A+ Chicken™ Fillets
	Smackers® (110458)	Chicken Fajita Strips (1250)	(7522)
		CN FC Dark Meat "Menu Chicken" Strips (1260)	WG Breaded A+ Chicken™ Tenders (7572)

Chicken for the



Prizes and winners:

There will be three winners in total, one representing each eligible Gold Kist Farms® category: Smackers®, Diced/Strips and A+ Chicken[™]. Winners will receive a **free lunch** reimbursement (full meal commodity cost) at one school of their choice in their district.

& TART COOKING UP YOUR WINNING RECIPE TODAY!

Recipes will be judged on the following criteria:

- > Taste
- > Appearance
- > Uniqueness
- > Ease of preparation
- > Usage of one eligible Gold Kist Farms[®] product from categories above
- Submitted by appropriate deadline, in approved USDA template format on contest website

criteria

Taste

Appearance

Uniqueness

Ease of preparation

Submitted by deadline

Submitted in USDA template

Full contest rules:

- Entry Requirements: 1. No purchase is necessary.
- Contest is void where prohibited by law. Subject to all
- federal, state and local laws and regulations. 3. Entries must be submitted by an employee who works
- within the School Foodservice segment (K-12) 4. Enter as often as you like but only one entry may qualify as a winner. One winner will be selected per qualifying
- product category. All entries must be submitted via the online form by 10/1/17 (Smackers®), 11/1/17 (Diced/Strips), 12/1/17 (A+ Chicken®).
- All entries become property of Pilgrim's Pride. Entry constitutes permission to edit, modify, publish and otherwise use the recipe in any way without compensation
- Recipe Requirements:
- Recipes must use one product from the Gold Kist Farms[®] product categories:
 Smackers[®]
 - Breaded Chicken Smackers[®] (110452)
 Breaded Dark Meat Smackers[®] (110458)
- Diced/Strips

 Diced Chicken Strips (1230)
 - Unbreaded Chicken Fajita Strips (1250)
 Dark Meat MENU Strips (1260)
- A+ Chicken[™] products:
 Fully Cooked Whole Grain Breaded A+ Chicken[™] Tenderloins (7572)
 - Tenderloins (7572) • Fully Cooked Whole Grain Breaded A+ Chicken[™] Breast Fillets (7522)
- Fully Cooked Whole Grain Breaded A+ Chicken[®] Breast
 Breakfast Fillets (7519)
- Recipes must be submitted online by 10/1/17 (Smackers[®]), 11/1/17 (Diced/Strips), 12/1/17 (A+Chicken[™]).
 A total of 3 winners, one from each product category, will
- be selected within 30 days of each product categories recipe submission deadline.
- Recipe must be original. An original recipe is the product of one's own mind and is not a copy or imitation. If the recipe is derived from a previously published one, it must have at least four significant ingredients that are different and the method of preparation changed to qualify. Submission of recipe denotes entrants' verification of recipe originality. Recipe must not have been submitted to another contest, promotional event. or for oublication at any time.
- Recipe must be submitted online within the standard USDA
 template via the link on this promotion landing page.
 Recipes will be judged by a panel of chefs based on the following
- Recipe must include: product category, name of recipe, number of servings, your name, email, telephone number, school district, and title.

Eligibility:

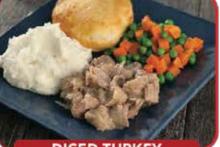
- Contest open to continental U.S. residents age 18 or older.
 Entries must be submitted by an employee who works with in the School Foodservice segment (K-12).
- Recipe submissions must use products from the qualifying Gold
- Kist Farms" product categories.
- Prize: Winner of the recipe contest will be awarded the FULL VALUE of one lunch, for one day, at one school within the district.

• Recipe uses one eligible Gold Kist Farms® product









DICED TURKEY

Our NEW Sous Vide Prepared Proteins are the latest addition to our line of allergen-free, clean label products. They are gently cooked at a low temperature resulting in homemade taste and texture. These products offer you menu versatility and are perfect for speed-scratch recipes!

Features & Benefits:

- Cooked in Their Own Natural Juices
- Allergen, Gluten Free, Clean Label
- Perfect for Speed-Scratch Recipes
- Increased Consistency and Food Safety
- Shreds Easily
- All Natural/No Additives
- Fully Cooked: Labor Savings
- Reduced Sodium & Fat



Packed in boilable/steamable pouch in its own juices.

Product Codes & Nutritional Information:

ITEM #5887 BEEF | Packed 30 lb case/6 bags | Approximately 146 servings per case CN Serving Size 3.28 oz | 2.0 M/MA | 42 mg sodium | 4.0 g total fat Processed with USDA Foods: #100156 Beef Special Trim

ITEM #5888 PORK | Packed 30 lb case/6 bags | Approximately 139 servings per case CN Serving Size 3.45 oz | 2.0 M/MA | 46 mg sodium | 5.0 g total fat Processed with USDA Foods: #110138 Pork Leg Roasts

ITEM #5889 TURKEY | Packed 30 lb case/6 bags | Approximately 168 servings per case CN Serving Size 2.86 oz | 2.0 M/MA | 57 mg sodium | 2.0 g total fat Processed with USDA Foods: #100883 Turkey Thighs

Create endless menu options using different combinations of our Sous Vide Proteins and our line of sauces.



Dave Hackman • JTM Food Group • 800.626.2308 • davehackman@jtmfoodgroup.com



Amazin' Raisin is proud to present two BRAND NEW FLAVORS: Raspberry, and Sour Watermelon! Like our other flavors, Raspberry and Sour Watermelon are naturally sweet, with No Sugar Added! Amazin' Raisin is now available in seven deliciously fruity flavors. They are Vegan, Fat Free, Gluten Free, GMO Free, and Peanut and Tree Nut Free. Amazin' Raisin is made entirely in the USA, and certified Kosher by the Orthodox Union. Our NEW Sour Watermelon and Raspberry flavors join the already popular Strawberry, Sour Lemon, Orange, Sour Pineapple, and Peach flavors in our All Natural, mouthwatering fruit flavor-infused raisin snack lineup! Amazin' Raisin: a deliciously sweet, health-conscious treat for the whole family!

PRODUC

uit



"Bongards Premium Cheese offers a large array of cheese options that not only fit your menu, but also keep your kids happy. Their recently launched cheese curds are a perfect snack for on the go students and their delicious new natural slices will be a success in the lunch line and on the budget. Visit <u>www.bongards.com</u> to find out more about Bongards' lunch options."

10404-1 5# Natural Pepper Jack Slice

10403-1 5# Natural Swiss Slice

10401-1 5# Natural Cheddar Slice

10061-1 5# Natural Provolone Slice







Unsweetened Strawberry Banana Flavored Applesauce

Single Serve 4.5oz (128g) Ingredients: Apples, Water, Strawberry puree, Banana puree, Natural Flavors, Ascorbic Acid (vitamin C), Malic Acid, Citric Acid, FD&C Red #40



Unsweetened Mango Flavored Applesauce

Single Serve 4.5oz (128g)

Ingredients: Apples, Water, Strawberry puree, Mango puree, Natural Flavors, Ascorbic Acid (vitamin C), Malic Acid, Citric Acid, FD&C Red #40



Cherry Central Inc * P.O. Box 988 * Traverse City, MI 49683 Ph: (231) 946-1860 * Fx: (231) 941-4167 * www.cherrycentral.com



Darlington Manufacturing started operations in Joplin, MO a little over a year ago, in late 2016. In this short period, we have been very successful in establishing a great local presence in Joplin and have seen continued growth for being part of such a great community. We have received our SQF (Safe Quality Food Program) Level 3 Certification, which is the highest attainable level for a production facility, in June thanks to all the hard work from our production team on the ground. Darlington also just had a great job fair to accommodate a 3rd shift being added. The new team starts at the end of July!

Simply Wholesome Soft Oatmeal Bars

Appleways Simply Wholesome Soft Oatmeal Bars have gone through a reformulation to remove all tropical oils and bleached flour. This new change comes as an ongoing effort to provide everyone with a healthy, tasty snack option.





Appleways is adding a completely whole grain granola crispy bite, a whole grain crispy cheddar cracker, and a whole grain crispy bean and veggie cracker!



For more information call 800-967-1702 or email at info@notables.com

Jeff Borowicz, Regional Sales Manager

Notables® launches own line of naturally flavored graham minis

MINNEAPOLIS (August 17, 2017) – Minneapolis-based notables[®] is now introducing its self-branded line of whole grain, naturally flavored graham minis. Available with the start of the 2017-18 school year in three great-tasting flavors – Apple Orchard, strawberry Fields and Carrot Patch – each flavor contains real fruit or vegetables as an ingredient and the flavor and packaging is appealing for all ages. Made in the USA, the notables[®] Apple Orchard, Strawberry Fields and Carrot Patch graham minis come in 1 oz pouches and are made in a nut-free facility. For more information, call 800-967-1702 or email info@notables.com. Notables[®] provides nutrition conscious foods, including a variety of breakfast kits, meal kits and afterschool snacks, that meet the USDA meal pattern guidelines.







- Smart Snack Compliant
- Made with 100% Real Cheese
- Taste Kids Love!

Packaged in multiples ways:

- Individual 1.5 oz. Smart Snack Compliant Cup (A La Carte Item - Sodium 200 mg - 7 month shelf life)
- Individual 3 oz. Pouch 1 M/MA Sodium 330 mg per serving – 12 month shelf life
- Bulk 5lb. Squeezable Bags Sodium 330 mg per serving 12 month shelf life

Please contact Lisa Jones (<u>lisa@highlandbeeffarms.com</u> or 800-869-6320) for samples or more information

JENNIE-O TURKEY STORE HAS EARNED THE CRAU STANDARD.

Like you, we believe students deserve safe, nutritious, wholesome turkey products – including our products that have earned the CRAU certification. By following the CRAU standard, we minimize the use of antibiotics important in human medicine.

CRAU principles include:

- No administration of antibiotics pre-hatch
- Antibiotics with analogues in human medicine are not allowed for...
 - Disease prevention
 - Growth promotion
 - Feed efficiency
 - Weight gain

 Antibiotics with analogues in human medicine can only be used therapeutically to...

> Treat disease in poultry diagnosed with bacterial disease: and

- Control disease in poultry exposed to infectious bacteria.



Just one more reason to trust JENNIE-O CERTIFIE RESPONSIBLE



The Certified Responsible Antibiotic Use (CRAU) standard was established by School Food Focus to minimize the use of medically important antibiotics in poultry production, and offer schools another way to serve high quality poultry. Regular audits by the U.S. Department of Agriculture Process Verified Program or USDA Quality Systems Assessment are required to maintain CRAU conformance.



WE HAVE 10 TURKEY PRODUCTS FOR K12 THAT MEET CRAU STANDARDS.

203425

All Natural Sliced Canadian Style Ham

231818

All Natural Oven Roasted Sliced Turkey Breast

231918 All Natural Smoked Sliced Turkey Breast

256818 All Natural Uncured Sliced Turkey Ham

263018 All Natural Sliced Turkey Bologna

263118 All Natural Sliced Turkey Salami

263318 Reduced Sodium Sliced Turkey Ham

263418 All Natural Sliced Turkey Pastrami

613810 All Natural Premium Turkey Sausage Patty

846902 NATURAL CHOICE® Tender Browned Turkey Breast

ITALIAN TURKEY MAC N CHEESE

Yield: 1 full pan

Prep time: 20 min

Total time: 1 hr

Ingredients

- 2 lb Macaroni Pasta
- 2 lb Jennie-O Italian Turkey
- crumble #615110

1 can Monterey Jack Cheese

sauce

¹/₄ c Sundried Tomato Spice seasoning

Directions

Cook pasta according to the al dente cook time on package. Add all ingredients together in a full pan and bake for 30-45 min.



These NEW Products were meant to Star on K12 Menus!

256830 All Natural Uncured Turkey Ham 1.75" diameter Slicing Log 231930 All Natural Smoked Turkey 1.75" Diameter Slicing Log

These 1.75" logs ship frozen and pack all the punches when it comes to flavor, convenience, and versatility? It's time to let the options unfold and here are just a few ideas.

Bento Box 1 3.29oz Smoked Turkey Breast 1 oz WG Pretzels 1/2 c. Apple Sauce 1/4 c. Baby Carrots 8 oz Milk





Bento Box 2

1.75 oz Turkey Ham or Smoked Turkey Breast

1 oz Cheese Slices

1 oz WG Round or Square Cracker

1/2 c. Fruit 1/4 c. Cucumber Slices 8 oz milk

Combo Burrito smothered in Taco Blush Sauce

CALORIES	SODIUM	SUGAR	% CAL/SAT FAT	% CAL/FAT
424.62	924.76 mg	1.07 g	18.90	40.70
	INGREDIENT	s	INSTRU	CTIONS
JTM Queso Bla	nco Sauce #5718 (:	5# pouch)	Heat to instructions on bag.	Boil in bag.
Ortega 40% Red	d Sod Taco Season	ing 1.25 oz pouch	Wisk in full seasoning pouch	with 5# pouch of queso
-			blanco. Place in steam well o	on serving line.
Los Cabos Beef,	Bean, Cheese Comb	o Burrito #68660 (2/2)	Place 18 burritos seam side o	down in shallow 13" x 21"
			hotel pan. Convection bake a	at 300 degrees for 19-23
			min from frozen, or 12-14 m	in from thawed, or until
			internal temp of 160 degrees	Foil top or cover can help
			keep tortilla from drying out	
	4 5	100		
	1 20			
			in warmers.	
	Carles P Y and	and a state of the	When students come through	line, pour (1) #8 ladle of
			sauce over burrito and serve.	Students can then go to

condiment station for additional toppings.

CALOPIES SODIUM



Recipes for Success

Fiesta Pepper Jack Enchiladas



CALORIES SODIO	M SUG	AR % CAL/SAT FA	AI % CAL/FAI		
422.33 874.66	mg (28.5	51.9		
INGRE	DIENTS	IN	INSTRUCTIONS		
La Victoria Mild Green En	chilada Sauce	Ready to use	Ready to use		
Fine Shredded Monterey Ja	ick Cheese	Ready to use	Ready to use		
Green onions/scallions and peppers	red/yellow/orange	bell Dice all about 1/8" ar	Dice all about 1/8" and mix for topping.		
Los Cabos Pepper Jack En (2 sticks/serving)	chiladas #64150	place 24 enchiladas s 8). Bake at 300 degrees f	hotel pan, apply pan spray and earn side down in pan (3 rows of for 10-12 min to take chill off cook this stage and hollow out the		
Ś		green chili enchilada Sprinkle 2 cups of ch	nd thoroughly cover with 28oz of sauce so as to not dry out tortilla. eese over the sauce. Then top with nal) and return to oven to se.		
		100 B	V 5		

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Remove, cover, and place in warmer.

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The New Media department is excited to share that an episode of Food Quest will be filmed at the corporate office and the Orestes Manufacturing Facility on Monday, August 28.

Food Quest is a new national TV show that will be aired on Food Network and the Cooking Channel this fall. The series will take viewers on a global culinary journey as the hosts of the show, Robin Leach and Kim Alexis, meet the world's finest chefs, explore restaurants and learn the secrets to producing quality food – like our Red Gold Tomatoes! The Food Quest crew will travel to Red Gold to film a full-feature episode of Red Gold's tomato process, from field to can, and will also interview Red Gold ownership and growers. The episode "From Farm to Table, Made in America," will air the week of October 15 through October 20 on the Cooking Channel and Food Network. Red Gold products will also be integrated into recipes on other episodes throughout the season!





Western's Smokehouse Showcases Smart Stix at 2017 ANC Show in Atlanta!

Western's Smokehouse recently exhibited at the 2017 School Nutrition Association national tradeshow, ANC in Atlanta, Georgia. The event was filled with exciting new products and companies, all with a passion for providing healthier food options for our students.



At this year's event, Western's had an oven mitt giveaway at the booth with the theme of the show, hot-LANTA as its centerpiece. With over 6,000 K-12 school food and nutrition professionals in attendance, the exhibit hall was extremely busy as attendees explored the newest and most cutting-edge food, beverage, supply, equipment, and service solutions for their schools.

We spoke with many current and prospective customers, and we received terrific feedback regarding our smart snack approved Smart Stix. The kids love them!!!



Ott Food Products, LLC = 705 West Fairview - Carthage, MO 64836 - (417) 358-2585 - 800-866-2585



Looking to add a little spice to your menu? What if we told you that you could recreate an existing flavor by just adding Siracha sauce to it? If you are menuing our Mandarin Orange Chicken then you are half way there! All you have to do to create a spicy option is add either 2oz, 3oz, or 4oz of Siracha sauce to create the new and fun Siracha Orange chicken!!

No more waiting for a special order through the distributor, you can now create this masterpiece behind the scenes in your kitchen! We have the nutritionals here for you with the added Siracha. Please note the 3 levels of heat. If you are interested in doing a testing with your students, please reach out to Yangs Sales Director, Cindy Marschke at cindy@yangs5thtaste.com.

Yangs 5th Taste- 2530 Supply Street- Pomona, CA 91767 PH-855-622-6380

At Tasty Brands the Pastabilities Are Endless...



- * Mini Ravioli(00834WG)
- * Garlic Knot(62200)
- * Mozzarella Stuffed Twisted
- Breadstick(62001/62002)

www.tastybrandsk12.com





Delivering great taste for generations.

Salsa Egg & Cheese Flatbread

•Perfect breakfast menu item

•Whole grain goodness

•Packed with 10 grams of protein for a good start to the day

Item 11411 Item 11412- indv wrapped

FLATBREADS NEW

Giorgio Foods is your trusted partner in creating innovative solutions for K-12 menu items. Giorgio's exciting new line of flavorful Flatbreads meets national Child Nutrition (CN) guidelines.

Cheesy Chicken Flatbread



- Tasty, hearty lunch option
- Topped with chicken and three cheese blend
- Trending flavor that kids "flat out" love

Item 11413 Item 11414- indv wrapped

Giorgio Foods, Inc. | P.O. Box 96 | Temple, PA 19560 | 800-330-5705 | FAX 610-926-7012 www.giorgiofoods.com

LOS ANGELES TT		USDA Product Formulation Statement	
	Serving Size	1. Does the product meet the Whole Grain-Rice Criteria?	Yes
ARRASA	1.6oz (44g) Yellow Round	2. Does the product contain non-creditable grains?	No
SNACKS DELICIOSO	Tortilla Chips	SP 30-2012 Grain Requirements for the National School Lunch Pr	ogram
	Manufacturer Snak-King Corp.	Indicate to which Exhibit A Group (A-I) the Product Belongs	в
		Description of Creditable Grain Ingredient Whole Grain Corn	Masa
		Grams of Creditable Grain Ingredient per Portion? A	33g
1740 C.S.	4	Gram Standard of Creditable Grain per oz equivalent? (16 or 28g) B	169
		Creditable Amount A/B	2.1
Berlin La Martin		Total Creditable Amount	2



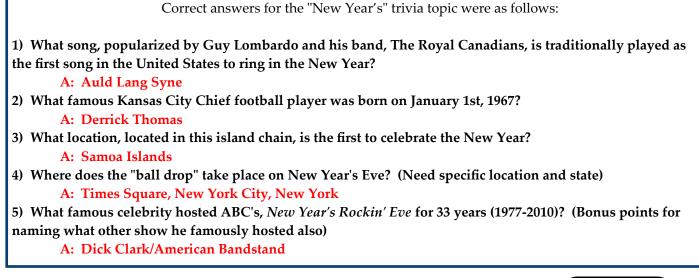
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TRIVIA CONTEST!!!

Winners from the last edition

WINNER: Dawn Matthews Camdenton School District (\$50 Target Card)

1st Runner Up: Karla Sutton Laclede County C-5 School District (\$25 Target Card) **2nd Runner Up:** Patti Turner Kirbyville R-VI School District (\$25 Target Card)





Solar Eclipse Trivia Contest



All School Food Service personnel with the correct answers to <u>all</u> of the questions below will be entered in a drawing for a chance to win a \$50 gift card to Target, courtesy of our featured manufacturer, **Yang's 5th Taste!** Two runner ups will also win \$25 cards. You can use it as a giveaway for your school contests, give it as a gift, or keep it for yourself! Drawing will take place 24 hours after newsletter is issued. Winners & correct answers will be announced in our next newsletter.

1) What was the longest stretch (in terms of time) of totality (darkness) for the recent solar eclipse last month and where did it occur?

2) The last time (before August 21st, 2017) a total solar eclipse was visible across the entire contiguous United States was during what year?

3) The next solar eclipse, with almost the same identical path of totality as the August 21st, 2017 eclipse (but will last twice as long) will take place during what year in the future?

4) What is the sun's tenuous atmosphere called?

- 5) What 1971 Carly Simon song is the only song to mention a specific "total eclipse of the sun"?
- 6) Have you read the whole newsletter? Which of Synergy's Manufacturers Reps is a hippophile?





MEET THE SYNERGY MANUFACTURER

Name: Cindy Husar-Marschke

Company: Yangs 5th Taste

Manufacturer Representative Since: 2007

Family: Married. 3 wiener dogs, 1 cat and 2 horses

High School: Hartford Union High School. Hartford, WI

Favorite Famous Person: Lionel Richie

If you were in an eating competition what could you eat the most of: pizza rolls

Hobby or Activity you are most passionate about: Horse back riding

When/How did you get started in the food business: I mailed my resume into a company that had an ad in the local paper. I thought it was for deli retail...had no idea this side of the business existed! They gave me a great opportunity and I have never looked back.

If you were not a manufacturer representative, what do you wish you would have been: owned a doggy daycare



MEET THE DIRECTOR

Name: Liz Aufdenberg
Title: Food Service Director
School District: Jackson R2 Schools
Food Service Director Since: 2002. Employed at Jackson in 1989 as a sub cook.
Family: Married 39 years to my farmer, husband Dennis. Three, married grown children James, Denise, & Luke. We have 7 grandchildren that call me "Ma", they are Dylan 12, Hunter 8, Blake 8, Bailey 6, Drew 3, Kinsey 2, and Ty 1.

High School: Cape Girardeau Central 1975

Favorite Famous Person: Ronald Reagan, we share the same birthday!

If you were in an eating competition what could you eat the most of? Chocolate

Hobby or Activity you are most passionate about: Carrying on family traditions on our family farm, hog butchering and gardening. I do most of my school thinking (ideas) while driving a tractor.

When/How did you get started in the food service business? At age 16 as a bus girl at Holiday Inn.

If you were not a foodservice director, what do you wish you would have been? That would depend where ever the Lord would have led me.....and there's a story to this answer!



John Pickert Western Sales Director 222 NE Tudor Road Lee's Summit, MO 64086 john@synergyfoodsales.com (816) 525-7800



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Amazing Fruit Products United States produced line of tasty and healthy flavor infused dried fruit products that are smart snack compliant



Cherry Central Manufacturer specializing in the growing, processing and marketing of fruit sauce and diced fruit cups



Giorgio Foods School food service products developed to create delicious, satisfying & well balanced meals that meet CN requirements





Jennie-O Turkey Store A complete line of CN labeled and commodity processed turkey items with many reduced calorie and reduced sodium options



Los Cabos Producers of handmade frozen Mexican products including bulk and individually wrapped burritos, enchiladas and quesadillas for all meal segments

Missouri manufacturer of the highest quality

dressings and sauces with famously unique





Richland Hills Processor of high quality refrigerated individually wrapped sliced apples and detemmed grapes

Ott's

taste and versatility



Western's Smokehouse Missouri producers of specialty meat products which include their school driven, Smart Snack compliant Smart Stix in 5 delicious flavors

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OD SALES

















for breakfast, lunch, and dinner The Whole Earth

Great tasting child nutrition products

featuring a wide array of menu options

Tasty Brands

Makers of Smart Snack compliant, whole grain corn tortilla chips, snacks and Kettle Corn with no preservatives, no MSG, or trans fats



Bongards Premium Cheese Producer of natural cheeses and high quality

specialty processed cheese including slices, shreds, cupped sauces and curds

Darlington Missouri manufacturer of snacks, breakfast bars and cookies with a wide array of taste options individually wrapped or bulk

Gold Kist Farms Manufacturer of great-tasting Gold Kist Farms® CN chicken products featuring formed, whole muscle, and A+ formed products with a whole muscle bite

High Liner Foods Harvests, processes, distributes and markets a variety of Child Nutrition labeled seafood products from the United States

JTM Food Group Industry leader in the production of CN beef, pork, cheese & turkey entrees including soups and sauces all designed to be healthier, better tasting & nutritious

Notables Innovative and kid friendly food solutions featuring cost effective, nutritious, packaged meals and snack kits

Red Gold Manufacturer of fine tomato products including ketchups, sauces, salsa and pastes that are nutritionally enhanced and designed to fit the school food service segment





Yang's 5th Taste

Manufacturers of cutting-edge, authentic Asian cuisine with an emphasis on nutrition, quality and delicious kid tested products



