



***“Your Best Choice  
for Custom Sauces”***

***www.cfchefs.com***





***“Your Best Choice for  
Custom Sauces”***

***A custom liquid and dry sauce manufacturer.***

***We combine culinary tradition with modern  
food technology to produce superior  
sauces and gravies.***

***At CF Chefs® we***

***Formulate  
Manufacture  
Package***

***We serve***

***Foodservice  
Industrial  
Contract Feeding***

***Our promise to you is excellence in***

***Response Time, Finished Product and  
Customer Service!***



# *What makes us so unique?*

## **OUR FORMULATION EXPERTISE**

- We custom formulate each sauce using proprietary technology and custom developed ingredient bases.
- We use our patented roux products in many of our sauces.

## **OUR MANUFACTURING PROCESS**

- We control all thermal processing to ensure a quality product.
- Our liquid batch processing utilizes state-of-the-art technology to ensure consistent products.
- Our dry blending system has the capability to customize bulk densities.

## **OUR FLEXIBILITY**

- We provide quicker turnaround times than our competitors. We will exceed your expectations to meet your timing needs.
- We provide custom package sizes to meet our customer's needs.

## **OUR SERVICE**

- We believe we can be a partner to our customers - not just another vendor.



***“Consistent  
Culinary  
Excellence”***

# *Our Roux Heritage*

In 1989, CF Chefs, Inc. started by developing a patented process for manufacturing roux on a continuous basis. We named it Flavor Roux®.

Today, we use the Ritual of Real Roux® in many of our custom sauces. When you begin with the classic savory flavor of roux, your finished product will have an unmistakable made-from-scratch taste.

We hold four United States Patents for roux manufacturing. And, because of the process, Flavor Roux® is always consistent in flavor, texture, and color for a batch operation.



## ***Dark roux has a very heavy flavor.***

Applications: Sauces where deep roasted notes are indicated, such as etouffee and gumbo.

## ***Medium roux has a heavy flavor.***

Applications: Brown sauces such as Espagnole, Demi-Glace, and Bordelaise. Also used in tomato sauce, gravy, soup and product coating.

## ***Light roux has a medium flavor.***

Applications: Brown sauces such as Espagnole, Demi-Glace, and Bordelaise. Also used in tomato sauce, gravy, soup and product coating.

## ***Blond roux has a mild flavor.***

Applications: White sauces such as Veloute, Supreme, and Creme Anglaise. Also used in cheese sauce, cream gravy and soup.



***“Flavor Roux®  
is always  
consistent in  
flavor, texture,  
and color.”***

# *Some of our Products*

## *Sauces & Dips*

Achiote  
Alfredo  
Brandy Butter  
Cheddar Cheese  
Chicken Club  
Chimichurri  
Classic Chicken  
Enchilada  
Garlic Shrimp  
Garlic Herb  
Garlic Wine

Honey BBQ  
Hot Wing  
Jerk Sauce  
Kahlua Cream  
Kung Pao  
Marinara  
Marsala Wine  
Phad Thai  
Pork Osso Bucco  
Ranchero  
Roasted Garlic

Roasted Salsa  
Salsa Quemada  
Sauce de Provence  
Sour Cream  
Spicy Orange  
Spicy Teriyaki  
Spinach Artichoke Dip  
Sundried Tomato Cream  
Sweet Habanero Dip  
Verde  
Vin Rouge

## *Gravies*

Beef Tip  
Beef Stroganoff  
Mushroom  
Natural  
Roasted Pork  
White Cream

## *Soups*

Baked Potato  
Clam Chowder  
French Onion  
Three Cheese

## *Sweeter Things*

Chocolate Pizza  
Cream Sugar Icing  
Sweet Potato Pie Filling

## *Industrial Bases*

Buerre Noisette  
Gumbo Base  
New England Pot Roast  
Osso Bucco

## *Mixes*

Smoothie  
Vegetable Seasoning Blend

# ***Your Support Group***

## ***Culinary Innovations Group***

***W.R. “Bob” Seeds - Founder***

***Bill Schoenleb - Chief Executive Chef***

***Raymond Gallegos - Assist. Exec. Chef***

***David Marshall - R&D Chef***

## ***Customer Service***

***Terrie McKee - Vice President Customer Service***

***Leslie Stocklin - Director of Sales***

***Caroline Garcia - Order Processing***

## ***Sales***

***Ann Geddes - Director of Food Service Sales***

***www.cfchefs.com***

***800-332-8812***



***“Our promise to you is excellence in personal service and response time.”***

# ***FDA Manufacturing Plant***



Computer Process Control



***Audit Recognition from Silliker  
Food Safety & Quality Solutions,  
above 98% since 2006.***



Finished Product



***SQF 2000  
Level 2: Accredited  
HAACP Based Food  
Safety Plans***



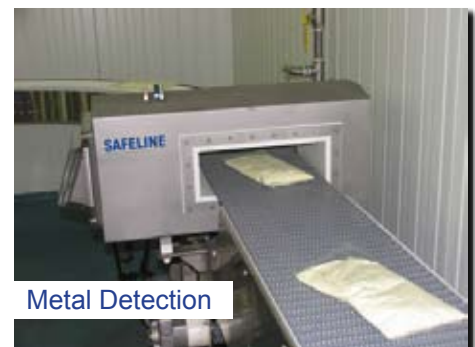
Quality Testing



Product Cooling



Packaging



Metal Detection

# ***Our Facility***

***1990-2011  
21 Years of Dedication  
to Excellence!***

*We pride ourselves in our commitment to excellence with each custom product we produce in our 100,000 sq. ft. FDA inspected facility.*

*We custom manufacture and package to your specifications.*

*Our liquid package capabilities range from 4 oz. envelopes up to 10 lb. boil-in-bag to 2500 lb. totes.*

*Dry packaging capabilities range from 2 oz. envelopes up to 50 lb. bags.*

*The result is that we are able to produce and package the highest quality products to solve the needs of our valued customers.*



*Visit our website at [www.cfchefs.com](http://www.cfchefs.com) and take the virtual tour on our FAQ's page.*