



**Company
Profile:**

About Kajun Kettle Foods, Inc.

Kajun Kettle Foods, Inc. opened its doors in 1981 in New Orleans, Louisiana. Our New Orleans-born, renowned Chef and President Pierre Hilzim's vision was to save local restaurants precious prep-time by providing them with quality, ready-to-serve fresh pastas and sauces. The dishes were wildly popular and Kajun Kettle's product line grew to include an array of savory, authentic New Orleans and Italian-style sauces, soups, entrees and side dishes.

Over the years, Kajun Kettle's reputation for Quality, Consistency and Creativity garnered the trust of many chefs, restaurants and foodservice operations throughout the country. Our product line has expanded to include over 100 different items. The majority of our business activity involves:

- Custom foods for leading multi-unit restaurants nationwide.
- Formulate exciting flavor profiles from concept to mass production
- Recipes delivered on spec, on time and within budget
- Co-Packing
- Private labeling

The newest addition to the Kajun Kettle Foods products line is the **Arom-Max™ Ready-To-Use Gourmet Sauces**. This exciting new line of ready-to-use gourmet sauces for pork, beef, chicken, lamb and seafood is made from the finest ingredients including Kajun Kettle's own Arom-Max™ stock concentrates, and demi-glaces that are famous for their classic taste of France. The 14 new sauces are inspired by exotic and classic tastes and include such favorites as Provençal, Cajun Cream, Marsala, Alfredo, Mushroom, Piccata, Beurre Blanc, and Gorgonzola. They are currently available only to the wholesale trade.

Facility:

Facts about our facility located in New Orleans, Louisiana:

- 86,000 square-foot manufacturing plant (formerly owned by Pillsbury)
- Located just outside of New Orleans, LA in the Elmwood Industrial Park area
- Production Capacity: 75 million+ pounds per year
- Packaging: 8 ounce, 2#, 4#, 5# and 8# boilable bags
- 2-Kilo Pails, 12-Kilo Pails and 45# Pails
- Fully automated Cryovac Packaging
- 2 Freezers: One (1) - 10° freezer and One (1) - 20° blast freezer
- R & D (Research & Development) Chefs
- Quality Assurance Department
- Third-Party Microbiological Testing is performed on a statistical sampling basis

Certification: USDA, FDA, AIB (Superior Rating), NSF Cook & Thurber (93 out of 100)
HACCP (Hazard Analysis Critical Control Points), GMP's (Good Manufacturing Practices)



Pierre Hilzim

President, Cajun Kettle Foods, Inc.

Biography

In 1981, with the support of world-renowned restaurateurs, Pierre Hilzim began developing his own line of quality foods for local distribution under the name Cajun Kettle Foods®.

A chef and restaurant manager by training, Pierre is a New Orleans native whose exposure to the culinary world came early via his father, who ran the Louisiana Restaurant Association. After graduating from college with a Management degree, Pierre apprenticed in the famous Donatello's and ran high quality, volume restaurants in the San Francisco area.

He returned home to start Cajun Kettle, which supplied fresh pastas to such notable chefs as Paul Prudhomme, Emeril Lagasse and Susan Spicer. The company then branched out into soups, sauces, marinades and entrees. It supplies multi-unit groups (including the locally-owned Semolina Group) and restaurants nationwide with its delicious creations.

Now, more than twenty-five years later, Cajun Kettle®, under the guidance of President Pierre Hilzim, continues to distribute soups sauces and entrées all over the country, servicing upscale restaurants and multi-unit operators with its ever expanding line of products.

The newest addition to the Cajun Kettle Foods products line is the new **Arom-Max™ Ready-To-Use Gourmet Sauces**. This exciting new line of ready-to-use gourmet sauces for pork, beef, chicken, lamb and seafood is made from the finest ingredients including Cajun Kettle's own Arom-Max™ stock concentrates and demi-glaces. The 14 new sauces are inspired by exotic and classic tastes and include such favorites as Provençal, Cajun Cream, Marsala, Alfredo, Mushroom, Piccata, Beurre Blanc, and Gorgonzola. They are currently available only to the wholesale trade.

Pierre is also the creator of the world-famous Jazz Fest dish Crawfish Monica®. Crawfish Monica® (named for Pierre's wife and Cajun Kettle Foods vice president, Monica Davidson) is a national trademark owned by Cajun Kettle Foods, Inc®. It is the largest selling dish at Jazz Fest, an event that attracts over 600,000 people from all over the world to its 6-day annual festival.

When Pierre is not creating new recipes, traveling to trade shows, preparing to serve thousands at the New Orleans Jazz & Heritage Festival or growing his 86,000 square-foot Cajun Kettle® manufacturing business, he volunteers his time to such organizations as Chef Relief, which helps feed first responders during natural disasters, or lends his expertise to organizations such as NOAAHH (New Orleans Artists Against Hunger and Homelessness), which aids musicians and artists in times of need.

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Monica Davidson Biography (Meet Crawfish Monica®!)

Monica Davidson, vice president of Cajun Kettle Foods, Inc., joined the company soon after its creation in 1981. She has an international background and speaks four languages. She has a linguistics degree from UC Berkeley and was an Executive with Macy's California, where she bought for several departments. Upon joining Cajun Kettle®, she spearheaded the creation of a retail line of fresh pastas and sauces, which were very successful in local markets. Eventually she and her husband (Cajun Kettle president, Pierre Hilzim) decided to focus mainly on the restaurant trade.

After more than twenty-five years in business, they are continuing to move the company forward with the creation of new and exciting products like their newly introduced, **Arom-Max™ Ready-To-Use Gourmet Sauces**. This exciting new line of ready-to-use gourmet sauces for pork, beef, chicken, lamb and seafood is made from the finest ingredients including Cajun Kettle's own Arom-Max™ stock concentrates and demi-glaces. The 14 new sauces are inspired by exotic and classic tastes and include such favorites as Provençal, Cajun Cream, Marsala, Alfredo, Mushroom, Piccata, Beurre Blanc, and Gorgonzola. They are currently available for the wholesale trade.

Monica Davidson (yes, that Monica!), in addition to operating their locally-owned, globally known manufacturing company, is the inspiration behind the world-famous Jazz Fest dish Crawfish Monica®. Crawfish Monica® is a national trademark owned by Cajun Kettle Foods, Inc®. It is the largest selling dish at Jazz Fest, an event that attracts over 600,000 people from all over the world to its 6-day annual festival.

Monica is a committed wife, mother of two lovely daughters, businesswoman and community supporter who has worked for years with "Each One, Save One," a local mentoring program for inner city children and teens. She is also a Board member of Goodwill and of several neighborhood groups- when she's not preparing her signature dish for a few hundred-thousand of her closest friends each year at Jazz Fest.

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KAJUN KETTLE FOODS, INC. QUALITY ASSURANCE

Our excellent Quality Assurance Staff will ascertain that the products you receive meet the highest production standards. Their achievements include:

SUPERIOR CERTIFICATIONS:



1) AIB SUPERIOR Rating;



2) NSF Cooke & Thurber rating of 93/100;



3) USDA Inspected



HACCP:

- 1) **HACCP**- Plan certified personnel monitor all plant production and quality assurance.
- 2) **HACCP** Plans, **GMPs**, **SOPs** and **SSOPs** are observed throughout the production facility.

TRAINING: Personnel training in quality assurance procedures on an ongoing basis.

OPEN RECORDS: QA Records are fully computerized and open for inspection.

TESTING:

- 1) Biological testing performed on a statistical sampling basis by an outside lab for salmonella, yeast, mold and e-coli.
- 2) Taste, color and viscosity testing is performed on every production batch in-house following a freeze-thaw process.
- 3) Product released only after testing is complete.

SERVICE: Customer service issues handled promptly and courteously

EXPERIENCE: 60+ years total combined quality assurance experience

Kajun Kettle Foods, Inc.
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HOW TO CONTACT US...

Company Name: Kajun Kettle Foods, Inc.

Brief Company

Description: Housed in an 86,000 square-foot building (a former Pillsbury plant), Kajun Kettle Foods, Inc. is an award-winning manufacturer of quality soups, sauces and marinades for premier restaurants, restaurant chains and food service contractors nationwide. Its president, Pierre Hilzim, created the world-famous Jazz Fest dish Crawfish Monica®. Crawfish Monica® (named for Pierre's wife and Kajun Kettle Foods vice president, Monica Davidson) is a national trademark owned by Kajun Kettle Foods, Inc®. It is the largest selling dish at Jazz Fest, an event that attracts over 600,000 people from all over the world to its 6-day annual festival.

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