Synergy Food Sales

School Food News

January, 2026 — Issue No. 26

What's New...

INTRODUCING TASTY PIZZA!

Launched in December 2025, **Tasty Pizza** is an exciting new brand from Synergy Food Sales, created specifically for the K–12 market. Tasty Pizza delivers high-quality pizzas made with only the best ingredients, ensuring great taste schools can trust.

The current lineup includes **16" Cheese and Pepperoni pizzas,** along with a variety of **Sicilian-style pizzas**. Looking ahead, Tasty Pizza plans to expand the line with individual round pizzas and pre-sliced options.
Tasty Pizza products are featured on the SY 26–27 Missouri USDA Foods Packet and are available for commercial purchase now.

Be sure to stop by the Tasty Pizza booth at our upcoming food shows to sample these delicious new offerings—you won't want to miss them!

SYNERGY FOOD SALES

HELLO 2026!

Welcome back! We hope you had a well-deserved holiday break filled with time to relax and enjoy family and friends.

At Synergy Food Sales, we've been busy preparing for the upcoming commodity and bid seasons, and we're ready to assist you every step of the way. Be sure to turn to pages three and four of this newsletter for helpful tips to refresh your memory as we head into the busiest time of the school year.

You'll also find several newly launched items from our top-notch manufacturer partners highlighted throughout this issue. And as always, don't miss our featured Meet the Director, Manufacturer Representative, and State Employee sections.

Finally, be sure to check out Issue No. 26 Trivia at the end of the newsletter for your chance to win a special prize from our trivia sponsor, Red Gold!

Thank you again for your hard work and for being a valued partner. We are honored to be a part of your mission and are looking forward to a successful and rewarding school year together.

Synergy Road Shows:

Show #1: January 20th - Blue Springs (KC)

Show #2: January 21st - Waynesville

Show #3: January 22nd - Maryland Heights (STL)

Southern IL Commodity Food Show

Friday, January 23rd

H.O.A. Food Show

Wednesday, February 4th

KCI Expo Center - Kansas City

SFNDA Food Show

Tuesday, February 17th

Ameristar Casino Resort - St. Charles

****Be sure to register for these events if you haven't already!****

FIND US AT:

www.synergyfoodsales.com

816-525-7800

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Andy@synergyfoodsales.com

GaryB@synergyfoodsales.com

Kristine@synergyfoodsales.com

Kim@synergyfoodsales.com

Upcoming events.

SPRING 2026

JAN 19
MARTIN LUTHER KING DAY
Monday, January 19

FEB 7
CHINESE NEW YEAR
Saturday, February 7

FEB 14
VALENTINE'S DAY
Saturday, February 14

FEB 18
LENT BEGINS
Wednesday, February 18

MAR 2-6
NATIONAL SCHOOL BREAKFAST WEEK
March, 2-6

MAR 17
ST. PATRICK'S DAY
Tuesday, March 17

APR 5
EASTER
Sunday, April 5

APR 19-22
ACDA ANNUAL CONVENTION
April, 19-22

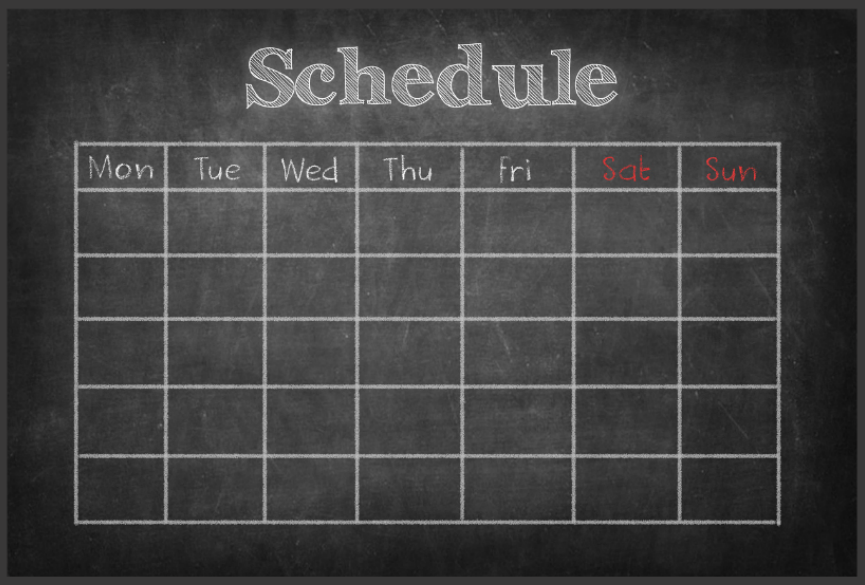
MAY 1
SCHOOL LUNCH HERO DAY
Friday, May 1

MAY 10
MOTHER'S DAY
Sunday, May 10

JUN 21
FATHER'S DAY
Sunday, June 21

JUL 4
INDEPENDENCE DAY
Saturday, July 4

JUL 12-14
SNA-NATIONAL CONVENTION
July, 12-14



COMMODITY CORNER WITH KRISTINE BRIDGEMAN (SYNERGY COMMODITY QUEEN)

01.

Future Fee-For-Service Orders

Did you know that together we can change the future? Future Fee For Service (FFS) orders that is. No one's crystal ball is 100% accurate (or if it is you wouldn't be working). If you find you need more cases or less cases or a different item from a particular Synergy processor, call me. I am about 2 months ahead of your delivery schedule, but we can usually adjust.

02.

NOI Distributor Assignments

Make sure your Net Off Invoice (NOI) banks are assigned to the correct distributor.There are two programs processors use to keep track of your NOI usage. Processor Link or K-12 Foodservice. If you don't want to create your own sign on for these at least read the monthly or quarterly reports sent to you by myself or your distributor.

03.

NOI Lb. Usage Updates

I send out NOI bank updates quarterly and some distributors send them monthly. Please review them & let me know if you have any questions. (I like questions. 😊)

04.

NOI Product Selection

If you plan to use the NOI program, your distributor should provide you with a list of eligible items they are willing to stock as part of your procurement. Remember you can utilize the dollars in your bank for any eligible item from that processor as long as your distributor will stock it for you.

05.

Excess Commodity Lbs.

Running out of commodity products? Ask us if there is any excess that can be transfer to you by the State. For example; Sometimes DESE needs 3/4th of a truck of chicken to fill everyone's orders. They might order a full truck so they end up with 1/4th as excess to be shared for those who can use it. It's not always there so don't count on it but always ask.

06.

Do You Have Excess Commodity Lbs?

If you find your crystal ball was cloudy, and you will not be able to use all the entitlement you allocated to a processor, call & offer it back so others might use it. Maybe your kids decided they don't want product X this year but can't get enough of product Y. We might know of a school who's kids only want X and can't stand Y.

I wanted to share some tips & tricks some people might not know about. These are small ways we try to assist you in utilizing your commodity budget.

I like the title coordinator because that's what I will try to do for you. Synergy currently represents 13 different commodity processors, each with their own personalities, but you can handle them all with 1 phone call or email to us here at Synergy.

As many can attest, I like questions, I like talking, I like helping & I like what you do to take care of our kids. Don't ask me for cooking tips because that's not my gift but keeping data sorted out on spreadsheets & finding a way to stretch a dollar, those I excel at. (Pun intended) 😊

TIPS TO HELP YOU PREPARE FOR 2026-2027 BID SEASON

01. Plan Ahead and Allow Adequate Time

Bid requests should be issued early to allow sufficient time for vendor responses and evaluation. Clearly communicate pricing deadlines while allowing adequate time to review bids.

02. Organize Bid Requests

To promote consistency and equitable manufacturer participation, bid requests should clearly identify:

- Distributor Name and serving location
- Product category
- Pricing return date and bid period.

03. Provide Detailed Product Specifications

Accurate and detailed product specifications are critical to obtaining comparable bids. Districts should include manufacturer item numbers, pack sizes, and estimated usage wherever possible. Avoid vague product descriptions.

04. Clearly Define Acceptable Product Alternatives

Indicate whether bids must meet exact (hard-spec) requirements or if approved alternates and like items will be considered. Any alternates must meet applicable USDA meal pattern requirements, Buy American provisions, and district nutrition standards.

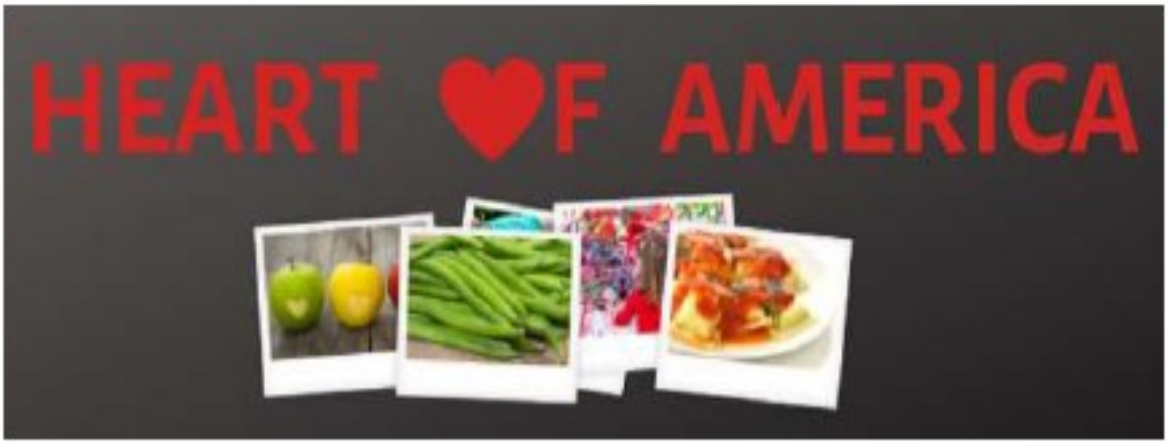
05. Support Fair and Comparable Pricing

Well-defined bid requests support fair competition and consistent pricing evaluation. Using specific product descriptions and manufacturer numbers ensures all vendors are bidding equivalent items.

For bid assistance, never hesitate to contact our Bid Coordinator. Kim Lopez is our Synergy Food Sales Bid Coordinator and is happy to help!

816-525-7800 ext. 3

Bids@synergyfoodsales.com



Missouri
DEPARTMENT OF ELEMENTARY & SECONDARY
EDUCATION™

HOA & DESE-MO
are excited to announce the

2026 INDUSTRY SHOWCASE

Feb 3rd - 4th, 2026

Networking Reception

Feb 3, 5-7pm
Atrium, Embassy Suites
7640 NW Tiffany Springs Pkwy, Kansas City, MO 64153
(*open to all Industry*)

Exhibitor Fair

Feb 4, 2026 11am - 3pm
KCI Expo Center
11730 Ambassador Dr. Kansas City, MO 64153

Missouri Department of Elementary & Secondary Education

Illinois State Board of Education

COMMODITY EXPO AND VENDOR SHOWCASE

Tuesday, February 17
8:30 AM - 3:00 PM
Registration opens at 7:30 AM

Ameristar
1 Ameristar Blvd.
St. Charles, MO

Free admission to both events

NETWORKING RECEPTION

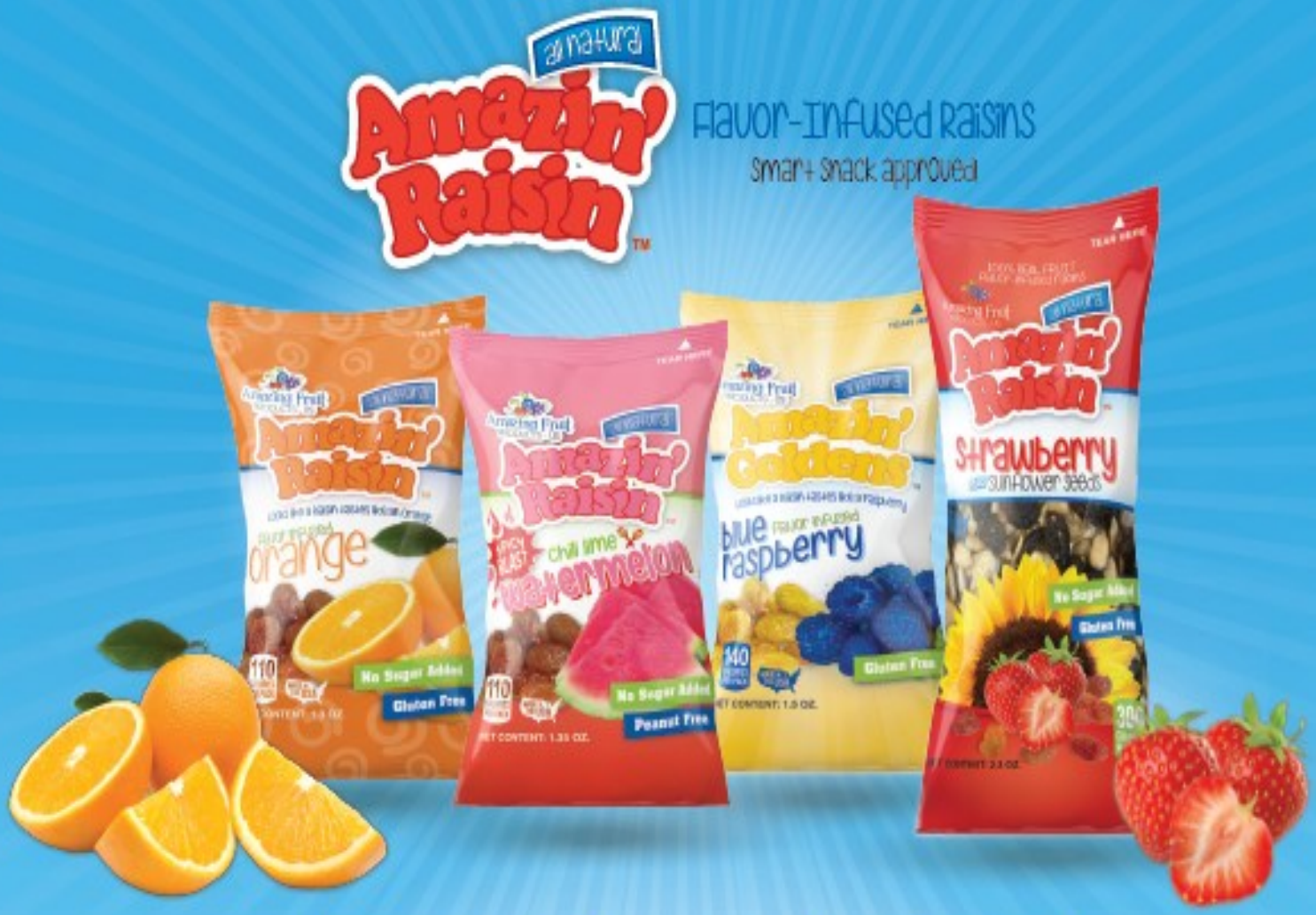
Monday, February 16
5:00 - 8:00 PM

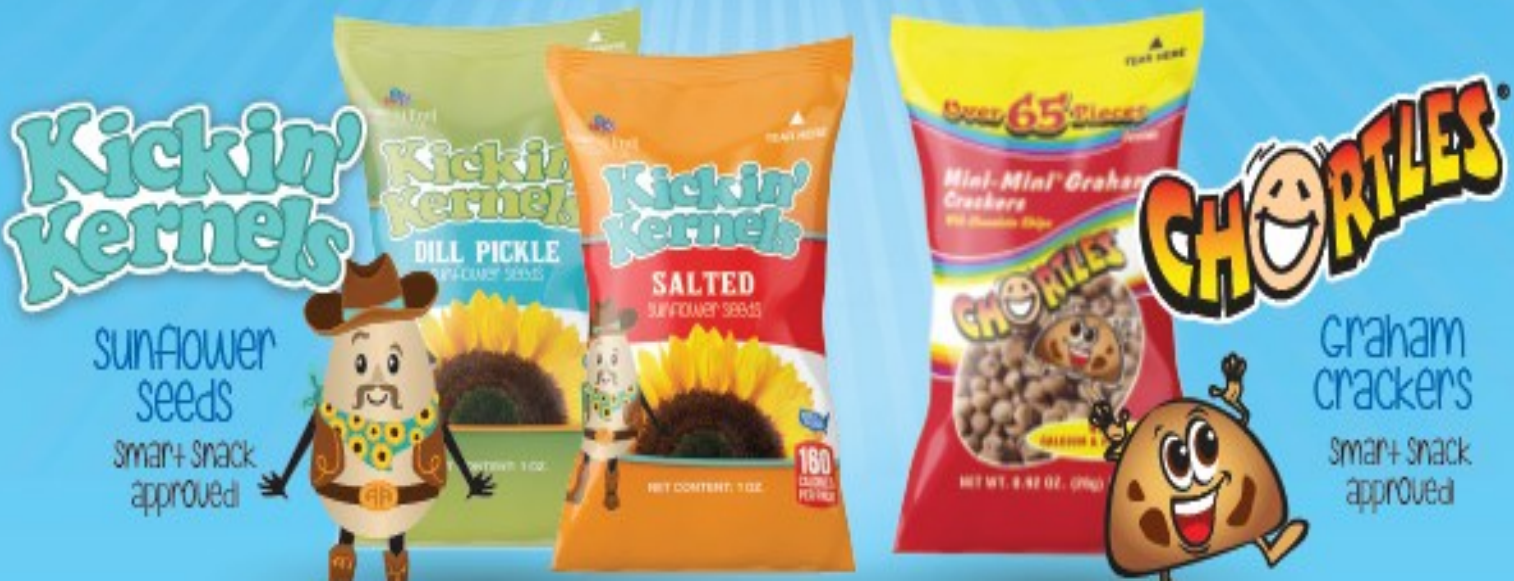
RYSE Night Club at the Ameristar
1 Ameristar Blvd.
St. Charles, MO

SCHEDULE

7:30 AM	Registration Opens		
8:30 - 9:45 AM	Missouri USDA Foods General Session/ Completing the packet on the Gold Star website	Illinois Food Distribution for Schools	
10 - 11:00 AM	Management Style and Empowering Employees	Kitchen Efficiency with Tilt Skillets	Missouri Commodities 101 (for New Food Service Directors)
11 AM - 12 PM	VENDOR SHOWCASE **Directors Only**	Common Food Safety Violations *presented by St. Charles County Health Dept.*	
12 - 3:00 PM	VENDOR SHOWCASE Open to All		

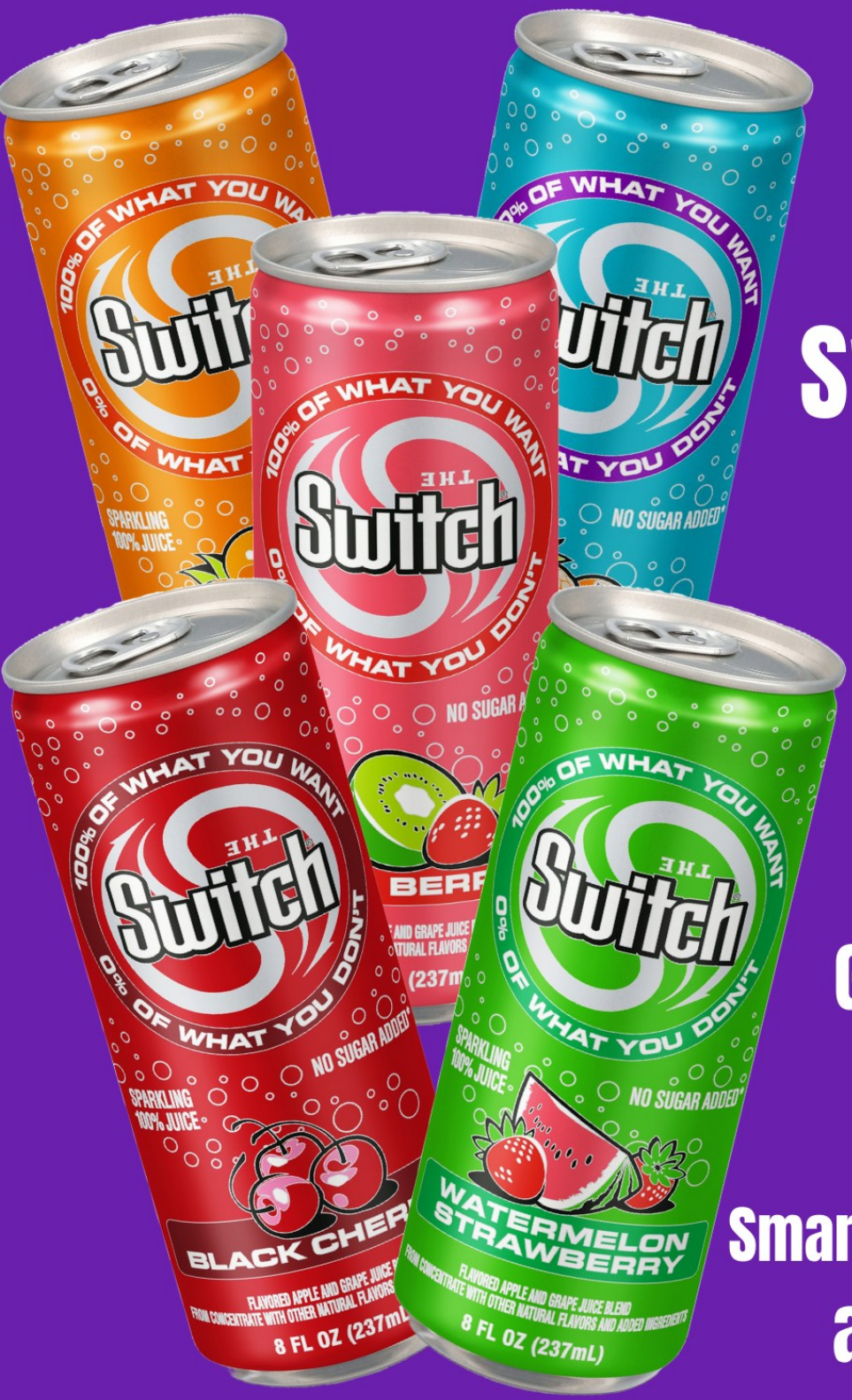
Be ready for ANYTHING





Back in an 8oz can!!

Already in Stock*



Place your Switch orders today!

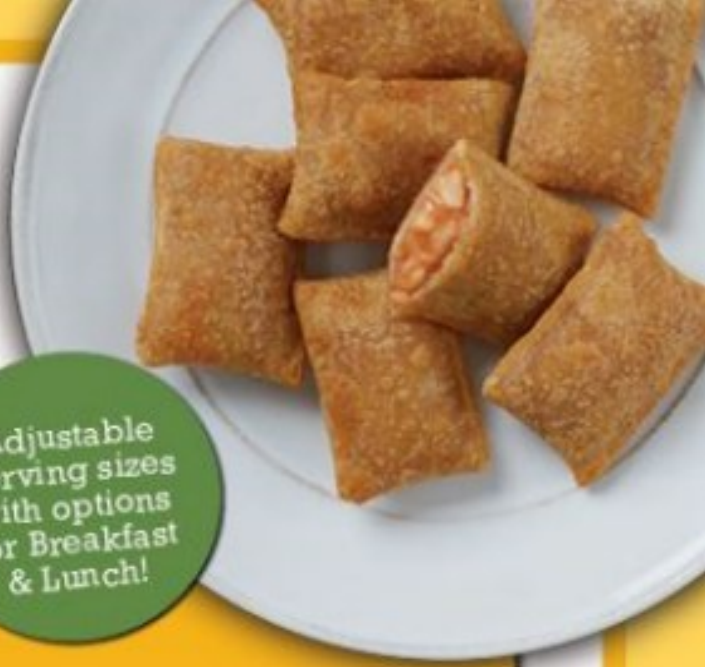
100% Juice

Great for ala carte and vending

Smart Snack compliant at all grade levels

*Contact your Distributor, Broker or Apple & Eve Regional to obtain stocking codes

SCHOOL FOODSERVICE CHEESE PIZZA BITES®



Our Pizza Bites® are formulated to meet or exceed the Child Nutrition Meal Pattern Requirements.

Adjustable serving sizes with options for Breakfast & Lunch!

8 BITE SUGGESTED SERVING-SIZE PROVIDES:

- *2 oz. grains*
- *2 oz. meat/meat alternative*

- ✓ 100% Mozzarella Cheese
- ✓ Meets Whole-Grain Rich Criteria
- ✓ Reduced Sodium Level Option
- ✓ 15g Protein/Serving
- ✓ 0 Trans Fat
- ✓ NO Artificial Flavors or
- ✓ Synthetic Colors
- ✓ NO Added MSG or Preservatives
- ✓ Good Source of Calcium, Iron & Vitamin C

Bellisio Foods
the beautiful foods company

FSI

Overhill Farms

CP Foods North America
Global Leader in Frozen Foods Manufacturing

Reduced Sodium & Fat Cheese FOR YOUR K-12 MENU

Meeting the lower sodium targets of the school nutrition standards doesn't mean you have to sacrifice taste! Bongards offers a variety of protein-packed, calcium-rich cheeses that contain less fat and sodium than regular cheese. Provide your students a healthier meal without sacrificing the delicious cheesy flavor they love!

- ★ 30-50% reduction in fat and/or sodium
- ★ Helps meet school nutrition requirements
- ★ Gluten free and rBST free
- ★ Free from artificial colors and dyes
- ★ Made using our farmer-owners' milk
- ★ A great value for your commodity dollars!

PRODUCT CODE	PRODUCT DESCRIPTION	MMA	SERVING SIZE	TOTAL FAT (g)	SODIUM (mg)	CAL. (g)	PROTEIN (g)	COMMODITY # PER CASE	PACK SIZE	NET WEIGHT (Lbs)	SHELF LIFE (Days)
110541	Red. Fat (30%)/Sod. (30%) Yellow American – 160H	1	2 Slices	6	280	80	7	15.41	4/5#	20	365
111321	Red. Fat (50%) Yellow American – 160H	1	2 Slices	4.5	440	70	6	22.53	6/5#	30	365
111331	Red. Fat (50%)/Sod. (50%) Yellow American – 160H	1	2 Slices	4.5	190	70	7	23.40	6/5#	30	365
111351	Red. Fat (30%)/Sod. (30%) Yellow American – 160H	1	2 Slices	6	280	80	7	23.17	6/5#	30	365
111431	Red. Fat (50%)/Sod. (30%) White American – 160H	1	2 Slices	4.5	290	70	5	23.17	6/5#	30	365
114421	Red. Fat (33%) Past. Blended Yellow Cheddar – 160P	1	2 Slices	6	220	80	7	20.00	4/5#	20	365
752491	Red. Fat (33%) Yellow Cheddar – 48 SOS	1	2 Slices	6	180	90	8	12.00	8/1.5#	12	180
755711	Red. Fat (33%) Yellow Cheddar Feather Shred	1	1 oz	6	210	90	8	20.00	4/5#	20	180
775821	Super Melt™ RF (30%)/RS (30%) Yel. American Shred	1	1 oz	6	250	90	6	15.38	4/5#	20	180
402921	Red. Fat (33%) Cheddar Cheese Sticks	1	1 oz	6	180	90	8	10.50	168/1oz	10.50	180
402941	Red. Fat (33%) Marble Cheese Sticks	1	1 oz	6	180	90	8	10.50	168/1oz	10.50	180

BONGARDS. Premium CHEESE

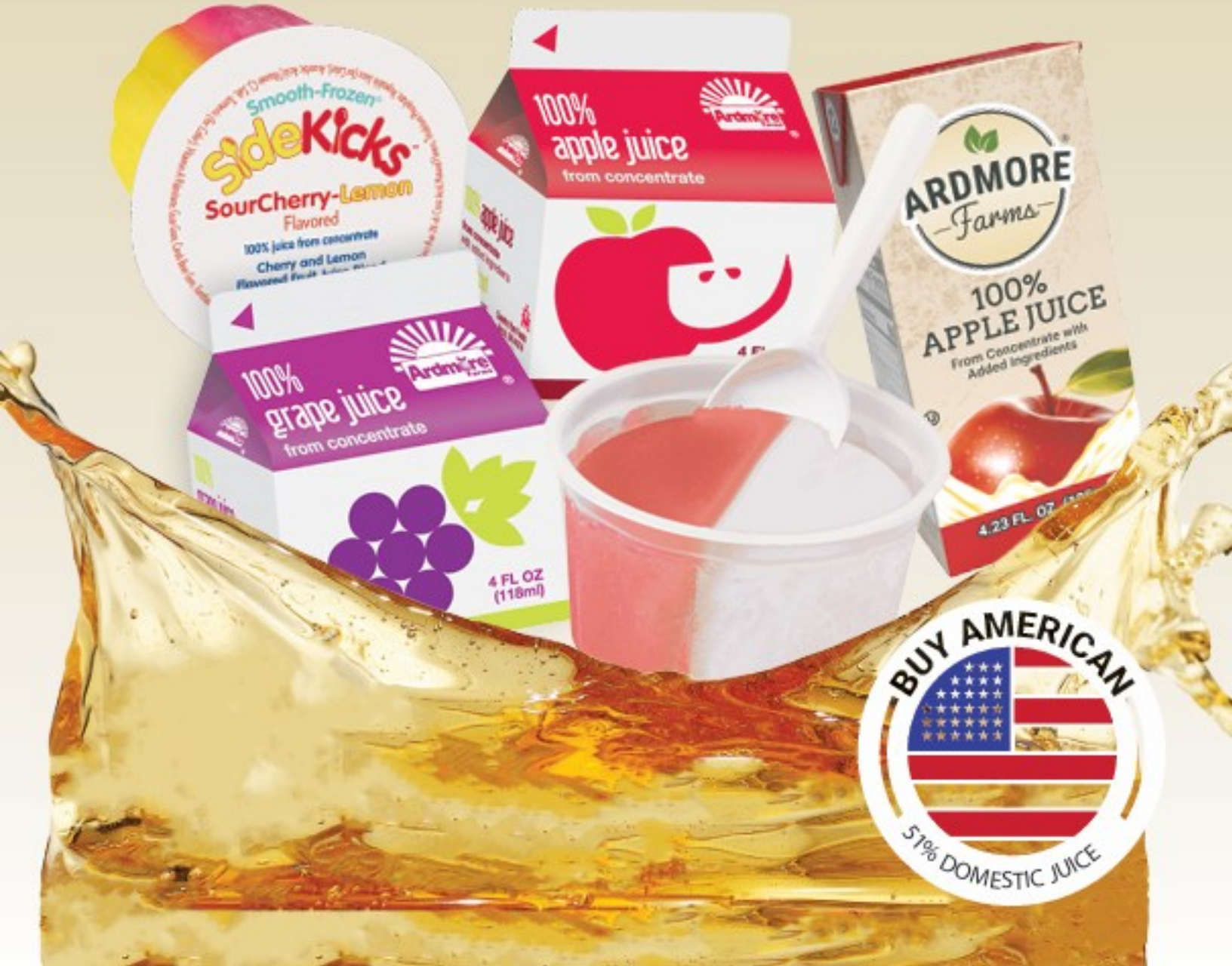
Jill Ponder
Director of Sales – K12
Jill.Ponder@Bongards.com
952-277-5582

For more information, visit
K12.Bongards.com

ARDMORE Farms

Smooth-Frozen SideKicks™

BUY AMERICAN – SELECT 100% JUICE!



Smooth-Frozen® SideKicks™ Celebrations

Order SideKicks Celebrations Seasonal Items Before It's Too Late!

100% Fruit Juice · Credits as a 1/2 cup Fruit · Unique Smooth-Frozen Texture

Eeek!

Available for Fall Only!

- Orange and Cream Flavor
- Enjoy a spooktacular option for Halloween and fall months

Jolly!

Available for Winter Only!

- Frosted Berry Flavor
- Add holiday cheer to winter festivities

Be Mine!

Available for Winter Only!

- Strawberry and Cream Flavor
- The perfect way to say "Be Mine" on Valentine's Day

Bloom!

Available for Spring Only!

- Watermelon and Lemonade Flavor
- Brighten your menu this spring

LIMITED TIME ONLY

Hooray!

Available Year-Round!

- Banana and Cherry Flavor
- Celebrate everyday occasions like birthdays, last day of school, and more

Stars & Stripes!

Available Year-Round!

- Cherry and Lemon Flavor
- Celebrate everyday occasions including patriotic holidays, themed lunches, and more

CherryCentral

DRIED FRUIT RECIPES

PRODUCT OF THE USA

CHERRY & ORANGE IRISH SODA BREAD

Ingredients: Yield: 1 loaf- 16 servings

½ cup Whole Wheat Flour
3 ½ cups All-Purpose Flour
¼ cup Sugar
1 tsp Baking Powder
1 ½ tsp Baking Soda
1 tsp Salt
5 tbsp Unsalted Butter
(cut into cubes and kept cold)
1 ½ cups Buttermilk
1 Large Egg
2 tbsp Orange Zest
(about 1 large orange)
1 cup Dried Tart Montmorency Cherries

Directions: **Preheat oven to 375°F.** In electric mixer bowl, **COMBINE** whole wheat flour, all-purpose flour, sugar, baking powder, baking soda, and salt. **MIX** for 30 seconds until evenly combined. **ADD** the cubed butter and mix on medium-low speed until butter is worked into flour mixture with pieces the size of a pea or smaller. **ADD** orange zest and dried cherries to the dry ingredients. In a large measuring cup, **WHISK** together the buttermilk and egg. With the mixer on medium speed, pour the wet mixture into the dry ingredients and mix until just combined with a few dry crumbs. **KNEAD** the dough slightly to make sure all ingredients are combined. **FORM** into a round boule, shaped on a parchment-lined baking sheet. Using a sharp knife, make a large X slash across the top. **BAKE** in preheated oven until deep golden brown on top and bottom, 35-40 minutes. Remove from oven and cool at least 15 minutes before slicing.

Nutrition Facts 1 Serving: **Calories** 211kcal, Carbohydrates 30.6g, **Protein** 4.5g, **Fat** 5.1g, Saturated Fat 2.8g, Polyunsaturated Fat 0.4g, Monounsaturated Fat 1.4g, Trans Fat 0g, **Cholesterol** 23.7mg, **Sodium** 294.1mg, Potassium 149mg, **Fiber** 1.8g, **Sugar** 12.6g, Vitamin A 46.5 IU, Vitamin C 1mg, Calcium 63.9mg, Iron 1.6mg

CHERRY OVERNIGHT OATS

Ingredients:
Yield: 400 servings

200 cups Old Fashioned Oats
25 cups Chia Seeds
4 tbsp of Fine Sea Salt
1 cup Ground Cinnamon
2 cups Vanilla Extract
25 cups Maple Syrup
50 cups (19 lbs) Dried Tart Montmorency Cherries
250 cups (15.625 gallons) Milk
Dollop of Yogurt (optional)

Directions: In a large bowl, combine all ingredients. Cover and refrigerate overnight (a minimum of 5 hours). Serve cold with a dollop of yogurt.

Nutrition Facts 1 Serving: **Calories** 342kcal, **Carbohydrates** 59g, **Protein** 9g, **Fat** 8g, **Sodium** 215mg, **Sugar** 21g

CHERRY BBQ SAUCE

Ingredients:
Yield: about 75 cups – 400 servings

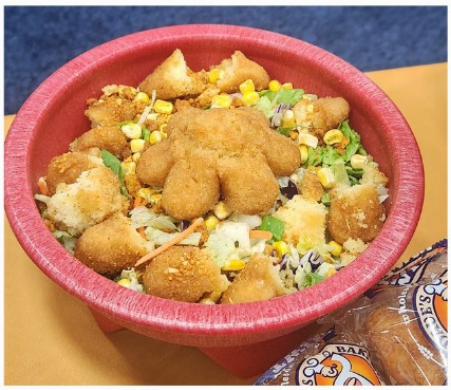
25 cups (9.5 lbs) Dried Tart Montmorency Cherries
25 cups (200 fl oz) Orange Juice
50 cups (400 oz) Barbecue Sauce

Directions: In a large pot combine dried cherries and orange juice. Bring to a simmer, cover and cook over low until plump. Cool slightly, then puree until smooth. Transfer to a bowl, add BBQ sauce, and mix well.

Nutrition Facts **Serv. size:** 1.5oz, **Calories** 80, **Carbohydrates** 19g, Cholesterol 0mg, **Fat** 0g, **Sodium** 20mg, **Sugar** 16g (Incl. 2g Added Sugars), **Protein** 0g, Potassium 50mg

Dave's Baking

School Inspired Uses and Recipes



Corn Star used as a Crouton in a Southwest Salad

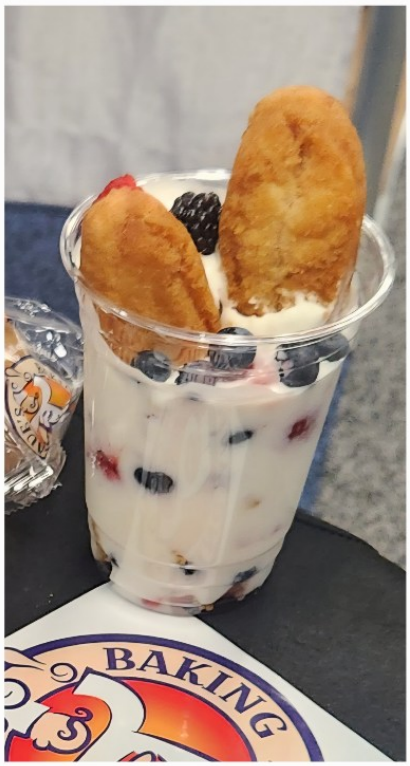
Cornmeal Super Star

- *Smart Snack approved*
- *Item #150*
- *1.65oz / 1 grain*
- *128 per case*

Corn Star paired with Chili on Lunch menu

Twin Bar

- *Item #WG1001*
- *2.65oz / 2 grain*
- *72 per case*

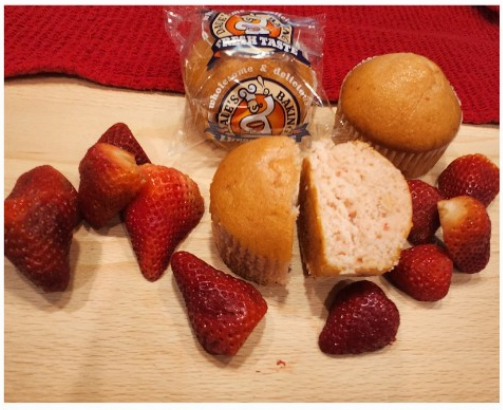


Twin Bars used as Dunkers in a Yogurt Parfait

New Low Added Sugar Breakfast Bars Available in Apple or Blueberry

Count as 2g and ½ cup off fruit !!

New Strawberry 2g Muffin



GOLD CREEK®

NEW ITEMS

#792409
WG Whole Muscle Spicy Dill Breast Chunks

#792435
WG Whole Muscle SWICY Sweet Heat Fillet

#791828
Fully Cooked Chicken Sausage Patty

#791868
Fully Cooked WG Sausage Cruncher Stick

RASPBERRY SWIRL ROLL

MADE WITH 100% NATURAL RASPBERRIES FROM THE PACIFIC NORTHWEST

378IW
36/2.7 oz

0378IW
36/2.5 oz

2G EQ

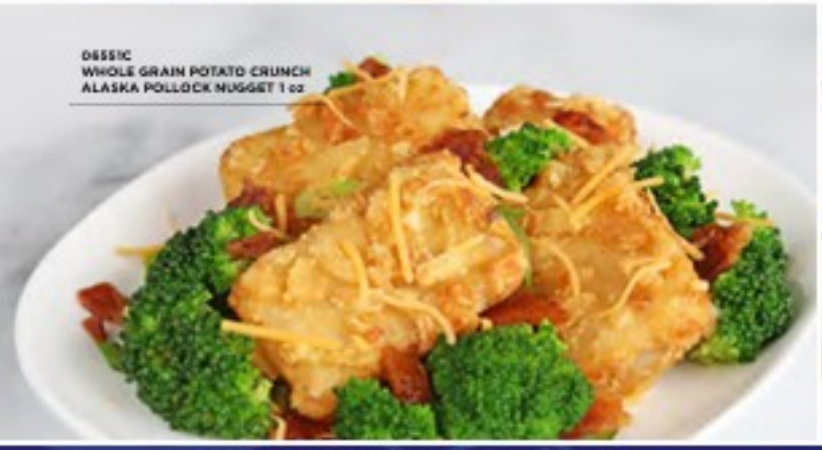
Zero artificial colors or flavors
Made in a nut & sesame free facility

HADLEYFARMS.COM

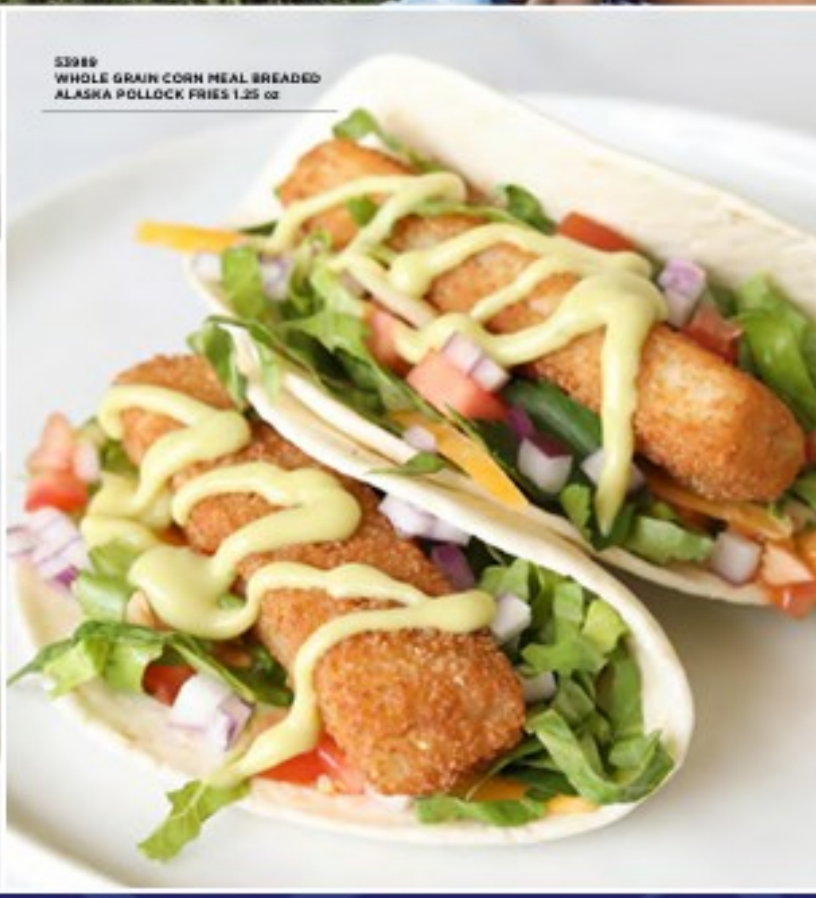
HIGH LINER
FOODSERVICE®

IT IS RECOMMENDED THAT KIDS EAT 2 SERVINGS OF SEAFOOD A WEEK[1]

36264
WHOLE GRAIN BREADED
POLLOCK BITES .5 oz



06551C
WHOLE GRAIN POTATO CRUNCH
ALASKA POLLOCK NUGGET 1 oz



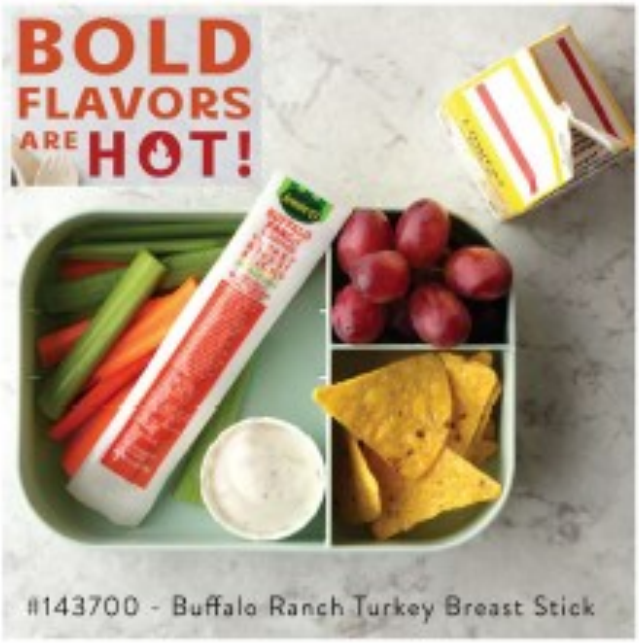
53989
WHOLE GRAIN CORN MEAL BREADED
ALASKA POLLOCK FRIES 1.25 oz

DO SEAFOOD **FEARLESSLY**™

highlinerfoodservice.com

Source: 1. FDA: Dietary Guidelines

Familiar Formats with a Flavorful New Twist



#143700 - Buffalo Ranch Turkey Breast Stick

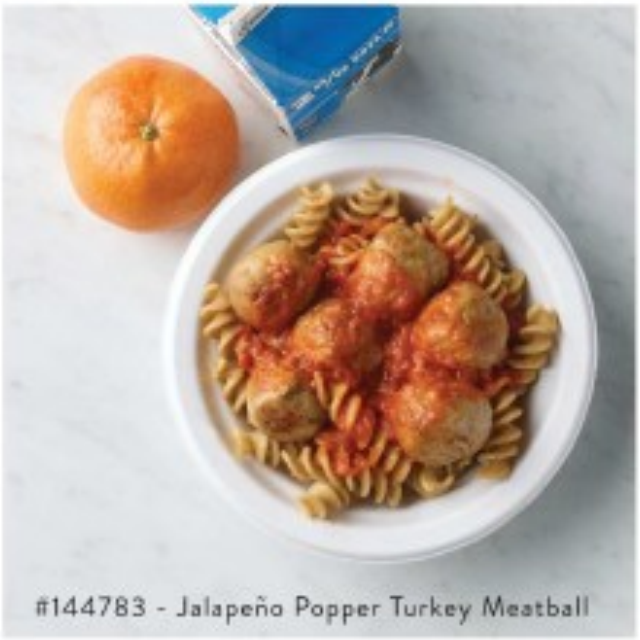
Buffalo Ranch Turkey Breast Stick

Fully Cooked, Frozen | Made from Tender Turkey Breast
Meets Smart Snack Standards
Commodity Eligible
Draws down from the 100124 White Bank

1 Turkey Breast Stick = 1 mt/mt alt	200 mg of Sodium per Stick

Just Thaw & Serve | Great for On-The-Go and Field Trips
Buffalo Ranch Flavor that Kids Know and Love!

Can be served alone as a snack, or part of a protein pack or bento box.


#144783 - Jalapeño Popper Turkey Meatball

Jalapeño Popper Turkey Meatball

Fully Cooked, Frozen
Delicous Blend of White & Dark Turkey mixed with Jalapeño Seasoning and Cheese
Commodity Eligible
Draws down from the 100124 W/D Meat Bank

5 Meatball Serving = 2 mt/mt alt

Easy and Versatile | Students will Love the Big Flavor!

Serving Ideas Include:

Serve Over Pasta	Serve with a White Queso	Serve Over Rice	Serve as a Sandwich or Wrap

Get more product info and recipe ideas at jennieofoodservice.com/k12

For Sample and Questions, contact: Amanda Harvey
ajharvey@hormel.com, 314-503-0271

All JENNIE-O® Turkey Products qualify under the Buy American Provision.

Jennie-O

Hormel Foods
FOODSERVICE

J.T.M.® More Options. Smarter Solutions. Better Value.

With the cost of beef continuing to rise, now's the time to balance your menu with a mix of proteins that stretch your commodity dollars and deliver the variety students crave. J.T.M. offers a line of Turkey, Pork, Cheese, and Vegetarian products – along with our complete portfolio of kettle-crafted beef solutions – to help you maximize USDA Foods, balance budgets, expand menu variety, and keep students excited about every meal.

TURKEY

Taco Filling
Country Breakfast Scramble
Mini Corn Dog Bites
Pancake & Sausage Bites

VEGETARIAN

PlantBorn Taco Filling (pea protein)
PlantBorn Pasta Sauce (pea protein)
Three Bean Chili
Tomato Soup

PORK

Taco Filling
Sloppy Joe
Spaghetti Sauce
Sausage Gravy
Meatballs
BBQ Rib Patty w/Sauce
Breaded Pork Chop Patty
Sausage Patties

CHEESE

Fiesta Scramble
Mac & Cheese
Penne Alfredo
Three Cheese Cavatappi
Broccoli Cheese Soup

Sauces: Cheddar, Queso Blanco, Golden Hatch, Jalapeno, Three Cheese, Alfredo Sauce, Cheddar Brown Gravy,

Let our dedicated team of K-12 specialists work with you to find the right mix of products to fit and fill your menu.

For more info or to request samples, contact:

Dave Hackman | davehackman@jtmfoodgroup.com | (513) 503-6047
Tom Hoenig | tom@synergyfoodsales.com | (636) 329-0700
John Pickert | john@synergyfoodsales.com | (816) 525-7800
Andy Dudenhoeffer | andyd@fairmarketinc.com | (573) 690-5026

LET'S CREATE GREAT DISHES TOGETHER.

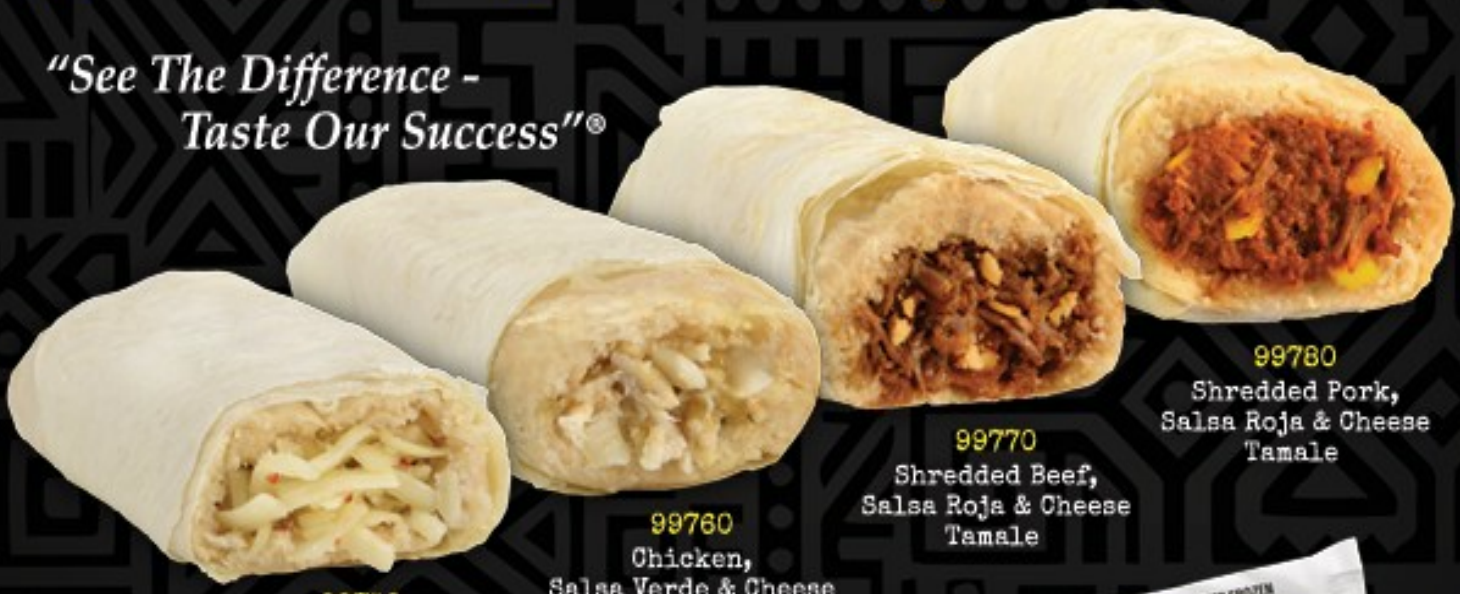
JTM Food Group
200 Sales Avenue
Harrison, OH 45030

800.626.2308
JTMFoodGroup.com

Los Cabos® Mexican Foods

Tamales

"See The Difference - Taste Our Success"®

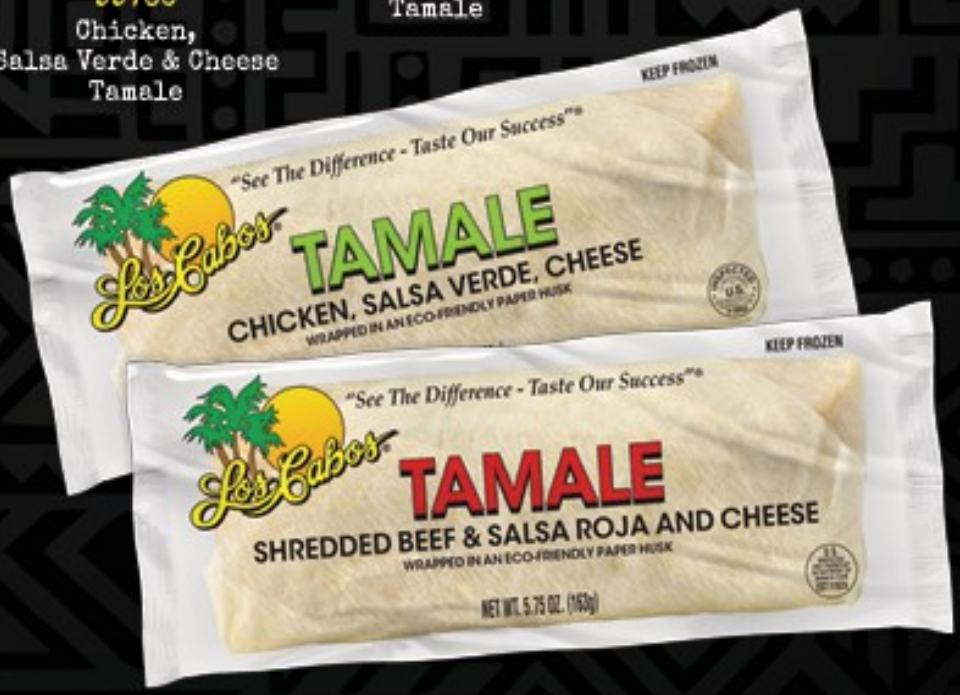


99750
Two Cheese & Green Chile Tamale

99760
Chicken, Salsa Verde & Cheese Tamale

99770
Shredded Beef, Salsa Roja & Cheese Tamale

99780
Shredded Pork, Salsa Roja & Cheese Tamale



- CN Labeled
- Gluten Free
- Available Commodity Processed
- Synthetic Husk (Eco-Friendly)

SNA PATRON

SNF FOUNDATION FRIEND

Product Stock Code	Product Description & Meat/Meat Alternate/OZ EQV Grains	Size Ounce	Case Pack	Calories	Sodium (mg)	% Calories From Fat	% Calories From Sat Fat	% Sugar	Notes
	LOS CABOS BRAND TAMALES – CN W/PAPER HUSK BULK PACKED								
99740	Shredded Beef, Salsa Roja & Cheese Tamale 1/1 PFS	3.45	72	205.23	383.94	42.84%	20.22%	1.22%	
99750	Two Cheese & Green Chile Tamale 2/2	5.10	60	344.53	711.45	47.05%	24.74%	1.09%	
99760	Chicken, Salsa Verde & Cheese Tamale 2/2	5.75	60	308.56	621.86	40.13%	19.05%	0.65%	
99770	Shredded Beef, Salsa Roja & Cheese Tamale 2/2	5.75	60	342.05	639.90	42.86%	20.21%	1.22%	
99780	Shredded Pork, Salsa Roja & Cheese Tamale 2/2 PFS	5.75	60	331.54	606.16	41.91%	19.33%	1.23%	
	LOS CABOS BRAND TAMALES – CN W/PAPER HUSK IW PREPRINTED OVENABLE FILM								
98750	Two Cheese & Green Chile Tamale 2/2	5.10	60	344.53	711.45	47.05%	24.74%	1.09%	
98760	Chicken, Salsa Verde & Cheese Tamale 2/2	5.75	60	308.56	621.86	40.13%	19.05%	0.65%	
98770	Shredded Beef, Salsa Roja & Cheese Tamale 2/2	5.75	60	342.05	639.90	42.86%	20.21%	1.22%	
98780	Shredded Pork, Salsa Roja & Cheese Tamale 2/2 PFS	5.75	60	331.54	606.16	41.91%	19.33%	1.23%	

Nicks FAMOUS

BAR-B-Q

Nashville, TN

Nicks is a small processor delivering high quality barbeque for over 30 years. Using the same recipes and time proven smoking methods Nicks provides a delicious product and an extremely clean label for your lunch program.

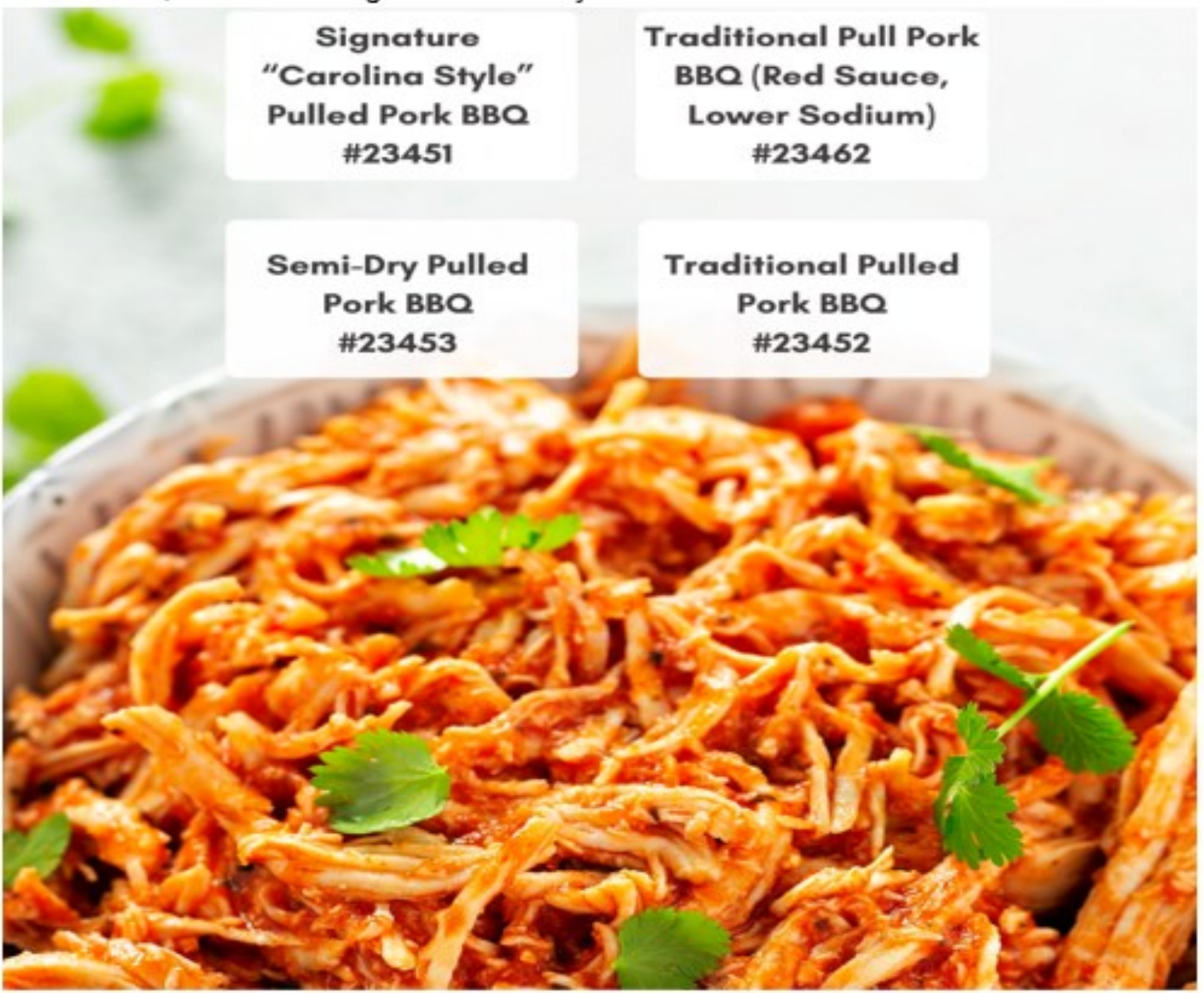
Providing a classic southern style, vinegar based and a traditional red sauce product. Both are available in a lower sodium version. When taste & quality matter, and a clean label is vital; Nicks is the right choice every time!

Signature "Carolina Style" Pulled Pork BBQ #23451

Traditional Pull Pork BBQ (Red Sauce, Lower Sodium) #23462

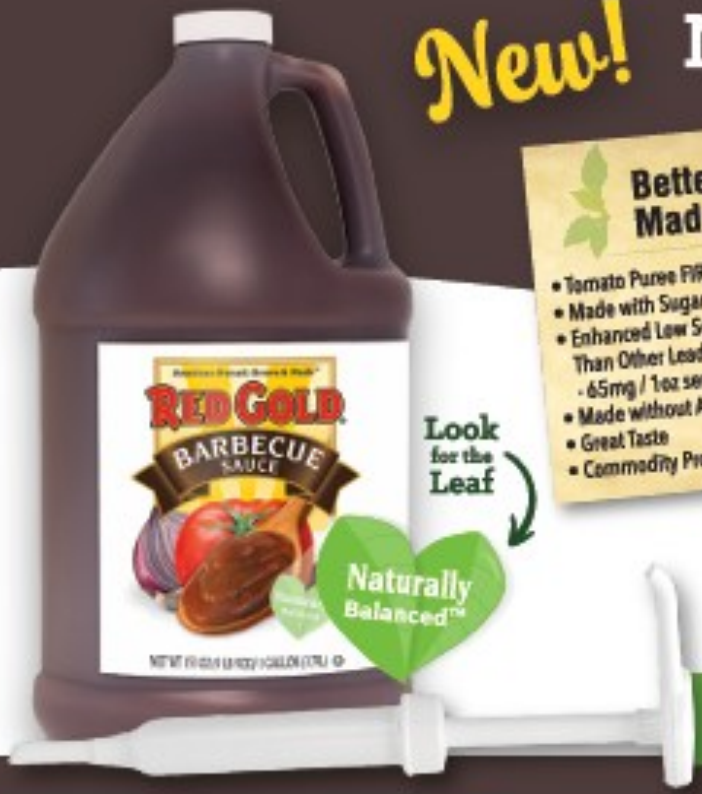
Semi-Dry Pulled Pork BBQ #23453

Traditional Pulled Pork BBQ #23452



New! Naturally Balanced™ BBQ Sauce

- Delicious & Nutritious -



Better Nutrition Made Simple™

- Tomato Puree FIRST ingredient
- Made with Sugar / No HFCS
- Enhanced Low Sodium Formula = 75% Less Than Other Leading Brands - 65mg / 1oz serving
- Made without Artificial Caramel Color Options
- Great Taste
- Commodity Processing Discounts Available

Texas BBQ Totchos

*Free pump available to order: RedGoldKetchupDispensers.com/shop/pump with discount code: BBQPUMP

RED GOLD.
Nutritionally Enhanced™

Plant-Based Protein

Pasta Sauce

BOLOGNESE STYLE

Available November 2024

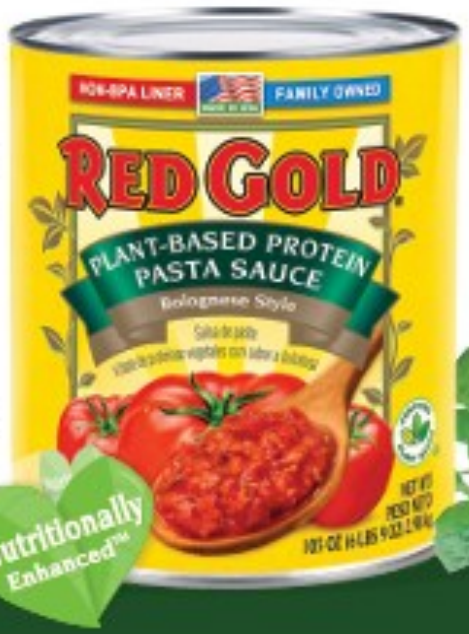
made with **PEA PROTEIN**

Nutritionally Enhanced™

- ✓ Reimbursable Meal Option
- ✓ 1 Cup Serving = 2 oz. Meat Alternate + 1¼ Cup Red/Orange Vegetable
- ✓ Unique Enhanced Low Sodium Formula: 1 Cup Serving = 420mg of Sodium
- ✓ Great Taste
- ✓ Commodity Processing Discounts Available on Tomato Paste
- ✓ Shelf Stable for 30 months

14g PROTEIN per 1 cup

Look for the Leaf



RED GOLD QUALITY SINCE 1942

Red Gold Foodservice Products

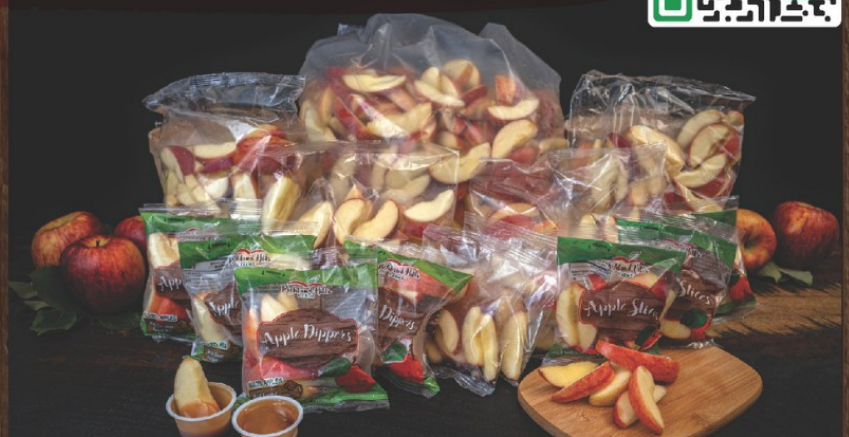
Richland Hills FARMS®

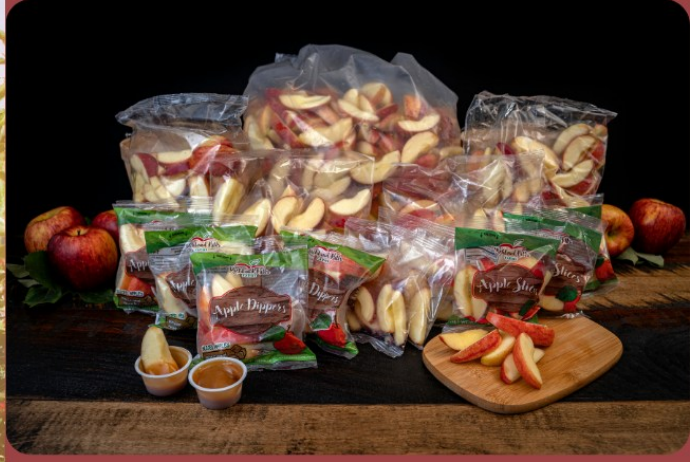
LOCALLY GROWN QUALITY APPLES SINCE 1992

APPLES THAT ARE ACTUALLY EATEN, NOT JUST SERVED

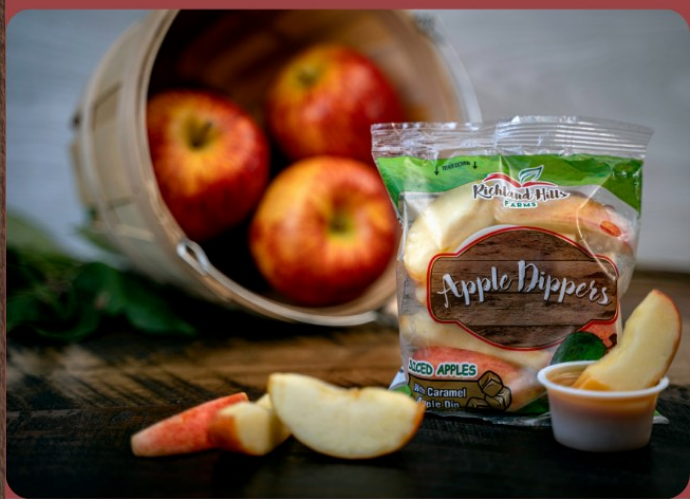
- Packaged Apple Slices Fresh from the Orchard
- Gluten and Nut-Free
- Non-browning slices without compromising taste

Scan to view our full product line!





- 21-DAY USE BY DATE
- SLICED TO ORDER TO GUARANTEE FRESHNESS AND CUSTOMER SATISFACTION.
- USE ORGANIC NATURESEAL TO STABILIZE THE APPLE SLICES.
- NOI DRAWDOWN USES 100% COMMODITY APPLES
- $0.03 BETTER NOI REBATE PER SERVING BETTER THAN OUR COMPETITORS.



Rockin'ola

"NEW"

Pro Protein Apple Granola IW

Child Nutrition Program Contribution:

1 oz. Equivalent Whole Grain

+

1 M/Meat Alternate

+

½ Cup of Fruit

Nutrition Facts

1 serving per container

Serving size (52g)

Amount Per Serving

Calories 220

	% Daily Value*
Total Fat 4.5g	6%
Saturated Fat 0.5g	3%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 80mg	3%
Total Carbohydrate 36g	13%
Dietary Fiber 4g	14%
Total Sugars 15g	
Includes 0g Added Sugars	12%
Protein 8g	
Vitamin D 0mcg	0%
Calcium 40mg	2%
Iron 2.7mg	15%
Potassium 200mg	4%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

No Peanuts

No Tree-nuts

No Artificial Colors

No Artificial Flavors

Meets Smart Snacks

Case ID #8004391

Case Pack 115/1.84 oz.

Best by 18 mo. Ambient Temperature

60 cases / Pallet ti/hi 10x6

Case weight 15lbs. Gross

Case Cube 1.19

CACFP Compliant

Ingredients: Whole grain rolled oats, Dried apples, Soy protein crisps (soy protein isolate), Sunflower seeds Whole Oat Flour, Sugar, Corn Syrup, Canola oil, Cinnamon, Natural flavor, Salt, Mixed, tocopherols (added to protect flavor).

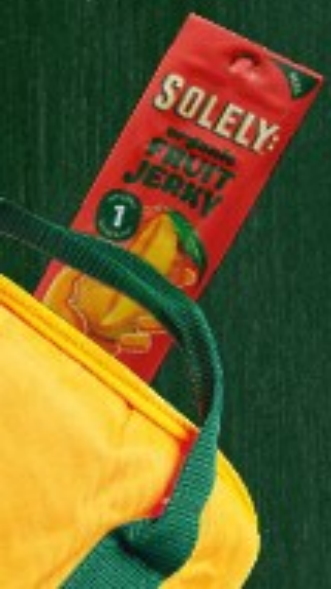
Allergens: Contains Soy

2700 International St * Columbus, OH 43228 * 614-219-8595

www.rockinola.com

SOLELY:®

- smart snack compliant
- no added sugar
- no artificial anything
- mess-free
- shelf-stable
- no prep time
- kid-craved parent-approved



For more information, contact:
Jon Perry, Assoc. Director of Sales, Specialty Retail
jperry@solely.com | 303-378-7230

SOLELY:®

ALLIANCE FOR A HEALTHIER GENERATION

FRUIT JERKY

ORGANIC MANGO

Nutrition Facts
Serving Size 1 Strip (23g)
Amount Per Serving
Calories 80
% Daily Value*
Total Fat 0g 0%
Saturated Fat 0g 0%
Trans Fat 0g
Cholesterol 0mg 0%
Sodium 15mg 1%
Total Carbohydrate 19g 7%
Dietary Fiber 1g 4%
Total Sugars 12g
Includes 0g Added Sugars 0%
Protein 1g
Vit. D 0mcg 0% • Calcium 11mg 2%
Iron 0.2mg 2% • Potas. 160mg 4%
*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Dot Item #: 735031

8 56261 00617 0

ORGANIC MANGO CHILI & SALT

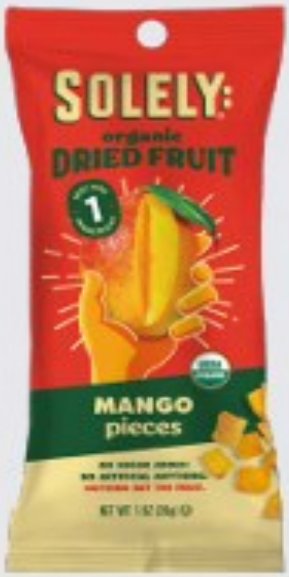
Nutrition Facts
Serving Size 1 Strip (23g)
Amount Per Serving
Calories 80
% Daily Value*
Total Fat 0g 0%
Saturated Fat 0g 0%
Trans Fat 0g
Cholesterol 0mg 0%
Sodium 115mg 5%
Total Carbohydrate 19g 7%
Dietary Fiber 1g 7%
Total Sugars 15g
Includes 0g Added Sugars 0%
Protein 1g
Vit. D 0mcg 0% • Calcium 11mg 2%
Iron 0.2mg 2% • Potas. 180mg 4%
*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Dot Item #: 735041

8 56261 00679 0

DRIED FRUIT

ORGANIC MANGO PIECES



Nutrition Facts
Serving Size 1 Package (28g)
Amount Per Serving
Calories 90
% Daily Value*
Total Fat 0g 0%
Saturated Fat 0g 0%
Trans Fat 0g
Cholesterol 0mg 0%
Sodium 0mg 0%
Total Carbohydrate 22g 8%
Dietary Fiber 2g 7%
Total Sugars 16g
Includes 0g Added Sugars 0%
Protein 1g
Vit. D 0mcg 0% • Calcium 21mg 2%
Iron 0.2mg 2% • Potas. 150mg 4%
*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Dot Item #: 784407

8 50023 07323 5

MEETS USDA

1/2 CUP OF FRUIT PER PORTION

SCAN TO SEE ALL SMART SNACK APPROVED OPTIONS

Tastybrands
Lunch & A La Carte

Experience Flavor Like Never Before!

Naturally Flavored
TASTY WATER

Sweet Heat
ONION RINGS

Student Loved
PEPPERONI PIZZA BITES

Served Hot or Cold
CHEESE TORTELLINI

Southwest Style
EGG ROLLS

Want to learn more? Get in Touch!

Amy Winters
Senior Regional Sales Manager
Mountain West
awinters@tastybrandsk12.com
(816) 387-7071

Discover **NEW** Menu Standouts

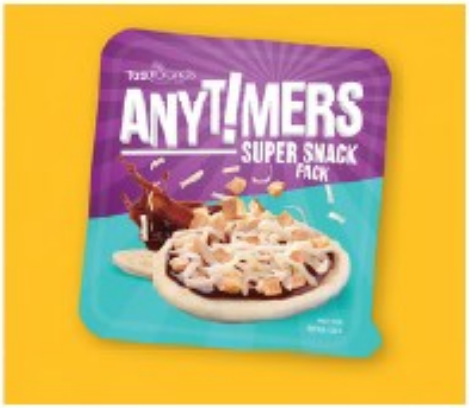
Tastybrands
Breakfast & On-the-Go

Boldly Innovative, Simply Delicious!

Freezer to Oven
CROISSANT DOUGH

Cream Cheese
BAGEL DOTS

Student Loved
EGG & CHEESE STUFFED BISCUIT



Served Hot or Cold
ANYTIMERS BBQ CHICKEN PIZZA KIT

Indivdually Wrapped
TWIN PACK MINI SUB SANDWICHES

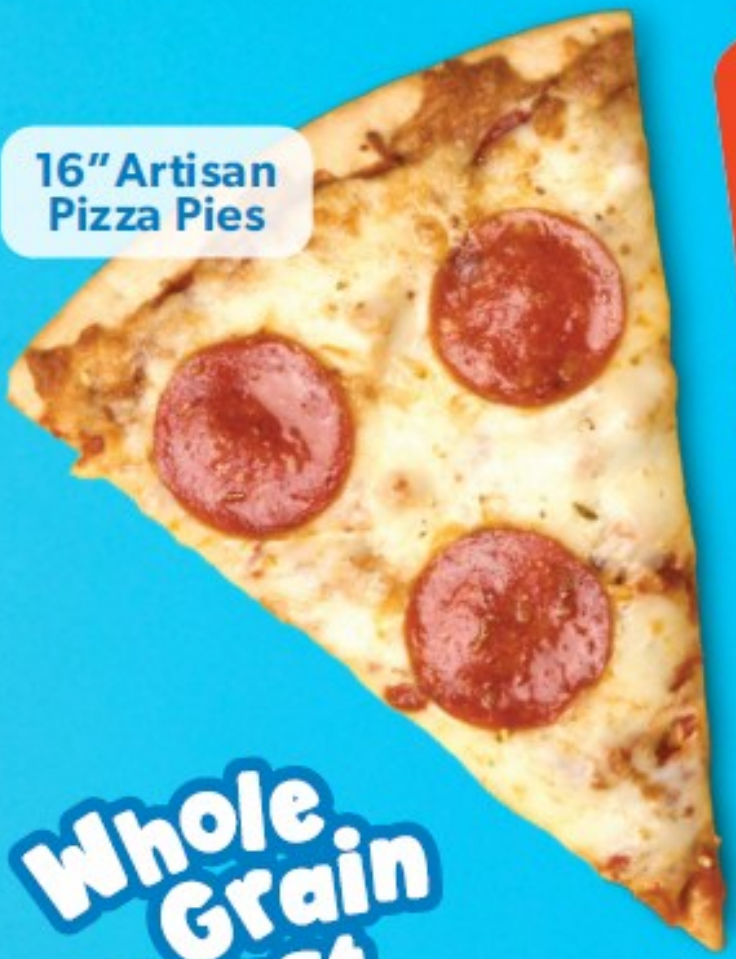
Want to learn more? Get in Touch!

Amy Winters
Senior Regional Sales Manager
Mountain West
awinters@tastybrandsk12.com
(816) 387-7071

Discover NEW Menu Standouts

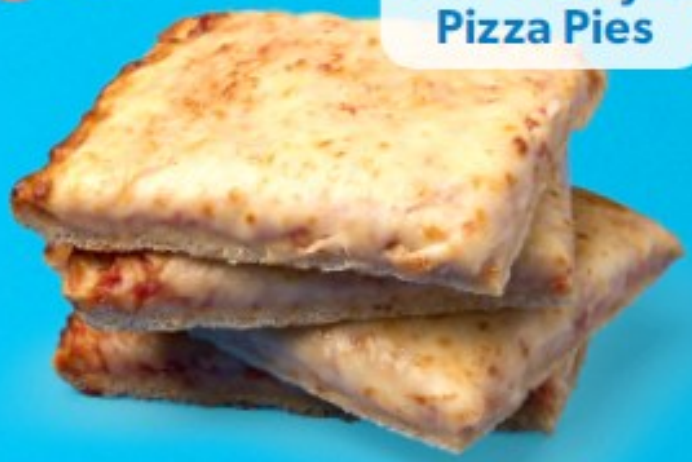
Tasty Pizza

16" Artisan Pizza Pies



Made for Schools. Loved by Students. Powered by Tasty.

Sicilian Style Pizza Pies



Whole Grain Crust

Fresh Ingredients

Deliciously Nutritious

Tasty Pizza

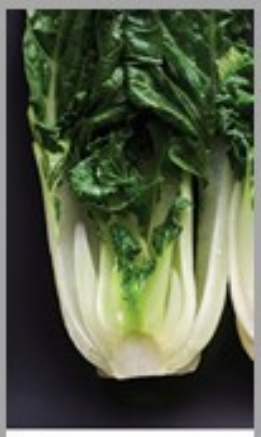
tastypizzak12.com

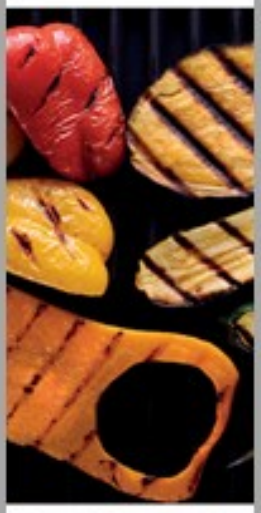
(516) 938-4588

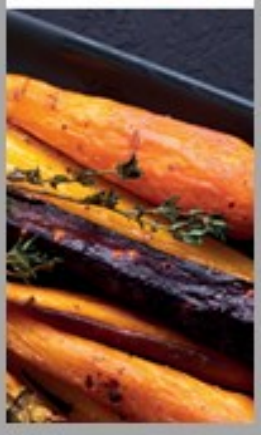
Discover Where Flavor Meets Fun

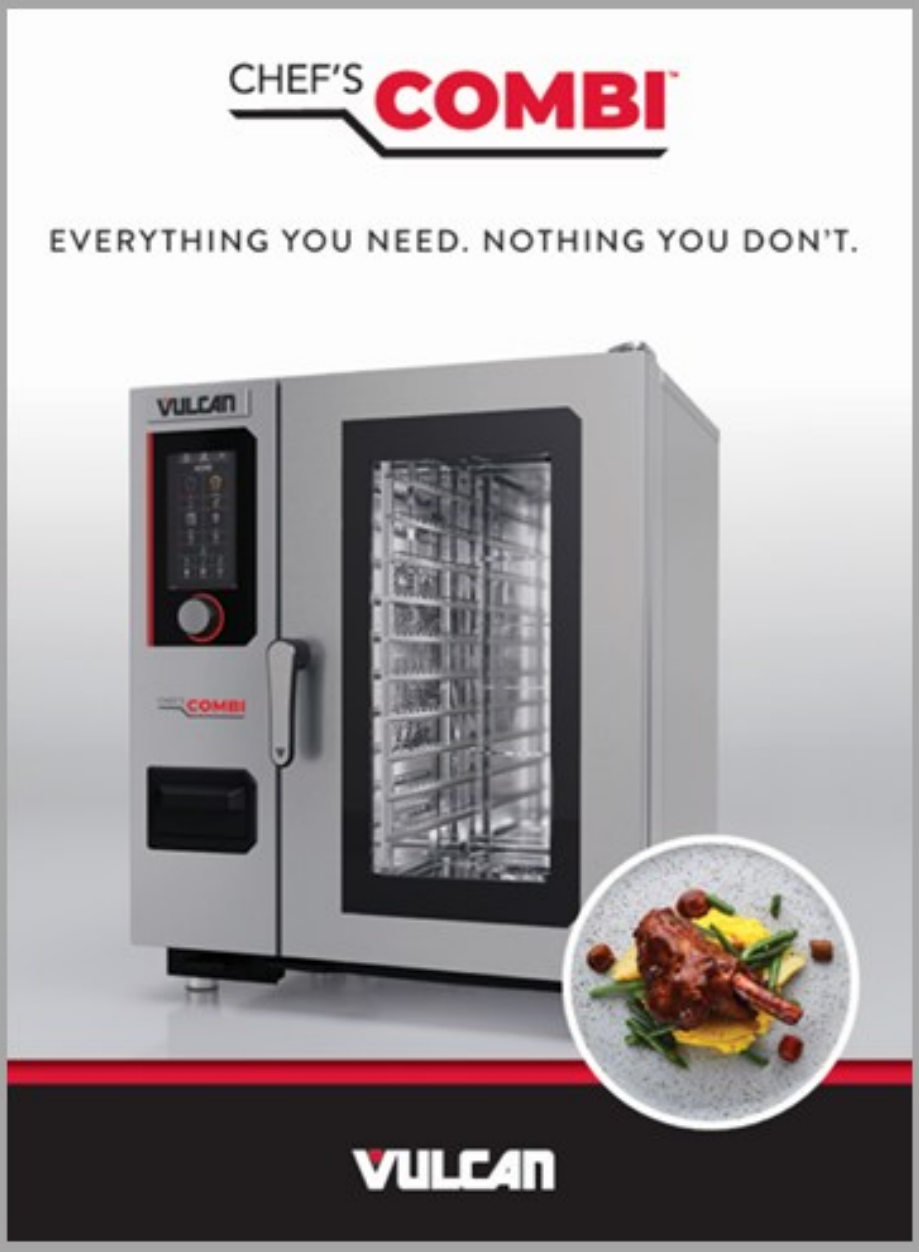
We're bringing the authentic flavor of a NY pizza party to your cafeteria. Made specifically for K-12, Tasty Pizza blends the bold taste students love with the quality and compliance you trust.

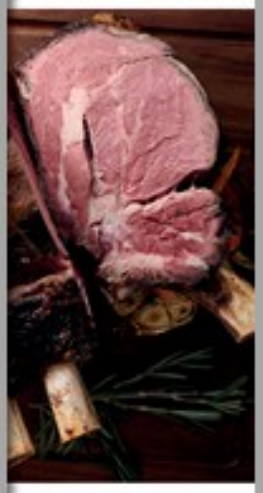
NEW from VULCAN









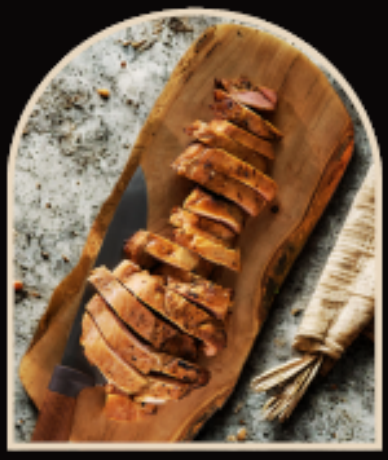


- Intuitive, adaptive control
- Guided automatic cooking
- Advanced climate mgmt for optimal results
- Automatic, efficient cleaning
- Multiple sizes & configurations to meet your needs

Chef'sCombi Brochure- Click HERE Email Tanya for more info

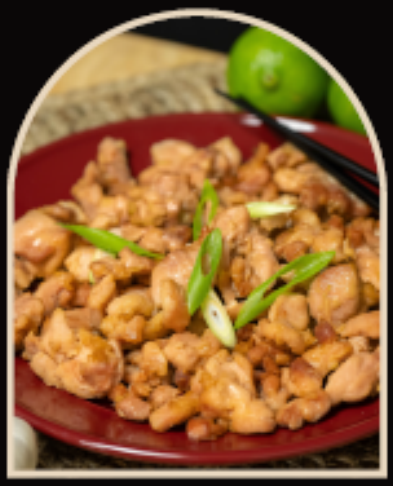
THE MISSING INGREDIENT

UNLOCK ENDLESS POSSIBILITIES WITH YANGS PERFECTLY SEASONED CHICKEN—NO SAUCE REQUIRED. JUICY, FLAVORFUL, AND READY TO SERVE, OUR CHICKEN MAKES IT EFFORTLESS TO CRAFT FRESH, EXCITING MENU CREATIONS WITHOUT EXTRA LABOR OR COMPLEXITY



GF BBQ TERIYAKI CHICKEN STRIPS

Fully cooked, tender,
barbecued, gluten free
chicken strips with no sauce
SKU 15591-3 Pack Size 8/5#

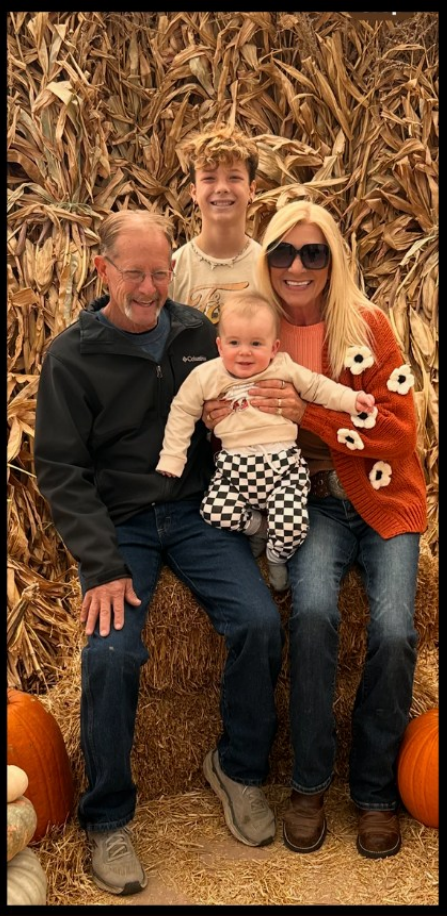


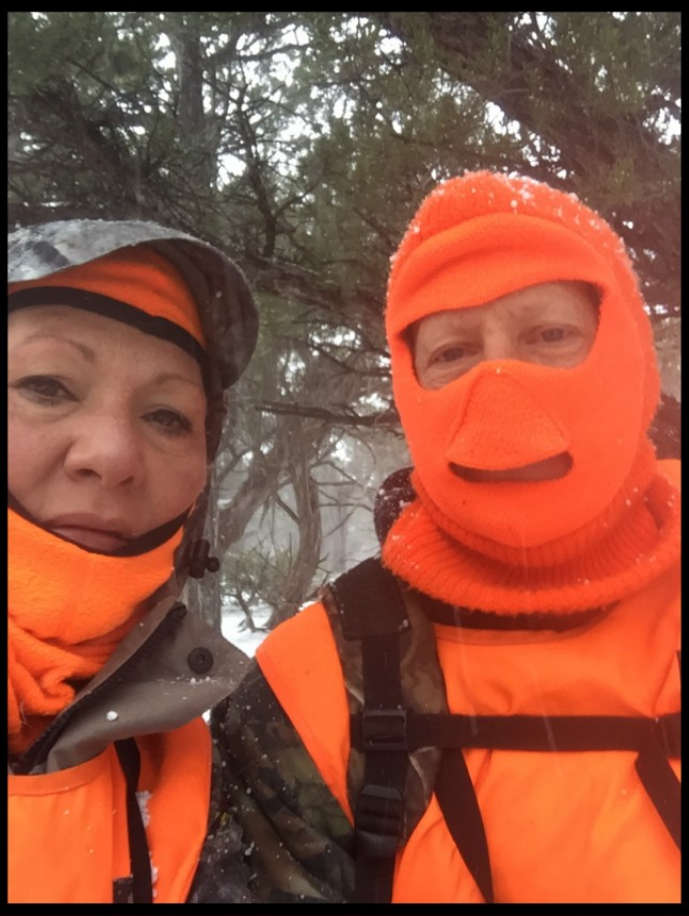
GF SEASONED CHICKEN BITES

Fully cooked, gluten free,
seasoned dark meat chicken
chunks whole muscle
SKU 15590-6 Pack Size 8/5#

For more information, please contact:
Cindy Husar
Regional Director of Sales
414.333.5578
cindy@yangs5thtaste

MEET THE DIRECTOR





MRS. DONNA HOOVER

Title: Director of Nutrition

School District: Hickman MIlls C-1 School District

Food Service Director Since: 2001

Family: Married for 42 years to my best friend. We have 2 amazing children and 1 son-in-law. We have also hosted 7 foreign exchange students.

High School: Rockville, MO

Favorite Famous Person: Elvis Presley

What can you eat the most of: JALAPENOS!

Most interesting pace you have traveled: Germany

Hobby or activity you are most passionate about: In the past years, hunting with my husband. Now my passion is spending time with our grandsons and sitting on a beach!

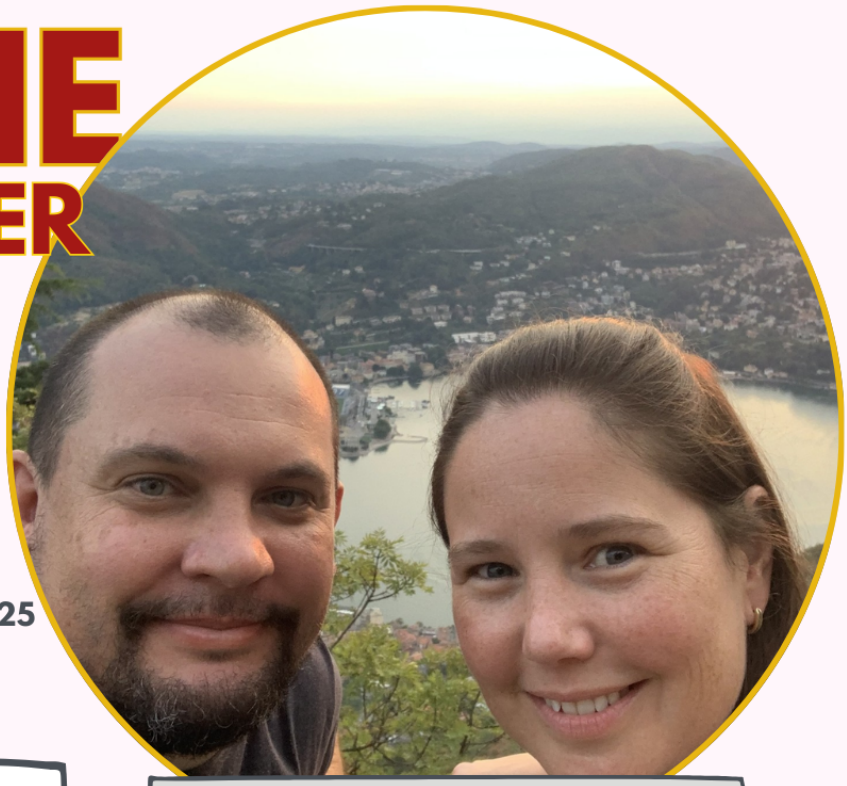
How did you get started in the food service business: I received a phone call from Midway R-1 Schools and they told me their foodservice director has just retired and that I was recommended for the position. At the time, I was a dietary coordinator for Research Belton Hospital.

If you were not a foodservice director what do you wish you would have been: Honestly, I don't have another passion as I always say, what other job lets you work with answered prayers? Ever single one of our students is an answered prayer. I truly believe God placed me here to serve. This work is my calling, and I'm deeply passionate about what I do every single day.

AROUND HICKMAN'S MILL THE MILL

MEET THE MANUFACTURER REP.

RED GOLD QUALITY



Leslie Reeves

TITLE: K-12 REGIONAL SALES MANAGER

MANUFACTURER REP. SINCE: OCTOBER 2025

HIGH SCHOOL: CHATTAHOOCHIE HIGH SCHOOL. ALPHARETTA, GA

HOW DID I GET STARTED:

I fell into the foodservice business. When I left my first life in sports marketing to follow my then-fiancé to Arkansas, I had to find a new job. I started working for Tyson Foods on the retail marketing business for a couple of years, then moved over to the foodservice side of the business to manage the K-12 marketing. I fell in love with the school nutrition industry and had a blast working with the team to come up with new recipes and marketing campaigns to help schools grow participation and promote the amazing meals they serve every day. I had a great opportunity to move from marketing to sales at Red Gold and have been so excited for the new challenge!

FAVORITE HOBBY OR ACTIVITY:

I'd say traveling, but I don't get to do that for fun as often as I'd like. Between work and travel and now Razorback basketball, the only hobby I have any time for is reading. I love those few minutes I get to just get lost in a story and leave the world behind for a little bit.

MOST INTERESTING PLACE TRAVELED:

I SPENT A SUMMER IN GUAM AND SAIPAN DURING COLLEGE, JUST EXPLORING AND HIKING. THE ISLANDS ARE INCREDIBLY AMAZING! FINGERS CROSSED THAT WE CAN GET BACK TO EUROPE NEXT SUMMER!

WHAT CAN YOU EAT THE MOST OF:

CHOCOLATE CHIP COOKIES = MY BIGGEST WEAKNESS!

IF YOU WEREN'T A MANUFACTURER REP. WHAT WOULD YOU WANT TO BE:

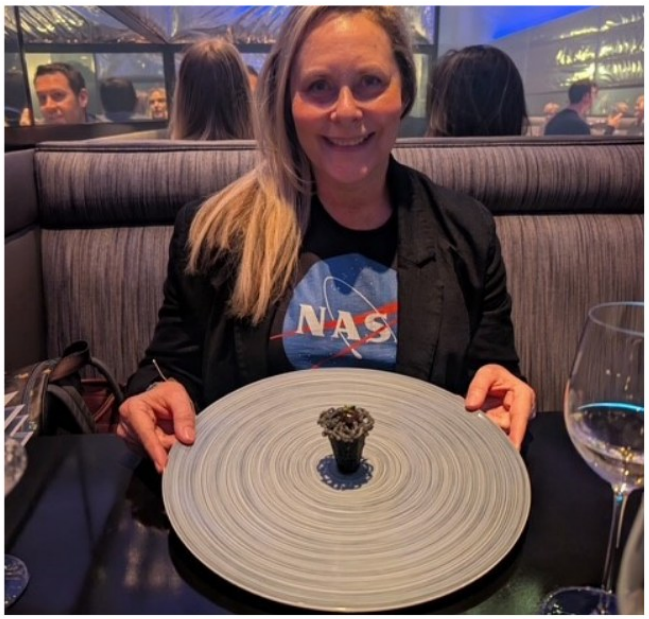
I WOULD GO BACK TO OREGON AND NIKE. I HAVE A STRONG PASSION FOR SPORTS AND WORKING WITH THE ATHLETES.

lreeves@redgold.com 503-704-6918

Lisa Lauer

MEET THE STATE EMPLOYEE

MISSOURI DEPARTMENT OF HEALTH & SENIOR SERVICES



MY BACKGROUND

Title: Senior Nutritionist

Family: Husband - David, 3 children - Brett, Paige and Lindsey, 2 grandchildren - Henry and Maggie and a third grandbaby due February 14th!

High School: Shawnee Mission East - Prairie Villiage, KS

FAVORITE FAMOUS PERSON

This is a tough question... gonna have to say Travis Kelce and Taylor Swift. Lovin' thier story!

WHAT CAN YOU EAT THE MOST OF

Alaskan King Crab Legs!!

MOST INTERESTING PLACE YOU HAVE VISITED

Thailand - fantastic food and culture!

HOBBY MOST PASSIONATE ABOUT:

Planting a garden each spring, building terrariums, and succulent gardens.

HOW DID YOU GET YOUR START IN FOOD SERVICE

I suppose my first job in food service was working in the concession stand at AMC Theatres when I was 15. I made popcorn, hot dogs on the roller grill, and the nacho cheese sauce for the nachos (I think I still remember the recipe). I didn't plan on a career in food service or nutrition, but I've always loved to cook, and when I took Food Preparation and Meal Management in college, I was hooked. I really enjoyed the scientific aspect of cooking, and my work in the Food Sensory Lab strengthened my understanding of food science.

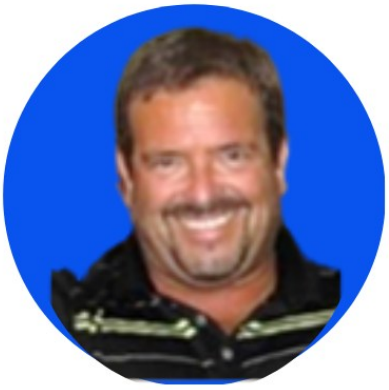
IF NOT A STATE DIRECTOR, WHAT WOULD YOU WANT TO BE

I think I have to answer this question with I wouldn't change a thing! I've had opportunities I never dreamed of! In my 20+ years since graduation, I've developed and hosted cooking classes for hundreds of people of all ages. For 16 years, I had a cooking segment on WDAF-TV, Fox 4's noon show, preparing healthy and fun recipes, which led to a gig as a media escort for cookbook authors. These opportunities prepared me for the most rewarding part of my career, developing nutrition classes, materials and resources for schools and early care settings across Missouri.

Meet Our Team

SYNERGY FOOD SALES

"Committed to Excellece!"



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Andy Dudenhoeffer
Central Sales Director
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(515) 371-9327

Kim Lopez
Bid Coordinator
Bids@SynergyFoodSales.com
(816) 525-7800 EXT. 3

www.synergyfoodsales.com

Quiz Time

Sponsored By:

RED GOLD QUALITY

1. What dates are the upcoming Synergy Roadshows and are you registered?
2. Who is the Synergy Food Sales Bid Coordinator?
3. What is the new product that Rockin'ola launched this year?
4. What can a school do if they figure out that will NOT use all of their commodity lbs. with a given processor? Hint... Call the Commodity Queen!
5. How much MORE of a NOI rebate does Richland Hills Farms offer per serving vs. our competition?
6. Name the new Red Gold K-12 Representative and name the most interesting places she's traveled to.
7. Should bid requests be generic, without the manufacturer item number, pack size(s), and estimated usage? (Y/N)
8. Who is our featured Food Service Director and what is her professional passion?

Send quiz answers to Tom Hoenig
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