

DELCO FOODS

CANE SUGAR vs. BEET SUGAR

By Peter Thor, President
Bellissimo Foods



We have recently received a surprising number of requests for information on different types of sugar, so we were prompted to explain. Those passionate about cane sugar won't want to find that the two sugars are chemically identical and equally sweet! However, since the sugar you purchase is only 99.5% sucrose, it is the ½% "Other" that can make a difference in certain applications. Let us explain...

Bakers and dessert makers especially notice differences between sugar derived from sugarcane versus sugar-beets. We've not found many pizza or Italian chefs extolling one or the other, but usually the preference is for cane sugar if they have a preference. This may be historical in the same way that chefs often are reluctant to switch any ingredient they consider key to the success of their product. While most sugar consumed in the USA used to be from sugarcane, it is no longer, with some 55% of sugar now being derived from sugar-beets.

The 99.5% sucrose in sugar is absolutely identical, but the ½% of other proteins and minerals in granulated sugar accounts for the different performance in specific heat related applications according to Charles Baker, Vice President of Scientific Affairs for the Sugar Association. While not trying to oversimplify, the difference in performance often noted is visual, with beet sugar tending to brown or burn at a lower temperature. Taste and texture differences are related only to the browning, not the sugar itself.

The tiny protein and mineral content difference is related to the two different plants as well as how they are processed. Sugar-beets are a root vegetable grown below ground while sugarcane is essentially a perennial grass which grows best in tropical climates. The plants when harvested have very different characteristics and the processing extracts and refines the

sucrose to an almost pure state. Extracting sugar from sugarcane is typically done in two stages but is relatively more straightforward than extracting sugar from sugar-beets. Producing sugar from sugar-beets is more complex with processing occurring at a large scale refinery.

Because sugar derived from both sugarcane and sugar-beets is almost pure sucrose and thus chemically the same, producers are not required to state on their label whether the sugar is derived from either cane or beets or a combination. But sugar derived from sugarcane is typically more expensive, and thus is often specifically identified by the label or the vendor.



Bellissimo Foods offers its distributors both beet and cane sugar so they can determine which product best fits their customer's requirements (please contact your local distributor too get samples of both and compare the taste of each).

The rising percentage of sugar coming from sugar-beets is being driven by a number of factors including decline of domestic sugarcane production in Hawaii and Florida, energy policy encouraging using sugarcane as well as corn for ethanol production, and also a strong domestic sugar lobby that successfully restricts sugar imports via support pricing and quotas. Most of the world's sugar is sugarcane derived, with

Brazil being famous for their production of sugarcane as well as achieving energy independence with ethanol derived from sugarcane as an important contributor to their success.

The U.S. government partially controls the domestic market by placing quotas on the amount of sugar that can be imported and harsh tariffs on imports surpassing those quotas. It effectively serves as price controls. As a result, American buyers paid 62.86 cents per pound for refined sugar in 2010, when the world price was only 27.78 cents.

In 2010, imports accounted for only about 23 percent of U.S. sugar consumption. One might argue that protectionism saves U.S. jobs, but a closer look reveals just the opposite. According to Senator Richard Lugar (R-IN), who has introduced the Lugar Free Sugar Act of 2011, sugar-using companies lost over 111,000 jobs between 1997 and 2009. Consistent with Senator Lugar, the U.S. Department of Commerce states that for every sugar growing and harvesting job saved by U.S. sugar policy, approximately three manufacturing jobs are lost.

Most of us are not large users of sugar, but are indirectly affected in many ways by US sugar policies. The differences between sugar derived from sugar-beets compared to sugarcane are subtle and only make a difference in certain applications. Still, it is clear that the sugar consumed in this country will increasingly come from sugar-beets, not sugarcane. If you don't know what is the source of the sugar being used in your restaurant, please ask your local Bellissimo Foods distributor representative, or you are welcome to email us at our website www.BellissimoFoods.com or call Bellissimo's offices at 800-813-2974.





Pre-Cooked Meats Offers Advantages

There are many advantages to using pre-cooked meat toppings and fillings. Here, we'll focus on the top four.

Food Safety and Product Liability

We all know the risks of handling uncooked meats. Contamination problems and food-borne illnesses due to uncooked or undercooked meats, or cross contamination of raw meat to fully prepared foods, appear on television and in print news almost weekly. In some instances the severity of illness can be death. Raw meat inherently contains high amounts of bacteria, and proper cooking destroys the bacteria that cause food-borne illness and food spoilage. Using pre-cooked meat toppings and fillings not only assures optimal food safety, but also provides reduces liability.

Product Stability

Raw meat doesn't last as long as precooked meat. Uncooked meat products typically must contain synthetic antioxidants to maintain a minimal level of stability to prevent oxidation (rancidity). Freezing raw sausage products deteriorates the product stability and flavor, since uncooked sausage takes much longer to freeze than pre-cooked topping and fillings. Because cooked meats have a much slower oxidation rate, they have a longer shelf life.

Convenience

Using pre-cooked meat toppings and fillings is much more convenient than uncooked meat products. For example, right after cooking, Burke pre-cooked meat toppings and fillings are rapidly frozen into an individually quick frozen (IQF) state, locking in freshness. Their meat nuggets and crumbles can be kept in this IQF condition and used only when needed. Uncooked meats must be thawed before using, creating purge loss, reduced freshness and risk of cross contamination (an enormous food safety risk!), as well as reduced "in-process" inventory.

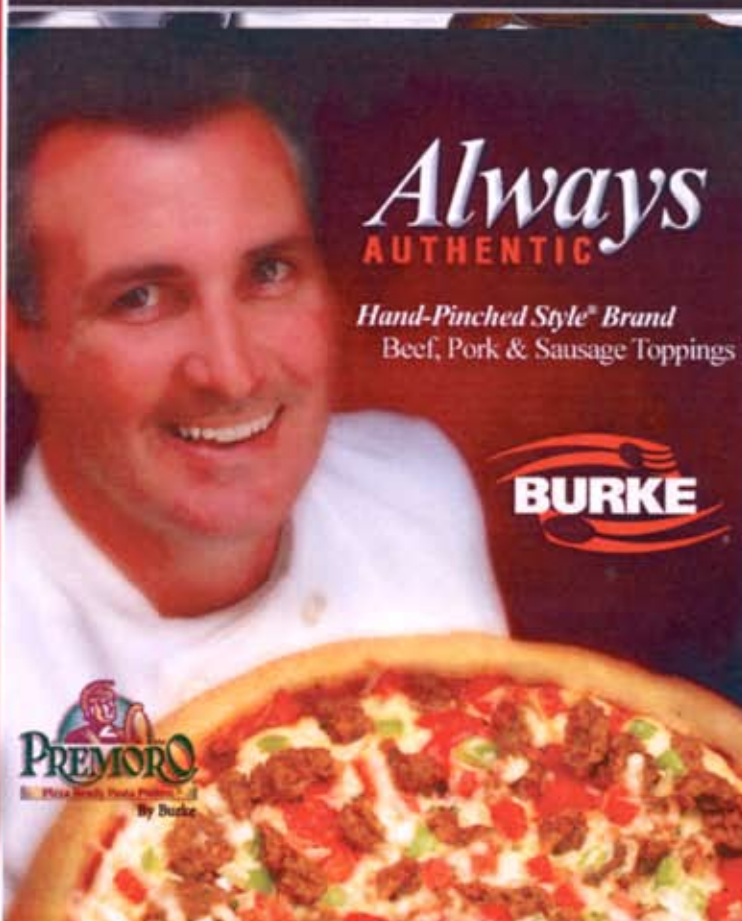
No Waste

Finally, there is no waste or grease to dispose of with pre-cooked meat toppings and fillings – and no excessive grease on top of the pizza or make-table.



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What makes us the best selling brand? We painstakingly care for our olives using a unique California curing process that customers love. Even after baking, our olives remain tender, retain a rich caramel color, hold their natural shape and provide a savory, buttery flavor. Now a great value just got better. A perfect growing season yielded a record harvest which means one thing for you—the best pizza-ready, sliced olive around at a much more affordable price.



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Atkins Elegant Desserts



Pizza Crusts & Dough Balls
Proudly made by MaMa Rosa's / Virga

Item	Description
13159	22 oz. Dough Ball (18)
13160	20 oz. Dough Ball (24)
13170	16 oz. Dough Ball (24)
213000	24 oz. Delco Dough Ball (15)
213308	6 oz. Delco Dough Ball (60)
13010	14" Bellissimo Reg - 13.5 oz. (24)
13020	12" Bellissimo Reg - 8.75 oz. (24)
13080	12" Special Proof - 13.75 oz. (12)
13084	14" Delco Italian - 15.5 oz. (18)
13085	12" Italian - 10.0 oz. (24)
13030	10" Bellissimo Reg - 6.0 oz. (36)
13086	10" Bellissimo Italian - 8.0 oz. (24)
13040	9" Bellissimo Reg - 4.75 oz. (36)
13060	7" Bellissimo Reg - 2.75 oz. (60)
13000	16" Delco Baltimore Reg - 17.75 oz. (24)
211915	12" x 16" Bellissimo Reg - 19.25 oz. (12)



VIRGA

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your application needs





A Gelato to Love

The weather is warming up. Now is an excellent time to add gelato to your menu. Gelato Da Vinci products are made in small artisan batches using handcrafted methods developed four generations ago and using all-natural ingredients. No artificial preservatives, stabilizers or emulsifiers are used to create the rich flavor found in each bite. Gelato Da Vinci uses the finest imported Italian flavorings to maintain consistent quality with each batch. Gelato offers an explosion of flavor and a dense, velvety texture with 2/3 less fat than American ice cream.

Expand your menu with the latest trend in desserts. Gelato works great in pizzerias, upscale restaurants, bakeries and chocolate shops. You could top your specialty dessert with quality toppings to create a unique offering. Gelato also works great in specialty drinks with alcohol or coffee.

Gelato Da Vinci gelato offers easy portion control with no labor and no waste. Each flavor offers a six to nine month shelf life and a 200% to 300% profit margin. It's an easy add-on dessert item that people will remember. Ask your Delco Sales Representative to tell you more about our gelato today!



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Hormel Fresh Pack Pepperoni
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Comments, Questions & Suggestions

Please contact us toll free at 800.536.1234, locally at 317.876.1951, or visit us online at www.delcofoods.com. We truly value your opinion.

As always, our number one goal is to keep you happy. Our newsletter is just one way we share new information about the products and services we offer, as well as industry news we think may be interesting and useful. For personal service and support, please contact your Delco Foods sales representative.

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White Sauce Works Wonders

If you think that tomato sauce is a requirement for pizza, think again. Personally we love tomato sauce, but with warmer weather coming, we wanted to present the option of using white sauce.

The secret to white sauces is their simplicity. They are easy to make, hold well under refrigeration and are a great flavor carrier. White sauces have a history in authentic Italian cooking in pasta sauces and lasagna. They are best at complimenting seafood, which is why they make good summer menu fare.

Because of their lower acidity and creamy flavor, white sauces bring out the flavor of other foods. Delicate tastes will shine through where tomato sauces can sometimes hide flavors. White sauces are great with garlic, spinach, eggplant and seafood pizzas. Your menu ought to be a living document meant to delight your customers. Items with white sauces are an ideal "Special." Customers that buy specials want a new experience. They are generally willing to pay a little more than average so "Tonight's Special" ought to be, well, special.

Summer and seafood simply go together. Pizza sales fall off in the summer because kids are out of school and pizza seems too heavy for hot weather. A well advertised light seafood pizza might be just the ticket to pump up a seasonal slump.

THE NOW AND THEN OF WHITE PIZZA

The "then" of white pizzas, in most pizzerias, was any pizza without a tomato sauce. Many chefs would replace the tomato sauce with just olive oil brushed on the fresh dough, and not a bad place to start, add fresh rosemary and garlic and now you have a sauce. Today or "now" we find chefs using any number of different white sauces to complement the numerous and popular pizza toppings that are found in our pizzerias.

From a single white sauce used as base we are able to create many distinctive sauces inspired by the tastes and smells fresh and local ingredients. Vegetables, herbs, cheeses, nuts, fruits, seeds and spices added to our base sauce will make a delicate and simple sauce, or a bold, almost stand alone sauce. One popular white sauce base is made from one pound of softened cream cheese and one quart of sour cream mixed together well. Another sauce is made by slowly heating six cups of good extra-virgin olive oil with one to two cups of fresh herb (I like sage, rosemary, and thyme) and one cup whole garlic cloves, the oil just needs to reach a temperature around 225 to 250 degrees F.

'The Basics' White Sauce

- 3 tbs. Butter
- 4 cups Milk
- 1/4 cup Flour
- Salt and Pepper

Melt butter. Whisk in flour and cook for one minute. Slowly add milk, whisking vigorously. Simmer for 5 minutes or until thick and smooth. Season to taste. Cover to prevent a skin from forming.



A few pizza ideas:

- Grilled Chicken Pizza with Gorgonzola, Walnuts using a Fresh Herb & Garlic Oil sauce
- Popeye's Pesto Pizza, this pizza is made with Sautéed Spinach & Garlic in a White Creamy Sauce with a dash of Nutmeg, and Asiago & Mozzarella Cheeses
- Steak & Roasted Bell Pepper Pizza, thin slices of Sirloin with Roasted Red, Green, and Yellow Peppers, Sautéed Onions, a House White Sauce, and Cheddar Cheese



MONTHLY RECIPES



Thin Crust Dough

- 1 envelope red star dry yeast
- 1/4 teaspoon sugar
- 3/4 cup lukewarm water (105 F)

Stir yeast and sugar into water, let sit for 8 minutes or so.

- In a bowl (or food processor) mix
- 1 3/4 cups Bellissimo all-purpose flour or High Gluten Flour
 - 1/2 teaspoon salt

Add the yeast mixture. If using food processor, continue running until dough forms a ball, 10–20 seconds. By hand, mix with a sturdy spoon until ready to knead.

On a floured surface turn out dough. Knead dough for 2 minutes or so. If dough is a little sticky, dust your fingers and counter with flour, (but as little as possible).

Roll out by hand for a 12" pizza. Place in lightly oiled pizza pan using your fingertips to press up to the edge and forming a shallow lip. Sauce, cheese, and top with desired ingredients.

Bake at 500F in pre-heated oven for 8–12 minutes, the edges will turn a nice golden brown when done. Dough will be firm and crispy, not soggy and soft like many other doughs.

Pizza 'Pie'

- 1 Batch Thin Crust Dough - see above
- 1 21 oz. can pie topping (cherry, apple, blueberry, etc.)
- 1/4 cup sugar
- 1/2 cup flour
- 2 tbs. butter

Preheat oven to 450F.

Prepare thin crust dough according to recipe. Spread out in a lightly greased 12 inch pizza pan. Spoon pie topping on dough leaving a 3/4" space from edge of pan. Combine flour and sugar in a bowl. With a fork, cut in butter making sure you do not mix too much. It should be crumbly. Sprinkle topping over pie filling. Bake until topping and crust are golden brown. Remove from oven and let cool 5–10 minutes before cutting.

Sunny Side Up Pizza

- 3/4 Cup Diced Bellissimo Bacon Pieces
- Pizza Dough for 12" Pizza (Thin Crust recipe)
- 2 plum tomatoes, sliced 1/4" thick
- 1 1/2 cups grated Tesoro Cheddar cheese
- 1/2 teas. ground Bellissimo black pepper
- 2 eggs

Preheat oven to 500F.

Prepare dough according to recipe. Divide in two and roll out into two circles about 6 inches in diameter. Place on lightly greased baking sheet. Arrange tomato slices on dough. Sprinkle cheese on tomatoes leaving a 2–3 inch well in the center (to hold the egg). Place bacon on top of cheese around the outside. Bake the pizzas for 3 minutes. Remove from oven and crack an egg into the center of each. Sprinkle with pepper and return to oven. Bake until the egg is set and the crust is browned, about 10 minutes more.

Seafood Pizza

- 1 12 inch Pizza Dough shell (uncooked)
- 3/4 cup Crab meat
- 3/4 cup Tiny shrimp
- 1/2 cup Bellissimo pineapple chunks
- 1/2 cup Bellissimo Mushrooms pieces and stems
- 4 1/4 oz. Bellissimo Canned sliced black olives
- 1/4 cup diced green pepper
- 1 cup Mozzarella cheese, grated
- 1 cup White cheddar cheese grated
- 1 cup White Sauce (see White Sauce article for recipe)

Spread pizza dough on to a pizza pan, and top with your favorite white sauce. Top with crab, shrimp, pineapple, mushrooms, olives, green pepper, mozzarella and cheddar cheese. Bake at 450 degrees F, until cheese is bubbly.



Seafood Pizza