



CULINARY
FARMS™

A BC Foods Company

Authentic Specialty Food
Ingredients & Flavors



Culinary Farms is a responsive and reliable global supplier of high quality, healthy and flavorful food ingredients. We are food artisans at heart and we are ingredient innovators — constantly seeking out better products to deliver unique and flavorful choices that will be valued by consumers.

- Founded 1995, California based
- Multiple processing facilities
- Proprietary technology
- Custom ingredient processing
- Serving U.S. and international markets

Quality-assured safety always

Culinary Farms maintains the highest standards of food safety and product quality.

We are SQF Code certified under the Global Food Safety Initiative (GFSI). This certification provides independent verification that our quality management system complies with domestic and international food safety regulations.

- SQF Code Level 2 Certification
- HACCP, GMP

In addition, most of our products are kosher, halal and organic certified, as well as gluten and allergen free. Please visit our website for specific ingredient information and certifications.



Focused innovation

Our expertise is in dried ingredients that are used to contribute distinctive flavor and appeal to a wide range of dry and wet mix, prepared and processed food applications. Our development team can assist customers with flavor system formulation, ingredient sourcing and customized dried ingredient processing.

- Dried and wet ingredients
- Fruits, vegetables, seasonings
- Pastes and Purees
- Customized dehydration and smoking
- Unique blends



Our Products

Dried Tomatoes

Dried Mexican & Peruvian Chiles

Pastes & Purees

Seasonings & Flavors

Chili Powder

Classic Mexican Flavors

Craft Smoked Seasonings & Flavors

World Seasonings & Flavors

Craft Smoked Products

Tomatoes

Paprika

Chiles

Seasonings & Flavors

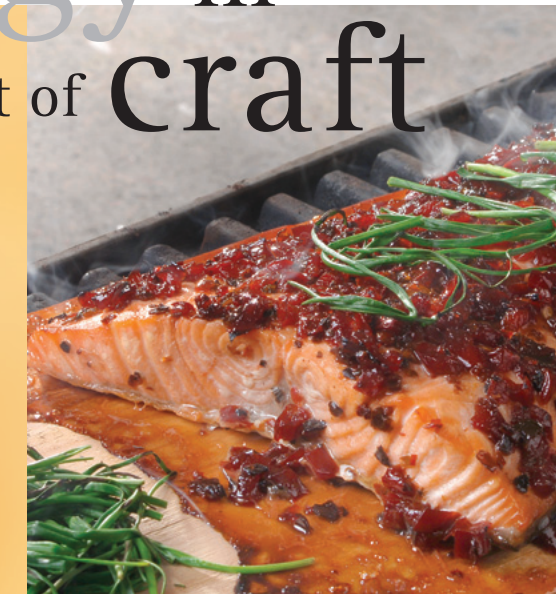
Vegetables

Fruit

Culinary Farms' products are artisan quality, manufactured through blending the best of old-world methods with modern and efficient technology.

- X-ray piece scanning
- Automated sorting
- Microbial control using various sterilization methods, FDA-approved sanitizers for equipment and fresh product rinse water
- Proprietary smoke infusion

Technology in
support of craft





Secure supply

We source and sell globally.

Our supply chain is built on strategic and collaborative relationships forged with growers and producers. We are very selective and verify the quality and safety of everything we process as well as other ingredients we source. Our growers and contract processors are subject to product safety and quality audits as part of our SQF program.

- Tomatoes – California-grown
- Fruits and Vegetables – California, Oregon, Latin America and Asia
- Chiles – Mexico, Central and South America



culinaryfarms.com

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From the earth

Our products are derived from nature and, for that reason, it is in our best interest to commit to sound environmental and sustainability practices. Doing so contributes to higher quality and safer products, and a better working environment for our employees.

- Water conservation
- Reusable processing containers
- Minimal packaging
- 100% of fresh tomato waste is utilized for animal feed