

NEWS

March 2022

All souped up

KraftHeinz Soup

Luda Soups & Stews

Arctic Garden Vegetables

Dempster's Bagels

Foodbuy Produce Program

Supplier Updates

Pepsi Rebates



Souper size your menu

Soup is nourishing any time of year, any time of day, but the demand for a steamy bowl with a side of bread (or crackers) is amplified in cooler weather. The damp and rainy days of spring can always be brightened with this ultimate comfort food. Soups and stews are so versatile and forgiving, the combinations are infinite – from rich and creamy, to clean clear broths, served hot or cold, there’s a soup to please even the biggest skeptic.

Because soup recipes are so adaptable, they can be tailored to fit any budget, utilize overstocked product, bend to seasonal produce, or be adjusted to accommodate ingredients such as proteins that are more favourable in the market.

Soup-eaters generally have higher diet quality scores due greater consumption of fiber, vitamin A, magnesium, iron, and potassium.

They also ingest the recommended servings of vegetables and legumes on average. It is ideal for those on diets offering nutrients with fewer caloric intake.

Guests can enjoy a cup or bowl as a snack, appetizer, part of a combo, or as a meal itself – plus it can be easily packed as a takeout item. With all these endless possibilities, flexible recipes, cost efficiencies, and health benefits, soup is a feel-good addition to any menu.



A SOUP FOR EVERY OCCASION THAT SATISFIES EVERY TASTE

HIGH QUALITY, CHEF-INSPIRED SOUPS FOR TODAY'S FOODSERVICE OPERATOR

[DOWNLOAD BROCHURE](#)

Kraft*Heinz*
FOODSERVICE

www.kraftheinzfoodservice.ca
1-800-705-7238



SOUPS, SAUCES & CUSTOM BLENDS
CRAFTED IN CANADA

SIMMERED TO PERFECTION: SOUPS & STEWS



OUR SPECIALTIES INCLUDE

Gluten free | Allergen free
Vegetarian | Vegan
Sodium reduced
Halal | Kosher | Clean label



For more information or to order samples, contact:

MARTIN BISSONNETTE

Business Development Director

514 245-1368 | martinb@luda.ca | www.luda.ca



@LUDAFoods

More taste! Less work!



Choose the best ready-to-cook quality.

It's soup season. We can help you delight your customers while saving you time-consuming preparation steps. Our vegetables are tasty, **pre-washed, and pre-cut** which will help increase your efficiency when it comes to labour.

They are versatile and you can make delicious soups like this **Barley and Six-Bean Soup**.

[More inspiration on our website](#)



Arctic Gardens
Diced Onions
6 x 2 kg



Arctic Gardens
Spinach Chopped
6 x 2 kg



Bonduelle
6 Bean Salad
24 x 540 ml



The vegetables we love.

arcticgardensfoodservice.ca



-OUR-
SIMPLEST
INGREDIENTS

BRINGING EXCEPTIONAL SOLUTIONS TO THE TABLE



Brioche
Code 921554

Parmesan Garlic
Code 921343

Four Cheese
Code 921346

Blueberry
Code 921344

Riba | Foodbuy
Foodservice

BIMBO
CANADA

REGIONAL PRODUCE PROGRAM



We've Got Your Fresh Needs Covered

Foodbuy offers everyday solutions for the most challenging purchase in your kitchen—produce. Our expansive portfolio includes a fresh, seasonal mix of fruits and vegetables all backed by our commitment to provide quality, traceable products with local options. With the regional produce program, our suppliers can deliver ingredients right to your doorstep.



The Foodbuy Difference

- ▶ Direct delivery
- ▶ All suppliers meet Global Food Safety Initiative (GFSI) certification requirements
- ▶ Food traceability from field to fork
- ▶ Locally grown options as season permits
- ▶ Freshcut value add options, where available
- ▶ *Coming soon* - Weekly market updates available on Foodbuy's Member Portal



Regional DSD Produce Suppliers



Please contact your Foodbuy Account Manager for more information.



Cascade Print Pattern Change

Cascades is phasing out the print pattern on their Economy Foodservice Towels from a diamond to square print. All other specifications remain the same. For details, [view supplier letter](#).

Maple Leaf Chicken Dippers

Maple Leaf has moved production of their chicken dippers to a different facility with more capacity to keep pace with demand. Due to other products that are produced in this facility which may contain allergens, they have updated their label to include the statement “May contain eggs, milk, and soy”. Please note, there has been no change to the actual product. [View supplier letter](#) for more details.

Lassonde Temporary Supply Disruption

With aluminum being in high demand, Lassonde is facing challenges producing all flavours of their Fairlee 96x114ml juices as aluminum is used to manufacture the lids. Foodbuy will keep you informed on this situation as new information becomes available. Please see [supplier recommendations](#) for substitutions.



STYLE FROM THE KITCHEN AND BEYOND



OUR SERVICE

Are you reopening or evolving your overall look and wanting a more cohesive uniform program, that motivates and elevates employees into brand ambassadors?

We can help.

Contact us today for a complimentary consultation, and take advantage of the benefits for R.I.B.A members.



PARTNERSHIP ADVANTAGES

R.I.B.A members receive the following benefits from Chef Works:

- Access to our full inventory of best-in-class apparel
- Exclusive negotiated pricing
- A huge selection of products that create a cohesive look across all departments
- A dedicated Program Management Team to identify and provide solutions for your uniform programs
- Unrivaled customer service and support



Browse our digital catalogues for inspiration

Click to view



Visit the website

CHEFWORKS.CA

Chef Works is a global leader in the culinary and uniform apparel business.

Our reputation has been and continues to be built by a single focus; to provide the best quality uniforms at the most competitive prices.

Explore a uniform program with Chef Works and discover on-trend styles, an expansive range of fashion-forward and functional apparel that can elevate all job functions.



Full-Scope Uniform Provider

From Executive Chefs and kitchen team members to front of house and bar staff; no matter what role you are outfitting, Chef Works has a uniform solution.

Design

The common thread is Chef Works' commitment to excellence in design, superior choice of fabrics, stylish tailoring, durability and value.



JEFF BERMAN
Chief Commercial Officer
416.841.5330
jeff.b@chefworks.ca



NO MINIMUM ORDER QTY



IN HOUSE EMBROIDERY



EXCLUSIVE PRICING



QUICK TURN-AROUND



EASY ONLINE ORDERING



REAL TIME DASHBOARD





We're here to support you!!!

Our hospitality industry is forever changing, but we remain hopeful that there will be some sort of normalcy introduced once again into our lives and livelihoods.

The past two years we have had more than enough of capacity limits, shutdowns and re-openings – and it has taken an enormous toll on all of us.

The Foodbuy Foodservice channel is one of the largest in the country. Our dedicated team of more than 90 individuals is here to provide you and all of our Members with the needed resources to take some of the pressure off your plate.

We want you to know that you are not alone. Take advantage of our services and feel free to contact anyone from the list provided below.

It will be our pleasure to chat with you and work with you, no matter how big or small your problems may be, and to help alleviate some of the pressures.

Sincerely,

Chris Kyriakopoulos, VP Foodbuy Foodservice

Key Contacts for Foodbuy Foodservice

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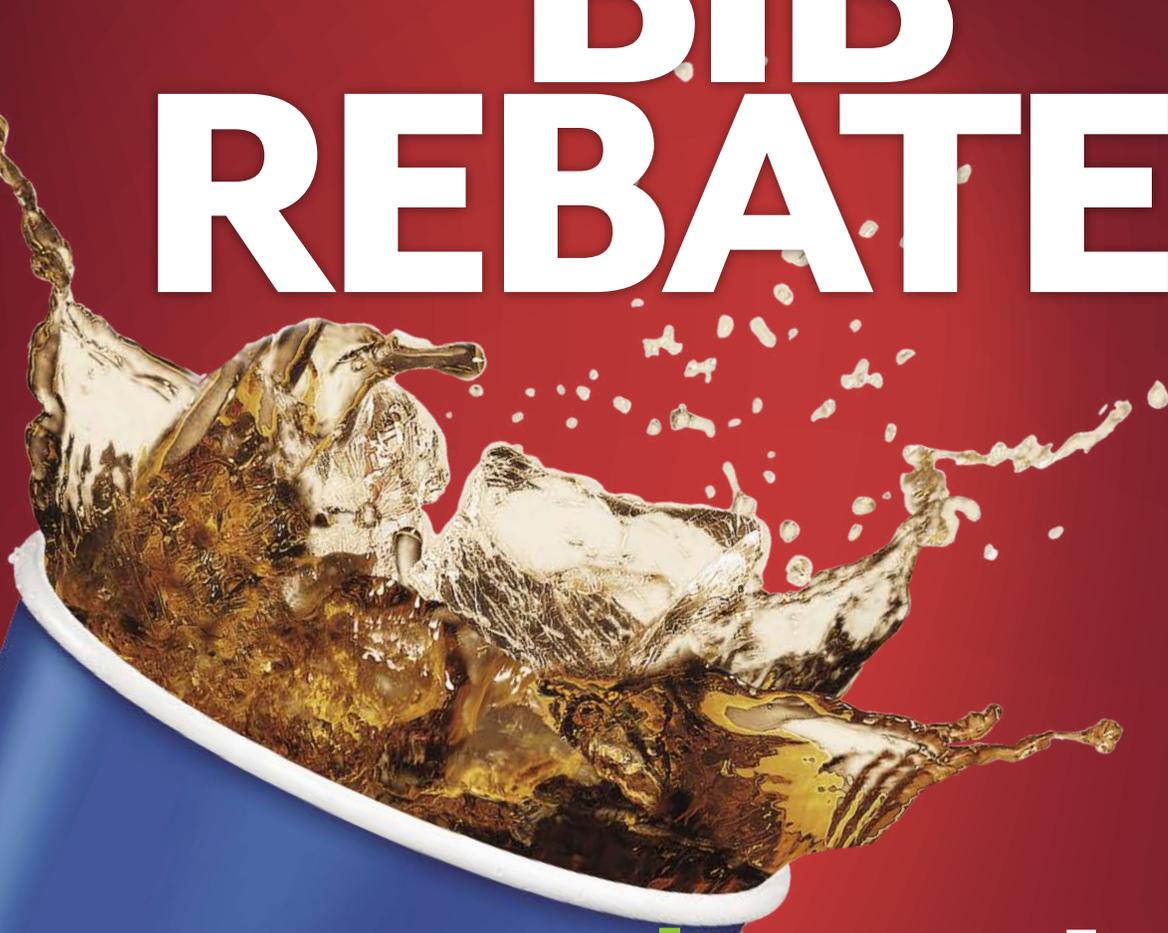
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General Manager: Rich Hsu rich.hsu@compass-canada.com

LIMITED TIME OFFER! MARCH 1-MAY31, 2022

BIB REBATES



pepsi®

\$5 rebates
on 20L BIBs!

\$3 rebates
on 12L BIBs!

Contact your R.I.B.A. or Pepsi representative for details.
Broadline distribution (FSD) and Pepsi Direct Customers are eligible.
New customers and existing members are eligible.



PEPSICO



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Foodservice

LIMITED TIME OFFER March 1-May 31, 2022

\$2.50 REBATE

**On any package/size of
Evian Natural Spring Water**

This promotion is available only to Pepsi Direct customers (those receiving products directly from Pepsi). Broadline distributor purchases do not qualify. New customers and existing members are eligible.



Contact your R.I.B.A./Foodbuy Foodservice or Pepsi representative for details.



Glass 330ml



330ml



500ml



750ml



1L



1.5L



1.5L



R.I.B.A.'s The Bottom Line magazine is a must-read for restaurateurs that's packed full of information including marketing strategies, news, recipes, trends and supplier information.

THE **BOTTOMLINE**
DECEMBER 2021

Read the full edition online

4 FOOD TREND FOR 2022

INFLATION REPORT
High beef prices, resin shortages, shipping container demands, labour shortages. We've got a category-by-category look at what to expect in the coming year.

6 RESTAURANT HURDLES FOR 2022

The year ahead

Do you agree that restaurateurs will need to focus on 2022? If so, what do you expect the biggest challenges to be? According to The Restaurant Industry's Big Picture Forecast for 2022, the biggest hurdle for the industry will be:

- High beef prices
- Resin shortages
- Shipping container demands
- Labour shortages

Supply chain

Out-of-stock and soaring prices

RIGHT

Planning and forecasting with the right data is essential for success in 2022. This includes understanding the impact of inflation on your costs and the need to adjust your menu and pricing accordingly.

COFFEE

As coffee prices continue to rise, many restaurants are looking for ways to reduce their coffee costs. This includes switching to in-house coffee or finding alternative coffee suppliers.

LABOUR SHORTAGES

With the industry still recovering from the impact of the pandemic, many restaurants are facing labour shortages. This is leading to increased wages and a focus on employee retention.

SPINACH

Spinach is a popular vegetable in many restaurants. However, it is currently facing a shortage due to weather conditions in its growing regions. This is leading to increased prices and a focus on finding alternative suppliers.

General minimum wages compared

Province/Territory	Minimum Wage
Alberta	\$15.00
British Columbia	\$16.00
Manitoba	\$14.00
Ontario	\$14.50
Quebec	\$15.00
Saskatchewan	\$14.00
Atlantic Provinces	\$13.00
Northwest Territories	\$15.00
Yukon	\$15.00
Nunavut	\$15.00

Noteworthy

Coffee fix

FIELD ROAST

PLANT-BASED HOT DOG

Star menu items

Item	Price	Year-over-Year Change
Build Your Own Value Meal	\$10.99	100%
Hot Spicy New Catch	\$12.99	100%
Taco & Queso	\$10.99	100%
Veggie Breakfast Sandwich	\$8.99	100%
Mac & Queso	\$8.99	100%
Steak	\$12.99	100%
Quick Add-On	\$2.99	100%
Other Hot Side	\$4.99	100%
Other Hot Dog	\$5.99	100%
Other White Plate	\$11.99	100%
Chicken Sandwich & Core	\$10.99	100%
Flourless Waffle	\$2.99	100%

COFFEE gets an UPGRADE