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FOR IMMEDIATE RELEASE

MANN'S TO INTRODUCE A SALAD REVOLUTION AT PMA FOODSERVICE EXPO

**Two new products – RomaBlend™ and Red RomaBlend™ – to be unveiled;
new Chef Panel also announced**

Salinas, CA – July 20, 2017 – With the theme “Salad Revolution,” [Mann Packing](#) will launch two new salad blends at the PMA Foodservice Expo in Monterey, California on July 30.

[RomaBlend](#) and [Red RomaBlend](#) both feature a combination of chopped romaine and Mann’s popular [Arcadian Harvest](#)® petite mature lettuce leaves, resulting in salad mixes with more loft, texture and interest than either chopped romaine or spring mix alone. All-green RomaBlend is sweet and mild, with great forkability and plate presence. Colorful and velvety, Red RomaBlend contains red Arcadian Harvest components, including red butter lettuce for a softer texture and high-end visual appeal.

“We created RomaBlend and Red RomaBlend in response to customers who told us they were blending their own chopped romaine and Arcadian Harvest in-house because of its heartiness, loft, and great flavor,” said Cody Ramsey, director of foodservice sales at Mann’s. “To top it off, these blends are less expensive, with more servings per case, compared to chopped romaine alone.”



Mann’s Chef Panel

In conjunction with the launch, Mann’s is also announcing its new Chef Panel. A group of Central Coast and Bay Area chefs from a wide range of culinary backgrounds, the panel will meet with – and cook for – the Mann’s foodservice

team on a semi-annual basis to provide feedback and insight on new products and trends. For its first session, the chefs were asked to create a recipe based on the theme “Rethink the Caesar” using RomaBlend.

Members of the Chef Panel include:

- Tony Baker, executive chef at Montrio Bistro in Monterey
- Kari Bernardi, raw and vegan chef & instructor
- Tucker Bunch, R&D chef for Sweet Earth Foods and former chef instructor at the Culinary Institute of America
- Justin Cogley, executive chef at Aubergine at L’Auberge Carmel
- Aaron Sears, executive chef at Umami Catering in San Mateo



Mann's Chef Panel, from left to right: Justin Cogley, Kari Bernardi, Tony Baker, Aaron Sears, Tucker Bunch

Chef Tony Baker will be serving samples of his “Not-Just-Any RomaBlend Caesar” recipe at Mann’s booth during the Foodservice Expo. Visitors to the booth will receive a [recipe guide](#) showcasing all of the Panel’s innovative RomaBlend recipes.

Mann’s Salad Revolution

Also available at the booth will be Mann’s Salad Revolution, an in-depth report based on information from Datassential. It summarizes the most recent trends in salad consumption, menu and daypart developments, generational salad favorites, and salad green preferences.

“The theme for our booth this year is Mann’s Salad Revolution, which I think is very appropriate,” said Gina Nucci, director of corporate marketing at Mann’s. “Between our new salad blends, our Chef Panel, and cutting edge research, we’re helping our customers take salads to a whole new level.”

Mann’s Salad Revolution can be found at booth #1008 at the PMA Foodservice Expo.

For more information on Mann’s, visit veggiesmadeeasy.com and follow the brand on [Facebook](#), [Twitter](#) and [Instagram](#).

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About Mann Packing Company

Founded in 1939, Mann Packing is an industry leading, third-generation supplier of premium fresh vegetables. Headquartered in Salinas, California, Mann's is one of the largest suppliers of western vegetables, Broccolini® and sugar snap peas in North America. The firm holds the distinguished Women's Owned Business Certification from the Women's Business Enterprise National Council - the most widely recognized and respected certification in the United States for women's business enterprises. Leading the way in product innovation, environmental sustainability and green supply chain management practices, Mann Packing is consistently vigilant in food safety, employee wellness and quality assurance, making for one of the most trusted brands in the industry.