



**FOR IMMEDIATE RELEASE**

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***Roasted/Smoked Products – Tempting Flavors that Beckon***

Woodland, CA – July 15, 2014 – Culinary Farms roasted/smoked products offer seductive, smoky savory flavors that are deliciously different – because the smoking process is authentic.

The products are smoked over a proprietary blend of woods with no added artificial flavors or ingredients. The smoked products maintain a purity of pleasing vivid color and provide the benefits of clean-labeling – preservative free. Culinary Farms process will also accommodate smoking of practically any dried ingredient, allowing us to partner with other producers.



Smoking is considered by many chefs and consumers to be more flavorful than other traditional cooking methods. The layered complexity of Culinary Farms' roasted/smoked products creates a complementary interaction with foods that adds to the overall taste experience. The proprietary smoking process gives sea salts, dried cherries, tomatoes, peppers and chiles subtle smoke aromas and flavor that uniquely enhance the finished food item.

In addition, Culinary Farms created a line of chile-infused sea salts with individual character, pleasant warmth and pungency. Available in fine or coarse grind, the smoked sea salt flavors include Ancho, Chilaca, Chile de Arbol,

Chipotle, Guajillo, Habanero and Pasilla. Natural, nuanced in flavor, they display a range of brilliant earth tones in varying hues.



### **About Culinary Farms**

Based in Woodland, California, Culinary Farms is a producer of distinctive, premium quality dried food ingredients. The company's all-natural products include fresh dried, Pure Sun Dried™, traditional sun dried and USDA certified organic dried tomatoes, all California-grown. Culinary Farms also sells an extensive line of authentic dried Mexican chiles and mole sauces. Culinary Farms' proprietary wood-blend smoking process is employed across a range of dried products, including tomatoes, pastes, cherries, bell peppers and salts. Most of the products are kosher, halal and organic certified as well as gluten and allergy free. Culinary Farms is also SQF 2000 Certified under the Global Food Safety Initiative (GFSI).

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