

Portionables®

portion-control
frozen pellets



Shown above: Portionables® Deep South Creole

- Sauces
- Soups
- Side dishes
- Purees
- Desserts
- Smoothies

Fresh, flavorful & portion-controlled

Portionables® are the latest addition to the Sargento family of products, offering a new level of quality and convenience to culinary and product development. Individually Quick Frozen (IQF) and portion-controlled, Portionables® are made using the freshest ingredients and most flavorful seasonings. The unique way in which Portionables® are produced allows you to control portion size.

Our proprietary technology allows us to make Portionables® with minimally processed ingredients such as cream, butter and cheeses without the separation and texture problems that often occur with other methods. We are also able to incorporate particulate matter within the size and shape of the individual IQF sauce portion. Application possibilities abound, but here are a few just sauce possibilities to whet your appetite—Béarnaise, Deep South Creole, Alfredo, Thai Curry, Béchamel, Roasted Chicken Gravy and Sun-dried Tomato. Check out our website for a complete listing or create your own.



SARGENTO
Make it your ingredient.™

Portionables®

Individually Quick Frozen (IQF) and portion-controlled pellets



Our Portionables® frozen pellets are a perfect vehicle for making a frozen fruit smoothie, nutritionally-enhanced frozen beverage, meal replacement frozen beverage or other specialty frozen beverage. Fruit or non-fruit flavored beverages can be fortified with freeze-dried live cultures or other powdered ingredients. You can also make Portionables® all-natural, organic or kosher.

Features

- IQF technology preserves fresh flavor, texture and color
- Portion control
- Consistency and uniformity
- Unlimited applications
- Blends with other IQF frozen ingredients; no separate pouches or additional packaging required
- Excellent stability in a frozen environment
- Reconstitutes quickly and easily in the microwave, on the stovetop or in a blender
- Alternative to the common frozen "brick" or powdered mix sauces, soups and side dishes

Consumer insight

The recent economic downturn has consumers eating at home more often. But just because they're eating at home more, doesn't mean that they want to cook. It also doesn't mean that consumers don't want the same convenience and food quality that they had when eating out. In other words, consumers want to eat restaurant quality meals in the comfort of their own homes. They're looking to replace Monday night Mexican, Wednesday night Chinese and Friday night pizza with comparable, easy-to-prepare meals at home.

Forms

Specifications:

A standard IQF piece is approximately 1½-inches long (40mm), ¾-inch thick (20mm) and ½-inch wide (12mm), with an average weight of 0.20 ounces (5-6g).

A smaller pellet is also available that is approximately 1-inch long (26mm), ¾-inch thick (20mm) and ½-inch wide (12mm) with an average weight of 0.12 ounces (3-4g).

More than cheese

At Sargento we can help you with a wide range of applications from a simple grated cheese to top a salad to a sophisticated sauce for an upscale meal kit or a nutritious breakfast beverage. Our culinary and technical experts are ready to assist you. We have shelf-stable, refrigerated and frozen solutions to fit your development needs. Let us help you or create your own in the Sargento Idea Center at www.sargentofoodingredients.com



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