



Swiss Chalet
FINE FOODS





Savory or Sweet

The provider of choice to discerning culinary professionals in the US and abroad.

About SCFF

For over 40 years, Swiss Chalet Fine Foods has provided food service professionals with unique, premium quality products from Europe and abroad. As part of the Gellert Global Group specialty food division, we strive to provide an unparalleled level of service to our customers, which range from professional kitchens, hotels, restaurants, and caterers, to pastry shops, chocolatiers, and small independently owned businesses.

Our Mission

To provide food service professionals with the most outstanding range of high quality savory and sweet fine food ingredients. By providing only the finest products from around the world, Swiss Chalet Fine Foods will lead the market with unrivalled service, timely delivery of products, and enthusiastic customer support, becoming the provider of choice to discerning culinary professionals.





Why Swiss Chalet?

Delivering the highest quality, specialty products from around the world.



Internationally Reknowned Ingredients

At Swiss Chalet, we have encompassed a selection of the finest quality, specialty food products from internationally recognized brands, covering the spectrum of savory and sweet specialties—everything from easy-to-prepare bases and sauces to delectable Swiss chocolates and pastry shells.



Consistent results

Ease of preparation

Cost savings

Versatility

Our cutting-edge products offer not only a beautiful finish, but also ease of use and time-saving preparation. This equates to reduced waste, consistent, high quality results, and ultimately value-added costs savings and increased profits. Our products are versatile, practical and smart, catering to our largest chain and institutional customers, as well as our smaller specialty restaurants and bakeries. Many of our products also offer unique qualities, like being clean label, gluten free and sugar free.

Quality that is Tested and Guaranteed

Our promise of quality is by far our greatest asset. We stand behind our products because our inspection of quality goes far beyond a simple taste test.

Our staff runs our products through a multitude of trials, like checking how our pastry shells endure baking when they have been pre-filled and refrigerated, or how many ways our Haco Crème Brûlée Mix can be adapted to prepare anything from bread pudding to a filling cream. And through an open exchange of communication with our customers we continue to improve our products based on their day-to-day experiences. You can be sure that any product we offer has been carefully studied and held to the highest standard.



Customizable Product Solutions

Our close relationship to our manufacturers allows us the opportunity to develop custom product specifications for corporate accounts. As an example, Haco-Swiss has designed specific solutions to meet the needs of our biggest chain customers, ensuring a consistent product that is tailored to their organization and processes. Whether it's creating a unique package size or adjusting a recipe, whatever your need, we will work with you to identify the best solution to your requirements. We can also provide certificates of analysis and other documentation upon request.





Why Swiss Chalet?

Putting fine food ingredients within your reach.



Our extensive distribution channels include
4 *US warehouses and a network of affiliated distributors.*



Outstanding Customer Service

We pride ourselves on delivering exceptional service to our customers. Whether you are looking to fill a last-minute order or need assistance using a product, our team is prepared to help you with any request. Our national sales team and Customer Assistance Desk consist of trained agents that are well-versed with our products and customers' needs. In fact, 70% of our salesforce have a culinary background. You can easily place orders by phone, email, fax, through your sales representative, or any time that is convenient for you on our Online Store.

National Distribution

Through our national distribution centers (California, Florida, New Jersey, and Texas) and an extensive network of affiliated distributors, we are able to provide expedient delivery of your products in the continental US, Puerto Rico, Hawaii and abroad. Our delivery times to most locations are between 1-2 days. As your partner, we can also establish uniform pricing structures as well as provide volume incentives.

A Partner in the Community

Swiss Chalet strives to give back to the culinary community by providing training and extended support. Our corporate chefs are at your disposal for demonstrations or to develop personalized products and recipes specific to your needs. We sponsor numerous seminars, in conjunction with leading chefs in the industry, as continued education for professionals in the field. We are also a main sponsor of the World Pastry Forums and World Pastry Team Championship.



Use our online tools to
*shop for products, get answers,
& build a better menu.*

Questions? Chat With Us.

We've expanded our service capabilities to include an Online Chat feature. Now you can chat with a customer service representative right on our website at www.scff.com. We're available during our normal business hours (EST) to assist with any product or order question.

Ask Our Experts

If you require a more specialized level of assistance, like learning which products provide the best flavor pairing or which bases offer the most flexibility for diet-restricted menus, our experts are on hand to help. Our team includes corporate chefs in both savory and pastry specialties, as well as a clinical dietitian, ready to lend their experience and insight. Visit the "Ask Our Experts" page on our website to send us your question. No request is too unique.



Over 1000 Recipes at Your Fingertips

Let us offer a spark of inspiration, or assist you in creating an entire menu, through our online recipes collection. Over one thousand Savory and Sweet recipes were created by our corporate chefs and brand partners utilizing our high quality ingredients. Featuring our signature brands, Haco and Felchlin, as well as catering specialties, pastry and confectionery creations, holiday recipes and solutions for health-conscious diets, you'll find a multitude of options at your fingertips. Our Recipes are available on our website, and are fully searchable by product number, key word or brand.

Scale & Convert Recipes

Wouldn't it be great if you could scale your favorite recipe from 4 servings to 50 with the click of a button? Our Servings Calculator does just that, allowing the professional to consider quantitative ingredient demands on his or her kitchen. Built into every online recipe, the Servings Calculator allows you to easily and accurately scale the measurements of all ingredients. You simply enter the number of servings required and our system does the rest. The calculator also converts units of measure from metric to imperial, and vice versa, eliminating any guesswork. A great tool for estimating ingredient costs and resource management!

Proprietary Nutritional Calculator

Today's menus must cater to a more informed consumer, especially when it relates to nutrition. That is why we've adapted a nutritional calculator in all our recipes. The calculator analyzes the nutritional values of our products in conjunction with the general ingredients of the recipe, and produces a nutritional label that follows FDA standards. Nutritional values are recalculated automatically as the number of servings is scaled. With this tool, you'll know exactly how much fat, sodium, sugar or protein is included in every meal, keeping your institution safe and those you serve happy.



Haco swiss

Bases . Soups . Sauces . Seasonings . Specialties

With over 80 years experience as a leading food manufacturer, Haco-Swiss brings modern technology into your kitchen with savory products for speed-scratch cooking that are efficient, reliable and guarantee success.

With Haco-Swiss Bases, Soups and Sauces, you can enjoy the benefits of unsurpassed quality, premium taste, consistent results, reduced preparation times, safety and facilitation of HACCP guidelines. Above all, Haco-Swiss offers profitable high yields; their bases produce up to 40% more finished product than the standard base. Their Cuisine Santé line completes the offering with bases, soups and sauces that are gluten-free and allergen friendly.

Felchlin

SWITZERLAND

Couvertures . Coatings . Fillings
Pastes . Decorations

Since 1908, Felchlin's unique specialties have inspired passionate chefs from around the world to push the boundaries of creativity in pursuit of gastronomic excellence.

A world leader in premium, artisanal chocolate manufacturing, Max Felchlin AG of Switzerland prides itself on traditional, slow processing methods, using only fine and rare cocoa beans from around the globe. Their Grand Cru label includes a variety of couvertures made of noble-grade cocoa beans, which have earned numerous awards internationally.



Bakbel

Our fruits Your passion

Marmalades . Glazes . Gels . Compounds
Fruit Fillings . Purées

Bakbel produces fine fruit products for the bakery, confectionery and food service industry. Founded originally in Belgium, the company offers a varied range of high quality products that bring your pastries and desserts to life:

- Delicious, all-natural Marmalades that are bake and freeze-thaw stable.
- Concentrated, all-natural Fruit Compounds for flavoring creams, mousses and sauces.
- Traditional and Ready-to-Use Glazes that give fruits and desserts a beautiful shine while sealing in freshness.
- Fruit Fillings offering a high fruit content.
- Simple one-step fruit mousses with exceptional flavor and innovative packaging.



Premium Handmade Tart Shells . Cones . Baskets

La Rose Noire is a prestigious Hong Kong specialty boulangerie, pâtisserie and confectioner founded and operated by Swiss pastry chef Gérard Dubois.

Their unique handmade tart shells and cones provide endless inspiration for creating stunning savory or sweet pieces, without the added labor of baking and preparation. LRN shells are hand coated and made with butter, as well as GMO and trans fat free.



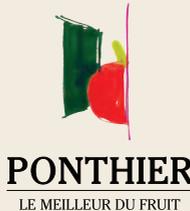


d'arbo
Since 1879

Natural Fruit Preserves . Compotes . Marmalades

Darbo has a history that spans more than 100 years of experience and expertise in processing the very best quality fruit and honey products.

Today, the company has grown to become the market leader in fine fruit preserves and bakery products in Austria and has gained a strong presence worldwide, exporting to more than 60 countries. Darbo All Natural Preserves stand above the rest in both quality and presentation. Only the best fruits are selected from the world's most famous growing regions, combined only with sugar instead of corn syrup or HFCS, as well as lemon juice concentrate instead of citric acid. Careful heating and delicate methods are used to preserve the fruit's natural aroma.



Premium Fruit Purées

Since 1946, Ponthier has been producing a complete gourmet range of fruits in the form of frozen whole (IQF), purées, coulis and preparations for desserts, that is internationally famous for its quality. The company is situated in the Corrèze region of France, which enjoys a rich gastronomical heritage of fruits. Ponthier remains loyal to the authenticity of the local produce, to tradition and to its recipes, which are made in the traditional way. With Ponthier purées, fruits are available any time of the year, offering versatile applications not only for desserts, but also refreshing cocktail drinks, smoothies, and even savory dishes.



Authentic Italian Specialties . Sauces & Creams
Prepared Vegetables . Dessert Mixes

For over 70 years, MENU has pioneered the catering industry with its authentic Italian sauces, grilled and prepared vegetables and specialties. Founded in 1932 in Cavezzo, Italy, MENU ensures only the richest flavors by harvesting vegetables only in season from farms in Italy.

The MENU offering includes classic Italian sauces like Neapolitan and pesto, as well as mushroom creams and olive spreads. Their savory and sweet sauces create dynamic fruit pairings featuring fig, strawberries in balsamic vinegar, and orange with onion and green tomato. Authentic Italian flavor make MENU's grilled peppers, eggplant and artichokes superb ingredients for hors d'oeuvres or side dishes.



Gelato & Sorbet Bases . Pastes . Mixes
Variegates & Toppings

Savor a taste of Italy with Pernigotti Gelato ingredients. As one of Italy's oldest and largest producers of gelato products, Pernigotti provides delicious bases, pastes, ripples, fruits, and decorations—everything you need to create this tempting treat, and combine with your pastry, cake and semifreddo recipes.

Founded in 1860 by entrepreneur Stefano Pernigotti, the company began as a producer of Torrone (a confection made from honey, almonds and hazelnuts), then Gianduiotto, and in 1936, began producing ingredients for Gelato.





Other Brands

In addition to our signature brands, we have partnered with these manufacturers from Europe and abroad to provide you with only the highest quality products, unique flavors and rare specialties to make your culinary art one-of-a-kind.



Andrésy Confitures
Natural Fruit Preserves



NORMAN LOVE CONFECTIONS
Premium Truffles, Pralines, Boxed Confections,
& Hot Chocolate by Chef Norman Love



CHOCODUC
Chocolate Shells

EUROPA

A Swiss Chalet Corporate Brand
Savory & Sweet Ingredients



Winesiggat Doktorshof
Infused Vinegars



Croc'IN
Artisanal Pastry Shells



Swissco™ Excellence
A Swiss Chalet Corporate Brand
Savory & Sweet Ingredients



COWELL'S
Genuine
PAVLOVA
d e s s e r t
Soft Meringue Desserts



BROVER
Canned Fruits



Sweet Swiss CONFECTIONS
Custom Chocolate Labels & Designs



Edmond Fallot
La qualité depuis 1840
Gourmet Mustards

VILLA MANODORI

Infused Olive Oils & Balsamic Vinegars



Mariebel
Pastry Shells & Desserts



TOSCHI
VIGNOLA
Toppings

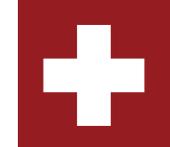


LCM
Chocolatemachines
Chocolate Machines & Equipment,
Germany

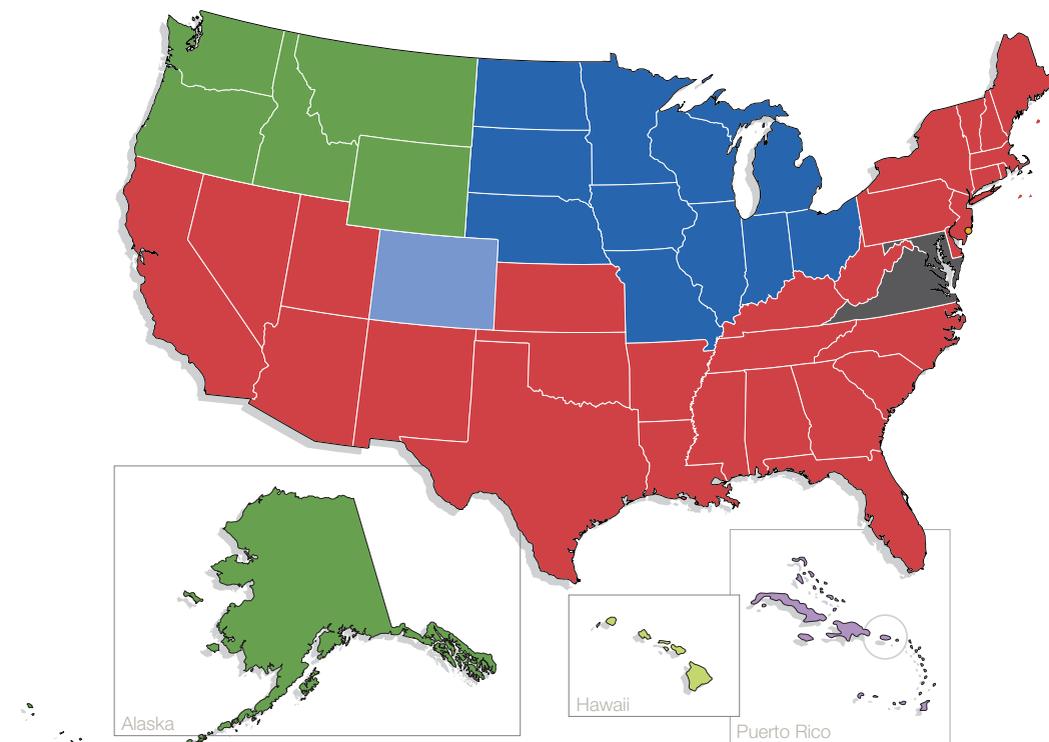


Frisiday
Swiss Quality
Muesli Breakfast Cereal

Territories & Offices



Delivery to most locations within 1-2 business days.



Associated Distributors

- Midwest**
Mid-West Imports Ltd.
(800) 621-3372
- Atlantic City, NJ**
Samian Sales Company
(732) 972-7540
- Northwest**
The Peterson Co.
(800) 833-7945
- Puerto Rico**
Caribe Fine Foods
(787) 273-8237
- Washington D.C./Maryland/Virginia**
Caldwell Food Group
(202) 610-1335
- Colorado**
Harvest Mountain Foods, Inc.
(719) 532-1115
- Hawaii**
King Food Service
(808) 671-5464
- Caribbean & Latin America**
Please inquire about our other Caribbean and Latin American distributors with service to your area.

How to Order

By Phone:
1 800.347.9477

Hours: 8:30 AM - 5:30 PM (EST)

Online: www.scff.com

By Fax: 305-592-1651

By Email: info@scff.com



