



CAPABILITIES

SERVICE THAT ENSURES OUR CLIENTS' SUCCESS

At Brett Anthony Foods, we're more than just a food manufacturing company. We believe in building lasting relationships by providing our customers with high-quality safe foods and partnering with them to develop successful products for their customers. In addition, our specialized business and support services create real added value by saving them time and helping our customers streamline their operations.



FOOD PRODUCTS, PROCESSING & PACKAGING CAPABILITIES

Our professional team of culinary and logistical experts deliver an unmatched food manufacturing solution for businesses whose complex needs necessitate a unique, individualized approach, with the ability to pivot between large and small volumes and a variety of product ranges, processing and packaging needs.



PRODUCTS INCLUDE:

- Salads - Protein, Pasta & Grain-Based Compound Salad Kits
- Salad Bar Components
- Soups
- Sauces
- Entrées
- Side Dishes
- Comfort Foods
- Hot Bar Selections
- Dips & Spreads
- Salad Dressings
- Make it Custom

PROCESSING INCLUDE:

- Raw
- Ready-to-Cook
- Ready-to-Eat
- Fresh & Frozen Programs
- Marination
- Roasting, Steaming & Frying
- Kettle Cooking
- Sous Vide
- Browning & Searing

PACKAGING INCLUDE:

- Bulk-Food Service Packs
- Retail Pre-Portion Packaging
- Modified Atmosphere Packaging
- Vacuum Packaging

"We provide a cutting-edge commercial kitchen where our chefs can invent and produce quality prepared foods items that are custom-made to each client's preferences."

BRETT STEIN | CHIEF EXECUTIVE OFFICER & PARTNER

RESEARCH & DEVELOPMENT CAPABILITIES

FOOD PRODUCT RESEARCH & FOOD PRODUCT DEVELOPMENT

BAF's Research & Development teams assist our customers with blue-sky ideas to finished products developed and formulated for marketplace success.

CUSTOM FOOD PRODUCT DEVELOPMENT AND CUSTOM CREATIVITY

We can create exactly what you've got in mind, or you can take advantage of our creative network resources ensuring your practical, on-trend ideas from around the world become a reality.

FROM CONCEPT TO MARKETPLACE

Our creative teams work for you and with you to create custom products that work in the test kitchen, on the line, and in the marketplace.

"Brett Anthony Foods is a one-stop shop for developing recipes and scaling those recipes into high volume production."

JASON HANDELMAN | STRATEGIC BUSINESS DEVELOPMENT

Food Product Development Capabilities

- New Product Development
- Product Ideation
- Concept Development
- Product & Process Improvements
- Sensory Analysis
- Ingredient Procurement
- Nutritional Information
- Shelf-Life Studies
- Market Research (Trend Tracking, Consumer Insights)
- Duplication
- Cost Reduction



Food Safety & Quality Assurance Capabilities



STRINGENT POLICIES

BAF set high standards that often exceed customer and regulatory requirements. We continuously measure ourselves and our suppliers against those standards, and routinely conduct HACCP, Food Safety, GMP, Animal Welfare, and OSI Global Standardization audits and stay current with new and innovative quality procedures and technologies

GOOD MANUFACTURING PRACTICES (GMP) TRAINING

Our employees know that safety and quality come first at Brett Anthony Foods. Employees receive documented GMP training as part of their orientation and at least annually after that. We focus on food safety and quality every shift, 365 days a year.

RELENTLESS TRACKING

We don't just put rigid standards in place. Instead, we check and crosscheck how we're performing against those standards.

- Sanitation Microbiological & Environmental Surveillance Results
- HACCP Deviation Trending
- Process Control Measures
- Raw Material and Ingredient Standards Monitoring
- Brett Anthony Foods, Independent Third Party, and Customer Audit Scores
- Routine Product Consistency Reports

ANNUAL QA AUDITS

Brett Anthony Foods annual quality audits ensure that every product is measured and tested against dozens of standards and requirements, including customer and government requirements at the strictest standards of all — our own.

ONGOING SENSORY EVALUATION

Quality, taste, and consistency are critically important. We do whatever it takes to ensure that the products we make, look, taste, and perform the way our customers expect them to. We evaluate all products during every shift as well as holding weekly sensory evaluation sessions with our management teams, including a complete centralized quarterly audit.

KEEPING YOU ONE STEP AHEAD

- BAF stays current with new laboratory methods, food safety research, and processing techniques.
- We develop new product specifications, quality parameters, product prep instructions and process cook validations.
- We put safety first when designing processes and unique equipment requirements.




Brett Anthony
FOODS



Your Prepared Foods Partner™

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