

Adapt Your Business for Success during COVID-19

Foodservice is being significantly impacted by COVID 19 – restaurants, bakeries and cafes are working through rigorous safety guidelines. Even with these challenges, operators can take steps to remain safe and be successful.



Sanitation discipline is essential. Demand strong personal hygiene, encouraging constant handwashing especially from employees who handle food. Gloves should be worn in the kitchen to limit personal contact with food. Use effective cleaning agents on packaging and common surfaces. Keep your employees and customers safe – and your operation running.



Adopt an effective online ordering system. Easy, effective mobile ordering must be a priority. Offer ordering across various platforms –phone, website, text or mobile app. Expect customers to pay online to reduce one-on-one interaction and increase take-out.



Without dine-in options, operators should switch to to-go orders. Revise menus to create more travel-stable and packaging-ready offerings. Limit availability to makes it easier on your reduced kitchen staff. Change it up to keep customers coming back.



Use safe and secure packaging. Containers need to be safe and convenient. Use tamper-proof seals and adhesive bands to protect your food from spills and reduce the risk of contamination. Consumers will appreciate the safety of your operation and increase the likelihood that they return in the future.



Providing customers with curb-side pickup allows customers to enjoy your menu without having to expose themselves to crowds, helping adhere to social distancing guidelines.



Add delivery. Weigh the costs against the outreach to customers uncomfortable about leaving home. Delivery staff needs hand-sanitizer and safe delivery protocols.



Finally, communicate to customers about all the steps you are taking – through email blasts, social media posts, website updates and signs at your operation.

Contact Sunrise for more information about how we can help.



Yogurt, Yogurt, and more Yogurt!

Be sure to stock up on our vast selection of Yoplait yogurt that includes their most popular flavors!

Yoplait original strawberry

GENERAL MILLS Convenience & Foodservice

Assorted 12/6oz



Take a Crack at Liquid Eggs in Your Next Recipe!

Pantry hoarding. Empty shelves. Many operations are experiencing shortages of basic ingredients and business essentials. Shell eggs are one of the most challenging on this list – due in part to high demand from consumer “panic buying.” But there are readily available and cheaper options – especially for the foodservice sector. Bakers in particular can substitute liquid eggs as a great alternative to shell eggs.

Liquid eggs are just like your average shell-covered eggs. Liquid eggs are pasteurized and packed in a pourable carton. Pasteurization also minimizes the risk of Salmonella and other dangerous bacteria. This means that liquid eggs are safer and easier to use, while containing the same health benefits of protein and vitamins. Liquid eggs also don’t leave shells as a by-product to dispose, reducing mess and trash hauling service. Liquid eggs also have a longer shelf life than shell eggs, lasting up to three weeks. Regular eggs also differ in size, so measurements can be difficult, while liquid whole eggs are consistent and high quality.

When baking, liquid eggs are incredibly simple to use, and measuring how much you need to use for a recipe is also easy. One large egg is equal to fifty grams (1/4 cup) of liquid eggs, so if your recipe calls for four eggs, you would measure

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Pass the Butter Please!

Rockview Farms offers multiple types of rich, delicious butter that can either be used in baking or served on top of delicious breads, scones, and croissants.

Rockview Farms

GRADE AA SWEET CREAM UNSALTED BUTTER

NET WT 1 LB (454g)

Rockview Family Farms Since 1927

#90603 Butter Salted 30/1#


#90604 Butter Unsalted 30/1#



Marvelous Mascarpone

Fill up delicious cannoli, tiramisu and other specialty sweets using rich mascarpone from Belgioioso

BELGIOIOSO MASCARPONE



BELGIOIOSO

#90886 Mascarpone 4/5#

Liquid Eggs Continued

out 200 grams, or one cup, of liquid eggs. Additionally, liquid eggs come in multiple forms, so if a recipe calls for egg whites, for example, you can purchase liquid egg whites without having the hassle of separating.

Sunrise Food Service is thrilled to offer several different types and sizes of liquid eggs – ask your sales rep today!

Bacon & Spinach Quiche

INGREDIENTS

1 ½ cups liquid eggs
1 ½ cups heavy cream
Salt and pepper
2 cups chopped fresh baby spinach, packed
1-pound bacon, cooked and crumbled
1 ½ cups shredded Swiss cheese

DIRECTIONS

Prepare a 9-inch pie crust fitted into a 9-inch pie tin or plate

Preheat the oven to 375 degrees F.

Combine the eggs, cream, salt, and pepper in a food processor or blender. Layer the spinach, bacon, and cheese in the bottom of the pie crust, then pour the egg mixture on top. Bake for 35 to 45 minutes until the egg mixture is set. Cut into 8 wedges.

Sprinkle Some Color on Your Sweets

Nothing screams Easter or Mother's Day quite like a frosted collection of pastel-colored baked goods, and Mavalério features an assortment of vivid sprinkles, shapes, and colored sugar that will brighten your favorite goodies!

#90252	Sprinkles, Yellow	1/10#
#90253	Sprinkles, Blue	1/10#
#90249	Sprinkles, Pink	1/10#



Creamy Cream Cheese

Whether it is used to form a rich cupcake frosting or spread on top of a toasted bagel, you can count on the cream cheese from Franklin Foods to add a creamy taste and texture



#90785	Cream Cheese	10/3#
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GRUPO
LA FLORIDA
MEXICO

Delicious Diamante

Tasty strawberry (fresa) and pineapple (piña) fillings for your favorite pastries and pies – just in time for Mother's Day and Cinco de Mayo

#99852	Fillings, Rellena de Pina	1/40#
#99851	Fillings, Relleno de Fresa	1/40#

Make Your Baking a "Cake" Walk!

Baking scrumptious cakes has never been easier with Pillsbury's Bakers' Plus Yellow Cake!



GENERAL MILLS
Convenience
& Foodservice

#91945	Pillsbury Baker's Plus Yellow Cake Mix	6/4.5#
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Broaden Your Offering with Consumer Grocery

Consumers are struggling to find the staples they need at their usual grocery stores. And they don't like going into these stores with crowds.

Consider expanding your product offering with products from Sunrise Food Service! Sell hard-to-find staples to your loyal customers along with the breads, cookies, cakes and other comfort delights that they are already craving in their isolation? We have eggs, milk and butter – all high demand items – in retail customer-sized packages. We even have a flyer you can use to let your customers know what you are doing.

Become the solution to your customers' shopping challenges!



Spice Up Your Baking

Pacific Spice's collection of zesty products, such as fresh white ground pepper, will add a blast of flavor and spice to your menu this spring.



#93840	Spice, Curry Powder	1#
#91139	Spice, White Pepper Ground	1/1#



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