

FOODSERVICE RICE



WHY RICE?

- Essential to foodservice, over 85% of operators have rice on their menu
- All foodservice segments have increasing incidences of rice on their menus
- Helps chefs and operators create a variety of dishes
- Ability to be both center of plate and side dish
- Rice is a universal food that helps nourish two thirds of the world's population
- Compliments growing global food trends (Asian, Mexican, Cajun/Creole, Mediterranean, etc.)
- Appeal to health-conscious consumers
- Gluten-free menu option

WHY TRINIDAD BENHAM?

- Coast-to-coast distribution network
- Efficient supply chain opportunities for combined shipment of multiple product categories
- Large product offering and ability to source multiple varieties
- Packaging facilities are SQF certified
- Superior fill rates and focus on "on-time, as ordered"
- Majority of company revenue derived from private label programs
- Fill rates of over 99% on shipments company wide

Full Line Solution

Full line foodservice packaging to meet the needs of both operators and distributors.

