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YANKEE FOOD SERVICE

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NEW PRODUCTS

Supreme Cuts Year-Round Off The Cob Kernel Corn

Supreme Cuts, a processor and distributor of high-quality pre-cut vegetables, has become the first company to manufacture fresh “off the cob” corn. The new product, “Off the Cob” Fresh Kernel Corn, is the brand name for fresh kernel corn cut off the cob with a 14-day shelf life. This new product will be an important new option for supermarket chains and the food service industry – which will now be able to offer customers the benefits of fresh kernel corn year-round, in convenient (and unprecedented) “off the cob” packaging. Prior to this unique new product from Supreme Cuts, the only

way to preserve the fresh taste of kernel corn was to freeze it. However, new “Off the Cob” Fresh Kernel Corn is able to offer fresh kernel corn for a full 14-day shelf life, and for an extended year-long season. In addition, its unique “off the cob” packaging will be a significant value-added convenience for the food service industry as well as supermarket customers – by eliminating the need to have to “husk and shuck” fresh corn to obtain fresh corn kernels. The corn is preparation-ready – it comes triple washed and is microwavable within the package bag. “Through the decades, we’ve built solid relationships with the top vegetable growers, working to set the quality standards and innovative solutions that our supermarket chains

and food service clients have come to expect, such as our snapped green beans, rainbow bean medley, snow peas, sugar snaps and French beans, as well as baby vegetables,” said Mesle Axelrod, president of Supreme Cuts. “It was with this solid foundation in mind that ‘Off the Cob’ corn was born, and we know that it will be an important new

solution for supermarket chains and the foodservice industry.” For information call: (201) 529-8100 x 110 or visit www.supremecuts.com.

