

# PARTNER EXCHANGE RESOURCE DIRECTORY

Déjà Vieux Carré



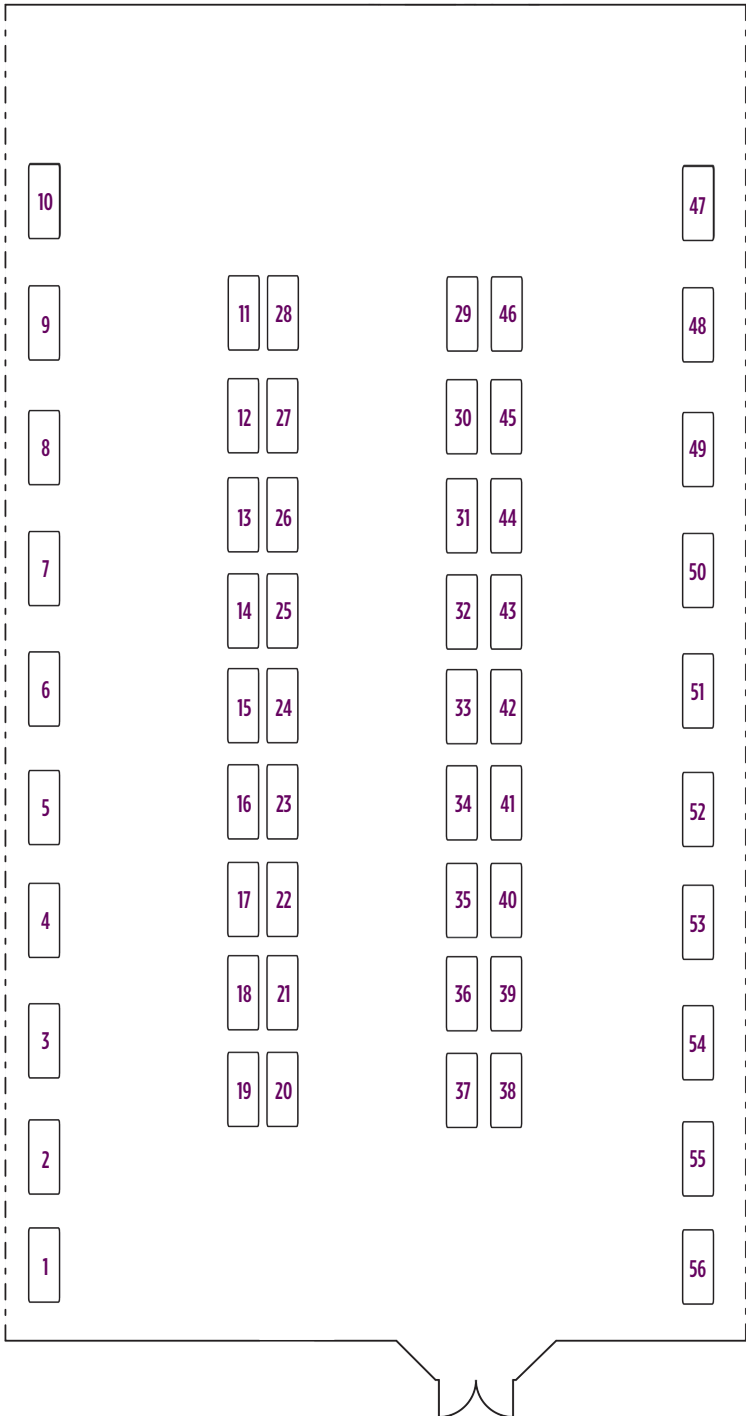
October 28-30  
Hyatt Regency | New Orleans

# 2015 SHFM NATIONAL CONFERENCE



# SHFM PARTNER EXCHANGE

Celestin Ballroom E



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Agilysys is a leading technology company that provides innovative point-of-sale, property management, inventory and procurement, workforce management, analytics, document management and mobile and wireless solutions and services to the foodservice industry. Agilysys helps foodservice operators provide the quality service that keeps guests coming back, and encourages higher spending. Our solutions and services allow managers to better connect, interact and transact with their customers by streamlining operations and improving efficiency while enhancing the guest experience. Our integrated foodservice management software solutions are perfect for corporate, grocery, healthcare and higher education campus dining outlets. To learn more about Agilysys, visit us at [www.agilysys.com](http://www.agilysys.com).

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**ALI GROUP****BOOTH # 16**

Founded in 1963, the Ali Group is an Italian corporation with headquarters located in Milan, Italy and North American operations based in Chicago, Illinois. The company, through its subsidiaries, designs, manufactures, markets and services a broad line of commercial and institutional foodservice equipment used by major restaurant and hotel chains, independent restaurants, hospitals, schools, airports, correctional institutions and canteens.

The Ali Group and its 76 global brands is one of the world's two largest groups in this industry. It has 55 manufacturing facilities in 14 countries and subsidiaries throughout Europe, North America, South America, the Middle East and Asia Pacific.

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**ALTO-SHAAM, INC.****BOOTH # 27**

Alto-Shaam is a manufacturer and worldwide distributor of quality combi ovens, cook and hold ovens, high-speed ovens, holding cabinets, and other equipment for the commercial foodservice industry.

In addition to the Culinary Institute, an in-house test and training kitchen staffed by four full-time chefs, Alto-Shaam has more than 60 demo kitchens and many more authorized service agencies located in the U.S. and globally. Along with the corporate office and factory facilities in Wisconsin, Alto-Shaam has also established a global presence with offices in Canada, China, France, Germany, and Russia. Alto-Shaam has additional distributors in more than 50 countries offering sales, service and parts.

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**ARGO TEA****BOOTH # 31**

Since its inception in 2003, Argo Tea has quickly become a premium tea beverage brand and the country's leading tea café concept that is passionate about bringing teas directly from growers around the world and blending them into unique and delicious signature beverages and teas. Argo Tea is committed to being a sustainable business by working with the best local and global suppliers and by contributing back to our communities to promote a healthy lifestyle and conservation of natural resources. We are dedicated to delivering consistent quality and a genuine customer experience "one customer and one cup at a time" and to providing the "Argo experience" through our innovative approach of rediscovering the diversity and tradition of teas.

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## ARYZTA, LLC

BOOTH # 17

The ARYZTA story begins with the finest ingredients – along with bakers and chefs whose top priorities are great taste, consistency and quality. Our innovative and customizable food portfolio includes breads, artisan breads, cookies, donuts, pastries, cakes, muffins, buns, pizza, flatbreads – and so much more to meet all your bakery needs.

We provide fresh, frozen, and ready-to-bake solutions with the highest standards for food safety and sustainability. We aim to delight consumers with our irresistible foods while helping our partners drive sales and profitability.

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## COCA-COLA REFRESHMENTS

BOOTH # 55, 56

The Coca-Cola Company is the world's largest beverage company, refreshing consumers with more than 500 sparkling and still brands. Led by Coca-Cola, one of the world's most valuable and recognizable brands, our Company's portfolio features 20 billion-dollar brands including Diet Coke, Fanta, Sprite, Coca-Cola Zero, vitaminwater, Powerade, Minute Maid, Simply, Georgia and Del Valle. For more information, go to [www.CokeSolutions.com](http://www.CokeSolutions.com)

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## CSM BAKERY SOLUTIONS

BOOTH # 49

CSM Bakery Solutions is the secret ingredient behind many of the country's most successful foodservice operations. Our people offer the insights, expertise and passion that help customers understand consumer needs and establish a unique marketplace position. Through strong partnerships with in-store bakeries, retailers, foodservice operators and distributors, CSM Bakery Solutions delivers an alluring spectrum of sweet goods and innovative business solutions derived from global expertise.

With distinguished heritage brands including Brill, Karp's, Multifoods and Henry & Henry, customers can choose from a broad portfolio. Highlights include cakes, cookies, muffins, icings, toppings, fruit and crème fillings, plus laminated dough and pastries.

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## DEL MONTE FOODS, INC.

BOOTH # 30

At Del Monte, we make the foods that nourish and enrich millions of families every day. And that means we're nourishing businesses like yours, too. Great-tasting products at a great price from a name people trust. That's what Del Monte brings to the table. <http://delmontefoods.com/foodservice/>

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**DR PEPPER SNAPPLE GROUP****BOOTH # 53**

Dr Pepper Snapple Group (NYSE: DPS) is a leading producer of flavored beverages throughout North America. Our success is fueled by more than 50 brands that are synonymous with refreshment, fun and flavor. We have six of the top ten non-cola soft drinks, and 13 of our 14 leading brands are number one or number two in their flavor categories. In addition to our flagship Dr Pepper and Snapple brands, our portfolio includes 7UP, A&W, Canada Dry, Clamato, Crush, Hawaiian Punch, Mott's, Mr & Mrs T mixers, Peñafiel, Rose's, Schweppes, Squirt and Sunkist soda. To learn more about our iconic brands and our Plano, Texas-based company, please visit [DrPepperSnapple.com](http://DrPepperSnapple.com). For our latest news and updates, follow us at [Facebook.com/DrPepperSnapple](https://www.facebook.com/DrPepperSnapple) or [Twitter.com/DrPepperSnapple](https://www.twitter.com/DrPepperSnapple).

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**EAGLE GROUP****BOOTH # 12**

The Eagle Group is a US based manufacturer of food service equipment, headquartered in Clayton, DE. Our product line includes millwork and stainless steel hot and cold food serving counters, kiosks, barista counters and display counters. In addition, Eagle is the only manufacturer still making wire shelving in the United States.

Other products we manufacture include polymer shelving, stainless steel worktables, sinks, hot food tables, dish tables, pan racks, under bar equipment and hand sinks.

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**elite | studio e****BOOTH # 42**

For 15+ years, elite | studio e been providing comprehensive design consulting services and construction/project management with an emphasis on planning to all segments of the foodservice industry. Our portfolio includes corporate foodservice, healthcare, aviation, government, higher education, K-12, charter schools and leisure. In every location we provide an array of services from the larger necessities — kitchen equipment, servery and dining area design and custom fabrication— to the details — brand development and smallwares selections that will enhance your food and coordinate with your space design. elite | studio e is the solution to enhancing your customer's dining experiences.

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**FETCO****BOOTH # 48**

FETCO® is one of the foremost coffee brewing equipment manufacturers in the world developing revolutionary solutions for the coffee industry. FETCO designs and manufactures innovative hot beverage products that are simple to use, easy to maintain and can save operators up over 60% in energy costs vs. competitors' similar products.

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**FOLLETT CORPORATION****BOOTH # 6**

Follett 7 and 15 Series compact ice and water dispensers are available in countertop, undercounter, or freestanding models to fit nearly any application. The 7 Series, at only 17-1/2 inches in height, can fit on top of a counter under a standard wall mounted cabinet, yet stores 7 pounds of ice and produces a 100 pounds per day. These ice machines were designed to operate without a drain, making it possible to install them just about anywhere. Sanitary dispensing allows you to get consumer-preferred Chewblet® ice into your cup without ever touching it.

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## THE FRENCH'S FOOD COMPANY

BOOTH # 51, 52

Here's to flavor and all it brings to our lives! It's how we choose to make our days richer, sweeter, spicier and bolder. And when you're inspired to create remarkable flavor, great things can happen. For more than 100 years, that's what **The French's Food Company** has been all about.

We know you share our passion. The fact is, meeting your high standards guides everything we do. The journey begins in the field of the Growers. It continues with the craftsmanship of our Makers. And it culminates in the flavorful dishes and experiences created by the Masters.

Enjoy America's #1 mustard brand - **FRENCH'S®**. Answer the Buffalo craze with the one and only original **Franks® RedHot®** - THE #1 hot sauce in America with chefs and guests. And, take your BBQ where it's never gone before with **Cattlemen's®** - Celebrating over 50 years of knowledge, experience and leadership!

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## GEORGIA-PACIFIC PROFESSIONAL

BOOTH # 22

GP Pro is a leading provider of towels, tissues, soaps, air fresheners, wipers, cups, cutlery, plates, food wrap and napkins to the foodservice industry. Specializing in single-serve, dispensing systems and disposables, the company offers products that enhance efficiency and increase hygienic and sustainable practices for its valued customers and end users.

GP Pro offerings include notable product brands such as enMotion® touchless towel and soap dispenser line, Compact® tissue rolls and dispenser, SmartStock® cutlery dispenser, PerfectTouch® insulated cups, EasyNap® napkin dispensers, Dixie® paper plates and the Brawny Industrial® wiper products.

For more information on GP Pro, call 1-866-HELLO GP (435-5647) or visit us at [www.gppro.com](http://www.gppro.com).

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## HOBART-TRAULSEN

BOOTH # 23

NOW THERE IS ONE DESTINATION for your commercial kitchen needs. Complementing our full line of foodservice equipment—from flight-type washers to countertop food processors—Hobart, an ENERGY STAR® Sustained Excellence award winner since 2010 and ENERGY STAR Partner of the Year since 2008, also brings you premier refrigeration systems from Traulsen and proven bakery equipment from Baxter. All backed by the only manufacturer's service organization in the industry with a national network of factory-trained technicians. Never before has so much support been so easy to find. To learn more about Hobart, visit [www.hobartcorp.com](http://www.hobartcorp.com) or connect on Facebook at [www.facebook.com/hobartcorp](http://www.facebook.com/hobartcorp).

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## HORMEL

## BOOTH # 26

The motto of founder George A. Hormel was “originate, don’t imitate.” An ambitious entrepreneur and the son of German immigrants, George had a “can-do” spirit that helped grow this company to a Fortune 500 serving up innovation since 1891.

### TODAY

Hormel Foodservice, established in 1991, is a leading player in the foodservice industry. We serve the needs of both the non-commercial and commercial segments of the industry. Our long list of operator-friendly foodservice products & brands are an ongoing testimony to the Hormel spirit of innovation. Core products include: Ham, Bacon, Sausage, Dry Sausage, Pepperoni & Pizza Toppings, Authentic BBQ, Global Ethnic proteins, Fire Braised Meats, All Natural Proteins, & much, much, more.

### RESPONSIBILITY

For more information on the responsibility and sustainability initiatives at Hormel Foods, visit us at [www.hormelfoods.com/csr](http://www.hormelfoods.com/csr)

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## JAFCO FOODS

## BOOTH # 45

JAFCO Foods is a company specializing in customized food service solutions. Specializing in frozen foods, – proteins, chicken, desserts, appetizers, breads and pasta, our model is value. We work with management companies, restaurants, healthcare, business and industry and colleges and universities. We want to help you save money on your food cost everyday!

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## KEURIG GREEN MOUNTAIN

## BOOTH # 18

As a leader in specialty coffee, coffee makers, teas and other beverages, Keurig Green Mountain (NASDAQ: GMCR), is recognized for its award-winning beverages, innovative brewing technology, and socially responsible business practices. The Company has inspired consumer passion for its products by revolutionizing beverage preparation at home, in the workplace and foodservice. Keurig supports local and global communities by investing in sustainably-grown coffee and by its active involvement in a variety of social and environmental projects. By helping consumers drink for themselves, we believe we can brew a better world.

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## KRAFT HEINZ COMPANY

## BOOTH # 47

The Kraft Heinz Company (NASDAQ: KHC) is the third-largest food and beverage company in North America and the fifth-largest food and beverage company in the world, with eight \$1 billion+ brands. A globally trusted producer of delicious foods, The Kraft Heinz Company provides high quality, great taste and nutrition for all eating occasions whether at home, in restaurants or on the go. The Company’s iconic brands include Kraft, Heinz, ABC, Capri Sun, Classico, Jell-O, Kool-Aid, Lunchables, Maxwell House, Ore-Ida, Oscar Mayer, Philadelphia, Planters, Plasman, Quero, Weight Watchers Smart Ones and Velveeta. The Kraft Heinz Company is dedicated to the sustainable health of our people, our planet and our Company. For more information, visit [www.kraftheinzcompany.com](http://www.kraftheinzcompany.com)

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**LAMB WESTON****BOOTH # 41**

Lamb Weston is a leading supplier of frozen potato, sweet potato and appetizer products to foodservice establishments around the world. For more than 60 years, Lamb Weston has produced innovative products that today are served in more than 100 countries on all seven continents. Lamb Weston continues to innovate around health & wellness, finding practical ways for customers to prepare and enjoy nutritious foods. In addition to pioneering efforts with sweet potatoes we have worked to optimize non-fry preparation instructions across our product line in order to provide delicious products without additional fat. Lamb Weston also makes sustainability an important part of their company strategy, particularly in the areas of water reduction and increased recycling.

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**MAJOR PRODUCTS CO., INC.****BOOTH # 13**

Major Products manufactures a range of top tier flavor bases. Our focus is flavor delivery, convenience, flexibility and authenticity. Whether you are looking for a liquid, powder or paste, our product portfolio offers a comprehensive range of outstanding stock bases, marinades, glazes, gravies and sauces. Our mission is to deliver on flavor, presentation, convenience and affordability. We are committed to producing the highest quality range of stocks and sauces to help chefs realize their full potential. Major understands that consistency, authenticity and flavor delivery is often of the essence and offers the alternative to kitchen-made stocks without compromising on quality.

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**MARS DRINKS****BOOTH # 38, 39**

At Mars Drinks, we think the workday can be so much more than the daily grind. That's why we're 100% dedicated to the workplace and to creating new and inspiring ways to help people come together to achieve great results. We want to encourage both employers and the people at work to imagine the potential the workday holds – to rethink the daily grind as an opportunity to connect, collaborate and get things done, together.

Mars Drinks' workplace drinks solutions are a catalyst for productivity, collaboration, engagement & well-being in the workplace.

Learn more about our solutions for the workplace at [Marsdrinks.com](http://Marsdrinks.com)

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**MARS FOODSERVICES****BOOTH # 15**

Mars Foodservices is the brands that consumers love and cherish for generations that help create more moments, more smiles in more places. Uncle Ben's is a name consumers the world over have loved and trusted. It is the brand that continues to set the standard for quality and consistency. We offer many nutritious products that help serve healthier, tastier meals.

The Mars Chocolate Brands include M&M's, Snickers, Twix, Dove, Milky Way, Combo's, Skittles and Starburst. These brands bring joy to consumers all over the world and can help bring joy to your menu.

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MEIKO is one of the world's leading manufacturers of commercial warewashing equipment. MEIKO meets the demand for high quality, reliable, environmentally friendly warewashing equipment in all sizes and applications - from undercounter units to the largest flight-type rackless conveyors. Already one of the most respected names in warewashers, MEIKO is committed to its exciting line designed specifically for the American marketplace.

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## METZ CULINARY MANAGEMENT/STERLING SPOON CULINARY MANAGEMENT

BOOTH # 8

Metz Culinary Management and Sterling Spoon Culinary Management are both culinary dining companies that offer a "guest first" philosophy for the corporate dining market place. The Metz Family commitment is to provide restaurant-inspired hospitality for each and every guest. By taking the time to learn the needs of those we serve, Metz and Sterling Spoon Culinary Management provide unsurpassed service that exceeds the expectations of our clients and guests.

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## MM HAYES

BOOTH # 29

Quickcharge is an enterprise software solution that allows employees to use their existing ID badges to make convenient, cash-free purchases throughout your organization. By offering seamlessly automated payroll deduction capabilities at locations like cafeterias, coffee kiosks, vending machines, gift shops, pharmacies, and much more, Quickcharge provides workplace convenience for employees and return on investment for employers. Increase revenues, reduce credit/debit card fees, and improve employee satisfaction. MM Hayes also offers Quickcharge POS, a full-featured point of sale solution that is easy to use, powerful, and reliable. Visit [www.mmhayes.com/quickcharge](http://www.mmhayes.com/quickcharge) to learn more!

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## MONDELEZ INTERNATIONAL

BOOTH # 7

Mondelez International Foodservice has both the delicious brands and the passionate people you need to help grow your business. Built upon the foundation of a global snacking powerhouse, Mondelez International Foodservice provides an unparalleled portfolio of top brands that have proven customer acceptance, such as OREO, CHIPS AHOY!, be!ViTa, RITZ, WHEAT THINS, SOUR PATCH, SWEDISH FISH, TRIDENT, STRIDE, DENTYNE and HALLS.

However, our total offering to foodservice goes far beyond some of America's most recognizable brands—Mondelez International Foodservice puts vast resources at the disposal of its customers. Real-world culinary expertise, merchandising solutions, promotional tools, specialized support for vending, marketing services and a unified sales force are a few of the ways Mondelez International Foodservice is there to offer you a hand with your business.

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National Food Group enables customers to purchase name brand products at a greatly reduced price. These products are from major manufacturers and will stretch your budget while adding variety to your menu at a fraction of their wholesale cost. We don't interfere with national contracts but layer into your purchasing strategies. We feel confident in offering 100% money back guarantee and the ability to sample products before purchase.

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**SERVSAFE – NATIONAL RESTAURANT ASSOCIATION****BOOTH # 14**

ServSafe provides high quality food safety education programs with both classroom and online solutions. For over 40 years, we have developed our programs in partnership with operators which is the key to their effectiveness. Food safety training has never been more critical to both strengthen operations and protect your brand. ServSafe is here to help you every step of the way. Whether you need classroom or online training, LMS integration, instructor training and support, messaging and marketing support, or regulatory compliance tracking we will work with you to develop the best solution.

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**NESPRESSO USA, INC.****BOOTH # 20, 21**

The guarantee of a perfect cup of coffee at any time. A simple yet revolutionary idea that Nespresso has always upheld, combining a selection of exceptional Grand Cru coffees, a range of advanced, innovatively designed machines and exclusive customized services. The highest possible standards in terms of quality, expertise, performance, reliability and simplicity are what best defines Nespresso. That's why Nespresso has developed a system that meets the specific needs of your business.

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**NEWHIRE****BOOTH # 3**

NewHire is a recruiting software and services company. We provide the candidates, hiring tools and coaching to help small and mid-sized businesses hire better. We've built our solutions on the foundation that there are six steps to the hiring process. Using this process with our applicant tracking software (ATS) we've helped our clients make thousands of successful hires! Our goal is to help you make the right hire(s) - as efficiently as possible.

We get the job done using a mixture of technology and recruiting experts so you get the best of both worlds. Over the years, we've learned that technology alone isn't enough. Our staff is here to coach you on the ins-and-outs of recruiting - so you can make the best hire(s) possible.

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**OVENTION OVENS****BOOTH # 50**

Ovention, Inc. an independently operated division of Hatco Corporation, is driven by award-winning innovation, integrity and an intense desire to solve problems that others walk away from. That spirit of innovation has produced a series of speed ovens, including the Matchbox, Shuttle and now the M360, that meet the real world needs of commercial operators. Please visit our website: [www.ventionovens.com](http://www.ventionovens.com)

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PepsiCo Foodservice uses insight-driven food and beverage innovation, multi-cultural sales and marketing programs, and PepsiCo's broad portfolio of beloved brands – led by Quaker, Tropicana, Gatorade, Frito-Lay and Pepsi-Cola – to delight consumers and bring value and competitive advantage to its customers.

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**PRETZABLES****BOOTH # 24**

Since 2002, Pretzables has been delivering quality, decadent, and gourmet pretzels and confections. In 2013, Alexa Bisignano and a close friend, Moussa Ousmane – a former pastry chef – took the reins of the company, both sharing the same vision: to produce sweet and salty sweets with a twist that taste as good as they look.

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**RATIONAL USA****BOOTH # 46**

RATIONAL's SelfCookingCenter® 5 Senses uses combination cooking technology to perfectly and consistently prepare almost your entire menu, whether you are cooking for 20 or 2,000 people. To simplify operations, reduce training costs, and even possibly reduce labor costs, the SelfCookingCenter® 5 Senses has built-in automated processes that manage the entire cooking procedure. RATIONAL's SelfCookingCenter® 5 Senses can eliminate many pieces of traditional cooking equipment, saving on capital costs and kitchen footprint. In addition, at the end of the night, the RATIONAL SelfCookingCenter® 5 Senses is self-cleaning, ensuring a completely hygienic cooking cabinet every time. RATIONAL offers many unit configurations, sizes, and options to fit any kitchen and any budget.

**John Ulrich**, Vice President, Key Accounts  
1701 Golf Road, Suite C-120 Commercial  
Rolling Meadows, IL 60008  
(630) 363-3991  
J.Ulrich@rational-online.com

**RC FINE FOODS****BOOTH # 19**

RC Fine Foods has been committed to the foodservice industry for 43 years. RC was founded by Ruben and Elaine Cohen in 1972 to provide high quality specialty foods directly for the foodservice industry. Now managed by a second generation of the Cohen family, we pride ourselves on continuing our commitment to quality and customer service. RC Fine Foods manufactures and ships direct food bases, sauces, gravies, desserts and specialty products. Our line of Umami Sensations™ is available in ten different powders. We stand ready to serve you with the finest products and service in the industry with a one case minimum order. Free samples can be ordered online at [www.rcfinefoods.com](http://www.rcfinefoods.com)

**Bart Napoli**, Director of Sales & Marketing  
P.O. Box 236  
Belle Mead, NJ 08502  
(800) 526-3953  
sales@rcfinefoods.com

**RESTAURANT TECHNOLOGIES, INC.****BOOTH # 54**

Restaurant Technologies (RTI) provides fully automated oil storage, handling and disposable management solutions to the foodservice industry including hotels, casinos, entertainment venues and many more. RTI's solutions help increase worker safety, improve facility cleanliness and minimize frying oil inconveniences.

**Mike Foster**, Director, National Accounts  
2250 Pilot Knob Road  
Mendota Heights, MN 55120  
(518) 312-8293  
mfoster@rti-inc.com

## RICH PRODUCTS CORPORATION

BOOTH # 9

Rich Products is a high quality manufacturer of pizza crust, flatbread, bread and roll dough, cheesecake, BBQ, on top topping, donuts, and appetizers.

**Amanda Harris**, Customer Marketing Manager  
One Robert Rich Way  
Buffalo, NY 14213  
(716) 878-8955  
AHarris@rich.com

## ROBERT RIPPE & ASSOCIATES INC

BOOTH # 33

Is your kitchen functional, efficient and easy to manage? Does the workflow and equipment layout minimize costs and enhance food and staff safety? Is your retail café designed to drive participation with effective merchandising and flexible stations for varied menu concepts? Rippe Associates offers foodservice design consulting to help foodservice operators achieve their service, quality, and financial objectives. From studies to renovations to new construction, we solve design problems, find the right equipment for your project, and improve efficiencies. We take care of our clients' food service needs so clients can focus on their core business. [www.RippeAssociates.com](http://www.RippeAssociates.com)

**Connie Dickson**, Principal  
6117 Blue Circle Drive, Suite 100  
Minneapolis, MN 55343  
(952) 933-0313  
cdickson@rippeassociates.com

## SABERT CORPORATION

BOOTH # 1

Sabert Corporation is a leading global manufacturer of innovative food packaging products and solutions. The company was founded in 1983 on a single mission: to enhance and advance the way people enjoy food. Today the company designs, manufactures and distributes a wide spectrum of packaging solutions for food distributors, restaurants and caterers, grocery stores, national food chains and consumer entertaining purposes. Headquartered in Sayreville, New Jersey, Sabert operates North American facilities in New Jersey, California and Kentucky, as well as manufacturing facilities in Belgium, Europe and Zhongshan, China. Learn more about our company at [Sabert.com](http://Sabert.com).

**Robert Beagan**, Product Manager, Catering  
2288 Main Street Extension  
Sayreville, NJ 08872  
(732) 721-5544 x3247  
rbeagan@sabert.com

## SAVORY CREATIONS INTERNATIONAL

BOOTH # 4

Savory Creations is the leader in providing a complete line of natural, shelf stable liquid broths, stocks, and demi-glace concentrates. We offer a variety of sodium options and sizes from our single serve broth packets to our innovative shelf stable bag-in-box broths. New this year is our Asian inspired Pho and Ramen broths. All products are clean label, gluten and trans fat free, contain no added MSG, HVP, I&G, or added Potassium Chloride and free of the "Big 8" allergens—no soy or dairy. Proudly manufactured in the USA in our SQF Level 3 food facility.

**Blair Ranslam**, Food Service Sales Manager  
2121 S. El Camino Real, Suite C-210  
San Mateo, CA 94403  
(650) 638-1024  
blair@savory-creations.com



You have an opportunity to increase satisfaction through the Starbucks Experience. Starbucks Coffee is a differentiator for your customers that can result in higher employee morale, improved worker productivity and effectiveness, while increasing your revenue. Starbucks offers you and your customers a branded continuum of solutions and programs ranging from the full Starbucks retail store experience. We Proudly Serve Starbucks espresso/drip coffee program, Seattle's Best Coffee and an amenity based office coffee pantry program. Contact Starbucks to see how we can provide branded solutions at your workplace.

**Michael Schwartz**, Region Manager  
7 Penn Plaza, Suite 1510  
New York, NY 10001  
(347) 582-7037  
mschwart@starbucks.com

## SYSTOPIA INTERNATIONAL

## BOOTH # 35

Is your point of sale system ready for the October 2015 shift to "chip-based" credit cards? Would your business benefit from a point of sale system that can accept cashless "badge pay"? Have you considered a point of sale system that offers payroll deduction as a means of paying for meals? Would your customers appreciate an online, mobile app that lets them pre-order their food? Systopia provides turnkey, cloud-based solutions that address these questions. We look forward to meeting you at the Partner Exchange!

**Kristi Noyes**, Operations Director  
3100 Oak Road, Suite 300  
Walnut Creek, CA 94597  
(914) 960-0711  
kristi.noyes@systopiainternational.com

## TAPINGO INC.

## BOOTH # 25

Buying food doesn't have to be so complicated. You should never have to choose between skipping your morning coffee or being late to your meeting. When you're burning the midnight oil (or even binge-watching your favorite show to decompress), you should be able to get the food you want – where you want it, when you want it, and how you want it.

That's where Tapingo comes in. We make browsing, ordering, and paying for food simple. Whether you're skipping the line to grab a quick snack or getting a meal delivered to your office or home, Tapingo's mobile technology makes getting food to you a snap.

**Chad Plemons**, Director of Partnerships  
111 New Montgomery Street  
San Francisco, CA 94105  
(510) 754-8051  
chad@tapingo.com

## TRUITT FAMILY FOODS

## BOOTH # 11

Truitt Family Foods makes Foods that Make a Difference®. Our products are culinary-driven, shelf-stable, all natural and include beans –the original plant-based protein– as the central ingredient. We strive to revolutionize the way we think about satisfying nutritional needs by bridging the gap between convenience, flavor and sustainability. We will not compromise the synergistic relationships between our ingredients, sourcing and people. We are committed to our family of employees, partners, farmers and consumers through honesty, collaboration and stewardship. Our passion for clean, healthful foods is a reflection of our belief that a better food system – from process to product – is the foundation of better living. [Truittfamilyfoods.com](http://Truittfamilyfoods.com)

**Rod Friesen**, President  
1375 Front Street, NE  
Salem, OR 97301  
(503) 371-2110  
rodf@truittfamilyfoods





## TYSON FOODS

BOOTH # 34

Our new *Hillshire Farm*® Chicken Sausage carries more than 80 years of sausage making expertise. But to fully appreciate the flavor you have to read the nutritional panel. We replaced the extra fat and calories with flavor so your customers can indulge while eating the better-for-you food they're looking for, and you can serve them a sausage you're proud to have on your menu. The new Hillshire Farm® Chicken Sausage is available in links, rope, and split forms with Chicken & Apple, Traditional Smoked, and Italian-style flavors.

**Mike Johnston**, Sr. Account Manager

2200 Don Tyson Parkway

Springdale, AR 72762

(215) 491-2836

Mike.Johnston@tyson.com

## UNIFIED BRANDS

BOOTH # 32

Supporting an extensive portfolio of premium branded product lines – Groen, Randell, Avtec, A la Cart and Power Soak – Unified Brand's complete offering spans the essential needs of today's commercial foodservice operators. From cooking equipment, cook-chill production and refrigeration to ventilation, conveyor system, continuous motion ware washing and meal delivery systems, Unified Brands provides reliable equipment solutions for operators focused on utility saving, food safety and labor savings. For more information on Unified Brands and our products visit [www.unifiedbrands.net](http://www.unifiedbrands.net)

**Robert McNamara**, Product Specialist

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Conyers, GA 30013

(601) 594-9287

rmcnamara@unifiedbrands.net

## VIVONET

BOOTH # 44

Vivonet's omni-channel POS solutions process millions of transactions every month for clients in the restaurant industry across the United States and Canada. Vivonet's mission is to help every restaurant in the world succeed by turning transactions into insights and opportunities. Vivonet's current products include Vivonet POS, Vivonet Mobile, Vivonet Tablet, and Vivonet Kiosk. All of these products are integrated with Vivonet's cloud based reporting system, Enterprise Manager. With global headquarters in Vancouver, Canada and US operations in Atlanta, GA and Columbus, OH, Vivonet services clients throughout North America.

**Jonathan Pryor**, Vice President Sales, Foodservice and Hospitality

1790-1188 West Georgia Street

Vancouver, BC | Canada V6E 4A2

(201) 704-7211

jpryor@vivonet.com

## VIVREAU ADVANCED WATER SYSTEMS

BOOTH # 43

For three decades, VIVREAU's sustainable water programs with onsite bottling equipment, reusable glass bottles and the new Vi Tap dispensers, have given our clients the ability to reduce their carbon footprint by eliminating the production, transportation and disposal of traditional, prepackaged bottled water. VIVREAU's environmental water programs are ideal for the corporate and hospitality industries and can be utilized to satisfy all meeting, high volume catering and dining water needs along with water service in the employee kitchen and lounge areas. The program's fixed cost allows for easier budget planning, revenue projections and the potential for increased profits. Implementing a VIVREAU water program will enable clients to meet strategic environmental, financial and human resource goals while increasing the elegance of their water service.

**Shannon Kelly**, VP, Marketing

131 West 35th Street, 8th Floor

New York, NY 10001

(877) 999-1044

skelly@vivreau.com

## VOLLRATH COMPANY

BOOTH # 2

The popularity of presentation cooking has created demand for front-of-the-house cooking stations that are functional, aesthetically pleasing, and adhere to fire safety standards. Vollrath Company, based in Sheboygan, WI, is proud to present a solution for this emerging trend with its Downdraft Vent Module, a first-to-the-market cooking station that combines fire safety components that meet industry standards with energy-efficient induction technology and a sleek futuristic design. The workhorse behind the futuristic module includes induction cooking, a UL7108B downdraft venting system, an integrated fire suppression system, and a fire containment food guard, all housed in either a Vollrath V-Class or Signature Server® base.

**Suzanne Painter Supplee**, Director of Consultant Sales

1236 N. 18th Street

Sheboygan, WI 53081

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ssupplee@vollrathco.com

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AND FOODSERVICE MANAGEMENT

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