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HACO Foodservice

Cuisine Santé

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Haco Foodservice



Greater efficiency and creativity for large-scale catering kitchens





HACO Solutions: Simply perfect for culinary creations

- Due to eating behavior food trends are changing continously
- HACO continually works on new solutions for professional kitchens
- Our guiding principle: efficiency, without detracting from individual creativity

HACO Products: Efficiency for foodservice kitchens

• Added time savings in large-scale catering kitchens

• HACO product ranges for different requirements:







- HACO Fine food products: seasonings, soup bases and bouillons, soup mixes, sauces, side dishes and desserts
- HACO Products: The vital pinch of efficiency to clinch success!







HACO Corporate Executive Chef

Creativity for professional kitchens

- Efficiency is only one side of the coin, presentation and taste are key to success
- HACO solutions offer a wide variety to assist with your personal creations
- Culinary assistance is available in our kitchen and yours
- HACO Corporate Executive Chef Klaus Mueller is available to answer all questions and assist you with uses and menu implementations
- Personal hands on training workshops are available and can be customized to specific inquiries

Please contact: kmueller@haco.ch or via phone 305 592 0008 ext. 5175

HACO - A Swiss success recipe

- HACO was founded in 1922 in Guemligen / Switzerland, at today's head office site
- An independent Swiss company in private ownership
- Production and sales of culinary products, instant coffee and cereal bars
- The HACO Group has subsidiaries in Europe, North America and Asia, a total of 900 employees and annual sales of USD 300 million



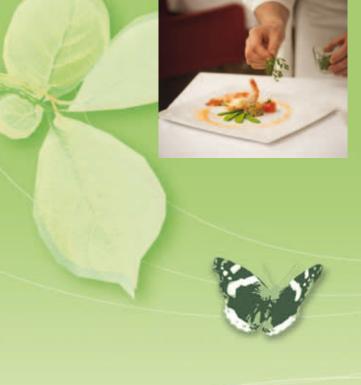


From food idea to great success.















Cuisine Santé The natural basis for market-fresh creations

- Modern base products that offer ample scope for personal creations
- All Cuisine Santé products are:



Certified Gluten-free



Dairy-free



Free from artificial additives



Free from flavor-enhancing additives



Vegan

- Natural, easily-digestible ingredients for hearty, market-fresh meals
- Less time spent on preparing the basics, more time for creation and your guests







Tomato Soup



A magnificent, natural red tomato soup with the aroma of sun-ripened, aromatic tomatoes.









Item No.	Unit	Case	Yield/ unit	Dosage/ gallon	Servings/ unit serv. size
710	can 30 oz	6 x 30 oz	2 ½ gal	12 oz	40/1 cup

Sweet Corn Soup



A natural-tasting and rich soup with lots of added sweet corn pieces.









 Item No.
 Unit

 712
 can 30 oz

Case 6 x 30 oz

Yield/ unit 2 ½ gal Dosage/ gallon 12 oz Servings/ unit serv. size 40/1 cup

Beef Flavored Stock



Consommé with beef flavor and an attractive dark color. Ideal as a clear soup or for seasoning vegetables and side dishes.









em No. Unit		Case	Yie
			un
20	can 32 oz	6 x 32 oz	16

Yield/ unit 16 gal

Dosage/ gallon 2 oz

Servings/ unit serv. size 256/1 cup



Beef Flavored Stock, Low Sodium



Consommé with beef flavor. Can be used as a clear broth or a base product. Low sodium.









Item No.	Unit	Case	Yield/	O ,	Servings/
722	can 32 oz	6 x 32 oz	unit 16 gal	gallon 2 oz	unit serv. size 256/1 cup

Chicken Flavored Stock



Light-colored base product, with a balanced poultry flavor. Rounded seasoning, slightly salted.

Case

6 x 32 oz



Yield/

16 gal

unit





Dosage/

gallon

2 oz



Servings/

256/1 cup

unit serv. size

Chicken	Flavored	Stock,	Low	Sodium
Official	1 1010100	000011,		Coarann

can 32 oz

Unit



Light-colored base product, with a balanced poultry flavor. Minimal salt. Ideal as a base product. Low sodium.









Item No.	Unit	Case	Yield / unit	Dosage/ gallon	Servings/ unit serv. size
725	can 32 oz	6 x 32 oz	16 gal	2 oz	256/1 cup



Vegetable Stock



100% vegetable-derived base product with a dark color and strong vegetable bouquet, minimal salt.









			Vegan Gluten-F		Granulate
Item No.	Unit	Case	Yield/ unit	Dosage/ gallon	Servings/ unit serv. size
726	can 32 oz	6 x 32 oz	16 gal	2 oz	256/1 cup

White Roux – Base for Soups and Sauces



Basis for soups, gravies and for thickening freshly-prepared sauces.









tem No.	Unit	Case	Yield/ unit	- ,	Servings/ unit serv. size
'30 '31					up to 166/½ cup up to 3,379/¼ cup

Demi-Glace - Brown Sauce Mix



As a base for unique creations. For flavor adjustment and to support freshly-prepared sauces.









Item No.	Unit	Case	Yield/ unit	Dosage/ gallon	Servings/ unit serv. size
733	can 32 oz	6 x 32 oz	4 gal	8 oz	256/1/4cup













The authentic foundation for a culinary masterpiece

- Products for contemporary enjoyment in refined traditional cuisine
- The foundation for culinary delicacies compels because of its select ingredients
- Extremely versatile thanks to fast and simple preparation for dishes cooked to order, and the range's ability to enhance and refine dishes
- Gourmet flavor and convenience meet at the highest level and provide scope for creative, elevated cuisine
- Assists personal signature dishes in the demanding task of preparing many dishes on a daily basis





Lobster / Seafood Bisque



Unique, exclusive cream of lobster soup with a pronounced structure. Ideal as a gourmet soup and, slightly thickened, as a sauce to accompany seafood and fish dishes.





Item No.	Unit	Case	Yield/	Dosage/	Servings/
			unit	gallon	unit serv. size
360	pouch 12 oz	6 x 12 oz	1 gal	12 oz	16/1 cup

Demi-Glace



A brown sauce with harmonious seasonings and a subtle finish. In a creamy paste for extremely fast preparation (1-2 minutes), ideal for dishes prepared to order and 'front' cooking.







Item No.	Unit	Case	Yield/	<u> </u>	Servings/
680	can 25 oz	6 x 25 oz	unit 5 qt	gallon 5 oz	unit serv. size 78/1/4 cup



Sauce Hollandaise



This modern hollandaise sauce, prepared with a dab of butter, displays its characteristic citrus note as if prepared in-house. Extremely fast preparation from a creamy paste (1-2 minutes), ideal for dishes prepared to order.







Item No.	Unit	Case	Yield/ unit	Dosage/ gallon	Servings/ unit serv. size
681	can 25 oz	6 x 25 oz	3.5 qt	7 oz	55/1/4 cup

Sauce Veloutée



Light yellow sauce for the preparation of a chicken gravy and all types of bound, creamy sauces.







Item No.	Unit	Case
682	can 24 oz	6 x 24 oz

Yield/ unit 1.5 gal

Dosage/ gallon 4 oz

Servings/ unit serv. size 91/1/4 cup



CUISINE **PRO**











CUISINE PRO +

The efficient Swiss recipe for commercial success

- Proven products with simple preparation and a wide range of possible uses
- Preparation outcome is practically guaranteed; tried and tested daily in countless kitchens across the world
- Product range made in Switzerland: Seasonings, stocks
 & gravies, bouillons, soups, sauces and desserts
- Recipe creation and ongoing further development by our head chefs
- Swiss quality as the foundation for culinary and commercial success





Belarom® Seasoning for Meat



Herb mixture for all meat dishes with complementary seasonings and herbs (mustard seeds, nutmeg, coriander, curry, pepper, oregano, tarragon, parsley, ginger, rosemary, laurel).







Item No.	Unit	Case	Yield/ unit	Dosage/ gallon	Servings/ unit serv. size
504	can 32 oz	6 x 32 oz	accd. to taste	accd. to taste	_

Herb Seasoning



Seasoning mix to enhance salad creations, meat and fish, with magnificently aromatic herbs (parsley, tarragon, chervil, dill).







			veç	gan NO MSG	Granulate
Item No.	Unit	Case	Yield / unit	Dosage/ gallon	Servings/ unit serv. size
511	can 32 oz	6 x 32 oz	accd. to taste	accd. to taste	_

Hacomat® Seasoning Powder



The classic. Used for seasoning all dishes.







em No.	Unit	Case	Yield / unit	Dosage/ gallon	Servings/ unit serv. size	
13	can 32 oz	6 x 32 oz	accd. to taste	accd. to taste	_	
23	pail 10 lbs	2 x 10 lbs	accd. to taste	accd. to taste	_	





Instant Chicken Flavor Bouillon Mix



Classic chicken consommé, well-seasoned, without herb garnish.



Item No.	Unit	Case	Yield/ unit	Dosage/ gallon	Servings/ unit serv. size
402	pail 12 lbs	2 x 12 lbs	unit 60 gal	3.2 oz	1'080/1 cup

Oriental Chicken Powder



The oriental chicken consommé with meat. Rich in flavor and intensive in color.



Item No.	Unit	Case	Yield/ unit	Dosage/ gallon	Servings/ unit serv. size
404	can 32 oz	6 x 32 oz	12 gal	2.6 oz	192/1 cup

Fish Bouillon



Clear fish bouillon with a balanced fish flavor; the ideal base for all fish creations.



Item No.	Unit	Case	Yield/ unit	Dosage/ gallon	Servings/ unit serv. size
407	can 32 oz	6 x 32 oz	16 gal	2 oz	256/1 cup



Supreme Fish Bouillon



Clear fish bouillon with a balanced fish flavor, without MSG; the ideal base for all fish dishes.





Item No.	Servings/
409	unit serv. size 256/1 cup
409	-

Beef Flavored Base



The classic, light beef consommé with a balanced flavor profile, without herb garnish.





Item No.	Unit	Case	Yield/ unit	Dosage/ gallon	Servings/ unit serv. size
410	can 32 oz	6 x 32 oz	16 gal	2 oz	256/1 cup
411	pail 12 lbs	2 x 12 lbs	96 gal	2 oz	1,536/1 cup
415	pail 40 lbs	1 x 40 lbs	320 gal	2 oz	5,120/1 cup

Chicken Flavor Base



Classic chicken consommé, well-seasoned, without herb garnish.



tem No.	Unit	Case	Yield/ unit	Dosage/ gallon	Servings/ unit serv. size
112	can 32 oz	6 x 32 oz	16 gal	2 oz	256/1 cup
113	pail 12 lbs	2 x 12 lbs	96 gal	2 oz	1,536/1 cup
114	pail 40 lbs	1 x 40 lbs	320 gal	2 oz	5,120/1 cup



Supreme Chicken Flavor Base



Readily soluble chicken consommé able to be sprinkled. Rich in flavor and color; without herb garnish.





Item No.	Unit	Case	Yield/ unit	Dosage/ gallon	Servings/ unit serv. size
417	can 32 oz	6 x 32 oz	16 gal	2 oz	256/1 cup
427	pail 30 lbs	1 x 30 lbs	240 gal	2 oz	3,840/1 cup

Supreme Beef Flavored Base



Fat-free, easily digestible beef consommé. Dark in color and with a rich flavor; without herb garnish.







Item No.	Unit	Case	Yield/ unit	Dosage/ gallon	Servings/ unit serv. size
419	can 32 oz	6 x 32 oz	16 gal	2 oz	256/1 cup

Supreme Vegetable Base



100% vegetable-based consommé with a rounded vegetable bouquet and natural color. Granular product with fast solubility







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		Vegar	1

Item No.	Unit	Case	Yield/ unit	Dosage/ gallon	Servings/ unit serv. size
421	can 32 oz	6 x 32 oz	16 gal	2 oz	256/1 cup



Supreme Chicken Flavor Base



Classic chicken consommé, well-seasoned, without herb garnish, without flavor enhancers.





Item No.	Unit	Case	Yield/ unit	Dosage/ gallon	Servings/ unit serv. size
441	can 32 oz	6 x 32 oz	16 gal	2 oz	256/1 cup
442	pail 40 lbs	1 x 40 lbs	320 gal	2 oz	5,120/1 cup
443	pail 12 lbs	2 x 12 lbs	96 gal	2 oz	1,536/1 cup

Supreme Beef Flavored Base



The classic, light beef consommé with a balanced flavor profile, without herb garnish.







Item No.	Unit	Case	Yield/ unit	Dosage/ gallon	Servings/ unit serv. size
451	can 32 oz	6 x 32 oz	16 gal	2 oz	256/1 cup
453	pail 12 lbs	2 x 12 lbs	96 gal	2 oz	1,536/1 cup

Ham Flavored Base



The clear and vegetarian ham base. Authentic in flavor, fine in color.







	Vegetar	ian

Item No.	Unit	Case	Yield/	Dosage/	Servings/ unit serv. size
460	can 32 oz	6 x 32 oz	unit 16 gal	gallon 2 oz	256/1 cup



Consommé Mix



Clear consommé with a rich color and intensive flavor; ready to serve.







Item No.	Unit	Case	Yield/ unit	Dosage/ gallon	Servings/ unit serv. size
501	can 32 oz	6 x 32 oz	16 gal	2 oz	256/1 cup

Consommé Chicken Flavor Mix



Chicken consommé with a rich color and intensive flavor; ready to serve.





Item No.	Unit	Case	Yield/ unit	Dosage/ gallon	Servings/ unit serv. size
502	can 32 oz	6 x 32 oz	16 gal	2 oz	256/1 cup





Asparagus Soup



Creamy, thickened soup with a characteristic asparagus flavor and delicious green asparagus pieces.







Item No.	Unit	Case	Yield/ unit	Dosage/ gallon	Servings/ unit serv. size
101	box 34 oz	6 x 34 oz	3 ½ gal	9.7 oz	56/1 cup

Leek Soup



Slightly thickened soup with a generous amount of added leek pieces.







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Item No. 107

Unit box 35 oz

6 x 35 oz

Case

Case

Yield/ unit 3 1/2 gal Dosage/ gallon 10 oz

Servings/ unit serv. size 56/1 cup

Mushroom Soup



Creamy, thickened soup, with a rich porcini flavor and lots of added porcini pieces.







tem No.	Unit		
109	box 35 oz		

Yield/ unit 6 x 35 oz 3 ½ gal

Dosage/ gallon 10 oz

Servings/ unit serv. size 56/1 cup



French Onion Soup



Lightly bound brownish soup with lots of onions. «Steakhouse style» typical modern onion soup.







Item No.	Unit	Case	Yield/ unit	Dosage/ gallon	Servings/ unit serv. size
209	box 17 oz	6 x 17 oz	2 ½ gal	6.8 oz	37/1 cup

Minestrone



A classic amongst soups, with a generous amount of added vegetables and pasta.







Item No.	Unit	Case	Yield / unit	Dosage/ gallon	Servings/ unit serv. size
211	box 25.6 oz	6 x 25.6 oz	2 gal	12.8 oz	32/1 cup

Vegetable Soup



Slightly thickened soup, with a fresh vegetable bouquet and lots of added vegetables pieces.







Item No.	Unit	Case	Yield/ unit	Dosage/ gallon	Servings/ unit serv. size
251	box 23 oz	6 x 23 oz	3 ½ gal	7.5 oz	56/1 cup



Tomato Soup



Creamy bound soup with the typical tomato flavor.





				vegan	Granalate
Item No.	Unit	Case	Yield/ unit	Dosage/ gallon	Servings/ unit serv. size
306	box 35 oz	6 x 35 oz	3 ½ gal	10 oz	56/1 cup

Broccoli Soup



Creamy bound soup with an intense broccoli flavor.







90	ï	ın	

Item No.

307

box 35 oz

Unit

Yield/ unit 3 1/2 gal Dosage/ gallon 10 oz

Servings/ unit serv. size 56/1 cup

Spring Vegetable Soup



Powder for a light, clear soup garnished with pasta and finely sliced vegetables.

Case

6 x 35 oz







Item	No.
04.4	

Unit box 28 oz Case 6 x 28 oz Yield/ unit $3 \frac{1}{2}$ gal

Dosage/ gallon 8 oz

Servings/ unit serv. size 56/1 cup



Chowder Base



Cream soup for fish, seafood and vegetable chowders, with dehydrated potato cubes.







Item No.	Unit	Case	Yield / unit	Dosage/ gallon	Servings/ unit serv. size
355	box 42 oz	6 x 42 oz	3 ½ gal	12 oz	56/1 cup







Espagnole Sauce



The dark and intensive sauce, vegetarian, with a wide range of possible applications.







Item No.	Unit	Case	Yield/ unit	Dosage/ gallon	Servings/ unit serv. size
602	can 32 oz	6 x 32 oz	2 gal	16 oz	128/1/4 cup

«Au Jus» Roastbeef Gravy



Intensive and dark flavored paste sauce for a lot of applications.







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603 can 32 oz 6 x 32 oz 8 gal

Case

Unit

Yield/ Dosage/ gallon 4 oz

unit

Servings/ unit serv. size up to 512/1/4 cup

«Béchamel» White Sauce



Velvety white sauce offering a wide range of possible applications.







tem No.	Unit	Case	Y
			u
609	can 32 oz	6 x 32 oz	2

Yield/ Dosage/ ınit gallon 14 oz 1/4 gal

Servings/ unit serv. size 144/1/4 cup



Hollandaise Sauce



The classic among butter sauces, with a characteristic citrus undertone.







Item No.	Unit	Case	Yield/ unit	Dosage/ gallon	Servings/ unit serv. size
625	can 32 oz	6 x 32 oz	3 gal	10.8 oz	192/1/4 cup

Demi-Glace Dark «Classique»



Modern vegetarian demi-glace – a thickened, darker brown base sauce exhibiting balanced seasoning.







No.	Unit	Case	Yield/ unit	Dosage/ gallon	Servings/ unit serv. size
	can 32 oz	6 x 32 oz	2 gal	16 oz	128/1/4 cup

Demi-Glace



Classic demi-glace – a thickened, light-brown, well-seasoned base sauce.







Item No.	Unit	Case	Yield/ unit	Dosage/ gallon	Servings/ unit serv. size
633	can 32 oz	6 x 32 oz	2 gal	16 oz	128/½ cup
637	pail 10 lbs	2 x 10 lbs	10 gal	16 oz	640/½ cup
643	pail 30 lbs	1 x 30 lbs	30 gal	16 oz	1,920/½ cup



Four Cheese Sauce



A diverse, vegetarian cheese sauce for pasta, or as the basis for personal creations.







Item No.	Unit	Case	Yield / unit	Dosage/ gallon	Servings/ unit serv. size
650	can 28 oz	6 x 28 oz	1 ½ gal	18.8 oz	96/1/4 cup

«Fond Lié» Veal Flavored Stock



Light brown sauce powder with a delicate veal taste and low salt content.







vegetarian No MSG Granulate							
Item No.	Unit	Case	Yield/ unit	Dosage/ gallon	Servings/ unit serv. size		
660	can 32 oz	6 x 32 oz	4 gal	8 oz	256/1/4 cup		

Crustacean Fond



The base with shrimp, lobster and fish as sauce or base for fish dishes.





Item No.	Unit	Case	Yield/ unit	Dosage/ gallon	Servings/ unit serv. size
665	can 32 oz	6 x 32 oz	3 gal	10.8 oz	192/1/4 cup



«Roux» White Base



The white, gently-seasoned all-thickener with a subtle butter undertone; for fast preparation.

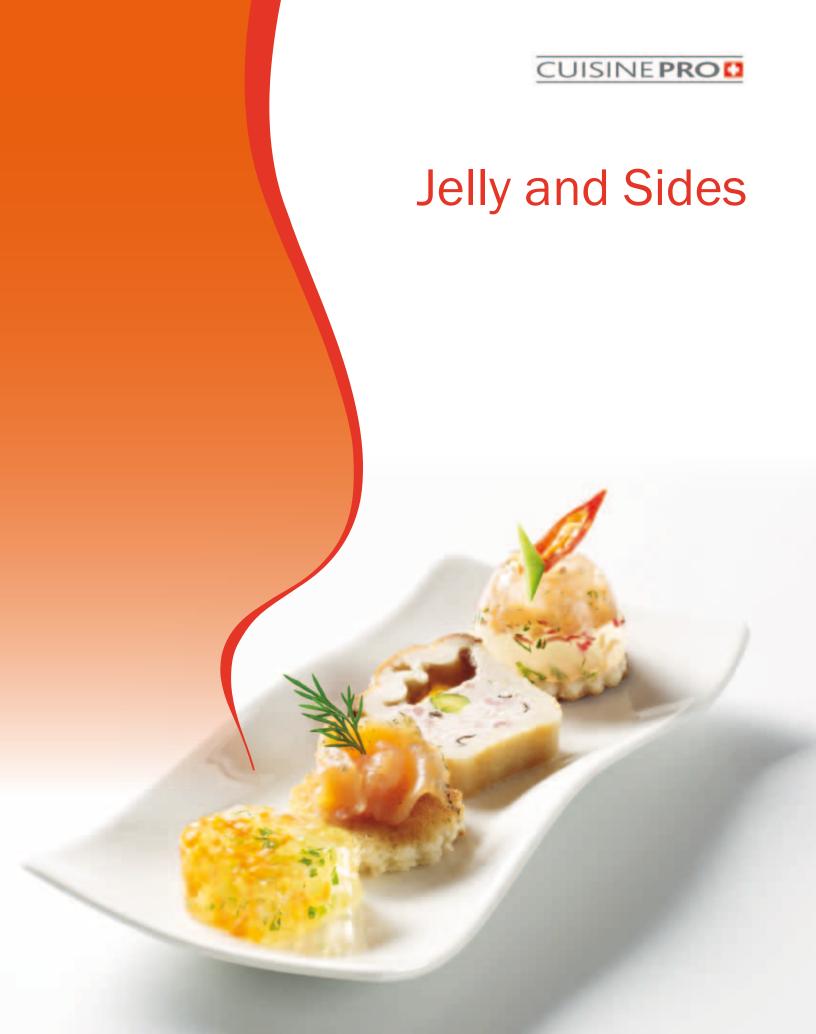






Item No.	Unit	Case	Yield/ unit	Dosage/ gallon	Servings/ unit serv. size
950	pail 15 lbs	1 x 15 lbs	18 ½ gal	13 oz	1,184/ ½ cup







Aspic Jelly



Traditional aspic, flavorsome and clear golden-brown in color. Firm.





Item No.	Unit	Case	Yield/ unit	Dosage/ gallon	Servings/ unit serv. size
507	can 32 oz	6 x 32 oz	5 gal	6.4 oz	320/1/4 cup

Potato Croquette Mix



Seasoned dry mix used to prepare potato croquettes and many other potato dishes.







Item No.	Unit	Case	Yield/ unit	Dosage/ gallon	Servings/ unit serv. size
509	pouch 32 oz	6 x 32 oz	7 lbs	-	accd. to applic.





Crème Brûlée Mix



Ready mix used to prepare a traditional crème brûlée.





Item No.	Unit	Case	Yield/ unit	Dosage/ gallon	Servings/ unit serv. size
801	pouch 12 oz	6 x 12 oz	1 gal	whole pouch	32/4 oz

Caramelized Sugar



Caramelized sugar which, because it is hygroscopic, dispenses with the need for time-consuming flambéing or frosting.

-					Vegan	Granulate
	Item No.	Unit	Case	Yield / unit	Dosage/ gallon	Servings/ unit serv. size
e i	802	pouch 10 oz	6 x 10 oz	-	accd. to taste	70/4 grams

Chocolate Mousse



Ready mix used to prepare an airy-light, brown chocolate mousse.



					Grandiate
em No.	Unit	Case	Yield/ unit	Dosage/ quart	Servings/ unit serv. size
10	pouch 17.2 oz	6 x 17.2 oz	approx. 25 port.	whole pouch	25/2 oz



Dark Chocolate Mousse



Ready mix used to prepare an airy-light, dark chocolate mousse.



					Granulate
Item No.	Unit	Case	Yield/ unit	Dosage/ quart	Servings/ unit serv. size
812	pouch 17.2 oz	6 x 17.2 oz	approx. 25 port.	whole pouch	25/2 oz
		812 pouch	812 pouch 6 x 17.2 oz	812 pouch 6 x 17.2 oz approx.	812 pouch 6 x 17.2 oz approx. whole

Vanilla Mousse



Ready mix used to prepare an airy-light, vanilla mousse.



Item No.	Unit	Case	Yield/ unit	Dosage/ quart	Servings/ unit serv. size
815	pouch 14.3 oz	6 x 14.3 oz	approx. 25 port.	whole pouch	25/2 oz

Topping Chocolate



Ready to use, viscous chocolate sauce for hot and cold application in every gourmet or pastry kitchen.





Item No.	Unit	Case	Yield/ unit	Dosage/ gallon	Servings/ unit serv. size
830	35.2 oz	6 x 35.2 oz	accd. to taste	accd. to taste	_



Topping Strawberry



Ready to use, viscous strawberry sauce for hot and cold application in every gourmet or pastry kitchen.





Item No.	Unit	Case	Yield/ unit	Dosage/ gallon	Servings/ unit serv. size
831	35.2 oz	6 x 35.2 oz	accd. to taste	accd. to taste	_

Topping Raspberry



Ready to use, viscous raspberry sauce for hot and cold application in every gourmet or pastry kitchen.





				Vegan	Liquid
Item No.	Unit	Case	Yield/ unit	Dosage/ gallon	Servings/ unit serv. size
832	35.2 oz	6 x 35.2 oz	accd. to taste	accd. to taste	_

Topping Blueberrry



Ready to use, viscous blueberry sauce for hot and cold application in every gourmet or pastry kitchen.





Item No.	Unit	Case	Yield/ unit	Dosage/ gallon	Servings/ unit serv. size
833	35.2 oz	6 x 35.2 oz	-	accd. to taste	_



Topping Mango



Ready to use, viscous mango sauce for hot and cold application in every gourmet or pastry kitchen.





Item No.	Unit	Case	Yield/	Dosage/	Servings/
834	35.2 oz	6 x 35.2 oz	unit accd. to taste	gallon accd. to taste	unit serv. size —

Topping Caramel



Ready to use, viscous caramel sauce for hot and cold application in every gourmet or pastry kitchen.





n No.	Unit	Case	Yield/	Dosage/	Servings/
			unit	gallon	unit serv. size
5	35.2 oz	6 x 35.2 oz	accd. to taste	accd. to taste	_

Topping Kiwi



Ready to use, viscous kiwi sauce for hot and cold application in every gourmet or pastry kitchen.





Item No.	Unit	Case	Yield/ unit	Dosage/ gallon	Servings/ unit serv. size
836	35.2 oz	6 x 35.2 oz	accd. to taste	accd. to taste	_



Topping Forest Berries



Ready to use, viscous forest berries sauce for hot and cold application in every gourmet or pastry kitchen.





Item No.	Unit	Case	Yield/ unit	Dosage/ gallon	Servings/ unit serv. size
837	35.2 oz	6 x 35.2 oz		accd. to taste	_





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