

SARGENTO

Are You Neglecting Millions of Potential Customers?

Growing Concerns Over Gluten

Research has found that a wide range of diners are concerned about gluten in their diet. These are people who suffer from Celiac disease, along with those with allergies, arthritis, diabetes, weight concerns, and various other conditions. They all recognize the benefits of a gluten-free diet. Millions of diners are going gluten free, and their numbers are growing, and in order to tap into this trend, you need to cater to their needs. You'll build an extremely loyal customer following and gain a distinct competitive advantage over your competition as well.



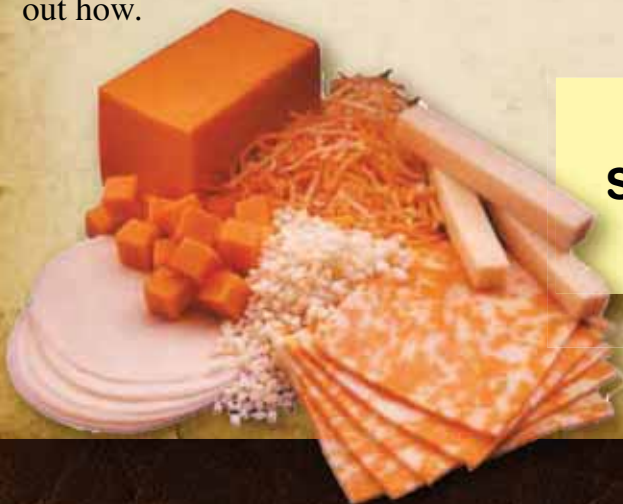
GLUTEN-FREE

Gluten-Free is Easy

Gluten is found in wheat, oats, barley, rye and spelt, as well as some not-so-obvious sources (soy sauce, canned or frozen vegetables in sauces, and certain cheese mixtures, to name just a few), but going gluten free isn't as hard as you may think. There are a host of gluten-free foods, and many items carry a gluten-free designation on the label.

Sargento Can Help

Sargento recognizes these benefits and works to limit gluten in their products as much as possible. If you have special needs in this regard, or want to learn more about ways to tap into this huge but neglected market, Sargento can help. Contact your Sargento salesperson to find out how.



**See the wide range of
Sargento Gluten-Free products
on the back.**



All Natural Mean No Gluten

Almost all natural cheese is gluten-free, with bleu cheese being the main exception, and you can rely on Sargento to bring you only the finest all natural cheeses. Rest assured that whenever you need to address the gluten concerns of your customers, Sargento can back you up.



Gluten-Free Natural Cheese Flavors

- Cheddar - Sharp, Medium, Mild
- Colby Jack
- Mozzarella
- Swiss
- Provolone
- Monterey Jack
- Colby
- Fontina
- Pepper Jack
- Chipotle
- Muenster
- Red Rind Muenster
- Fresh Asiago
- Domestic Havarti
- Asadero
- Queso Quesadilla
- Gouda
- Edam
- New York
- Vermont Cheddar
- Aged Provolone

Customized Sauces are Gluten-Free

Sargento is an expert in customizing to meet customer's needs, and almost any of their sauce concentrates can be customized to meet gluten-free requirements. We will tailor a sauce that's all flavor and no gluten!



Sauce Flavors

Chef-Style Frozen

- Cheddar
- Alfredo
- Three Cheese
- White Sauces
- Chipotle
- Roasted Garlic & Herb
- Queso

Shelf Stable Cheese Sauces

- Cheddars
- Nachos
- Philly Sauce
- Spicy Pepper Cheese Sauce

Shelf Stable Red Sauces

- Pizza
- Marinara Sauces

Refrigerated Sauces

- White Queso
- Sour Cream
- Dijon Mustard

Other Sauces

- Sweet Cream Sauce
- Portion-Control Packages

If you have any questions about gluten and how to manage your menu around the special needs of your customers, ask your Sargento representative, or contact Sargento at:

**Sargento Foods Inc., One Persnickety Place, Plymouth, WI 53073
1-800-558-5802 • sargentofoodservice.com**