



In addition to the superior performance of CM Vegetables in applications, you'll gain operational efficiencies, as well.

You'll...


- ...be able to consistently source the vegetables you need.
- ...be confident that your CM Vegetables meet the highest quality and safety standards.
- ...use 33% less product compared to IQF options.



To talk with your Lamb Weston representative, call 1-800-766-7783.


Gilroy Foods & Flavors™
 Controlled Moisture™ Vegetables
 brought to you by **Lamb Weston**

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 Visit us on the web at lambweston.com

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Whet their
appetite,
 not their plate.




Gilroy Foods & Flavors™
 Controlled Moisture™ Vegetables

Vegetables

are in!

Chefs everywhere are discovering new ways to add popular fire-roasted grilled vegetable flavor and “healthy-halo” pizzazz to their menus with Gilroy Foods & Flavors™ Controlled Moisture™ Fire-Roasted Grilled Vegetables, brought to you by Lamb Weston.

When you don't have to worry about the extra water associated with IQF vegetables seeping into your applications, you can confidently tuck tasty fire-roasted and grilled vegetables into eggs and omelets, dips and salsas, pasta and salads. And sandwiches can strike a new, bold fire-roasted pose, with exciting flavor and color.



See for yourself the dramatic difference in water content between CM and IQF vegetables, and imagine how adding CM Fire-Roasted Grilled Vegetables could enhance the flavor, and menu- and plate-presence, of some of your favorite culinary creations.

After 0 minutes

Get ready to see a dramatic water-loss story unfold:

- Place 300 grams of CM and 300 grams of typical IQF vegetables in separate waterproof plastic bags, seal them, and allow to thaw, completely.
- Place a funnel and filter into each graduated cylinder.
- Pour the entire thawed contents of each bag, including all liquid, into the lined funnels.



After 30 minutes



In just 30 minutes, you'll see a marked difference in water loss between CM and IQF vegetables. You'll understand immediately how excess water can impact your applications.

After 60 minutes



The water-loss differential is even more dramatic after an hour. The benefits of CM Vegetables become more and more apparent. You can add fire-roasted grilled flavor and more vegetable nutrition to your menu without diluting texture or consistency, all while using less product.



After 120 minutes

Experience the performance and operational benefits of CM Vegetables for yourself. Identify which of your applications would benefit from the bold, intense flavor and vivid color of CM Fire-Roasted Grilled Vegetables, and then talk with your Lamb Weston representative for more information, or to request samples.

The darker color of the Gilroy Foods & Flavors CM vegetable water is due to the fire-roasting and grilling process.