



Carrot Sticks

Ready for school lunches and party trays. Shredded, Coin Cut and Matchstick Carrots also available.

Premium Salad Blend

Chopped Iceberg & Romaine Lettuce, Carrot Coins, Sliced Green Onions, Sliced Radishes and Chopped Red Cabbage.



Celery Sticks

Crescent Cut and Diced also available.



Chopped Iceberg Lettuce, Shredded Carrots and Chopped Red Cabbage.



Shredded Lettuce

Shredded Iceberg Lettuce available in 1/8, 3/16 and 1/4 inch cuts.



Broccoli Florets

Packed iceless in special packages for proper respiration to extend shelf life.



Premium cut. Ideal for Caesar Salads.



Cauliflower Florets

Packed iceless in special packages for proper respiration to extend shelf life.





Cabbage Blends

Green and Red Cabbage. Shredded and Fine Shredded. Available mixed or separately packed in various configurations.



Whole Peeled Jumbo Onions

Yellow and Red available.



Sliced Onions

Selected from U.S. No. 1 grade Yellow and Red Jumbo Onions. Slices ranging from 1/8 to 5/8 inch thick. Random Slab Cut and Rings also available.



Diced Onions

Yellow and Red Onions diced in a range from 3/16 to 7/8 inch thickness.



Available sliced, diced, strips



Green and Red Bell Peppers

and fajita mixes.



Slivered Onions

Yellow or Red available in sizes ranging from 3/16 to 3/4 inch thickness.







Sliced Tomatoes

Packed in trays with absorbent gel bottoms to capture juices and preserve freshness.





Honeydew Melon & Cantalope

Cubes are perfect for salad bars and Sunday brunch menu favorites.



Chopped Tomatoes

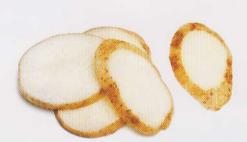
Packed in trays with absorbent gel bottoms to capture juices and preserve freshness.





Pico de Gallo

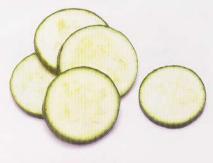
A zesty mixture of diced tomatoes, onions, peppers and cilantro.



Fresh Cut Potato Products

French Fries and American Fries. Cut skin on for homestyle appearance.









Specialty Items

Sliced Zucchini, Sliced Yellow Squash and Trimmed Radishes are just a few of the specialty items prepared by Vaughan Foods. Call for other product information.



Storage and Handling Tips

All Vaughan Foods fresh produce is prepared utilizing the most stringent safety and cleanliness standards. To preserve the quality and freshness of the products we recommend following these guidelines:

- Refrigerate immediately upon delivery.
- Store at 34° to 36°F (1° to 2°C).
- Open cartons carefully and only when needed for use.
- Close any liners securely and re-secure carton top between uses.

VAUGHAN FOODS IS A REGIONAL PROCESSOR OF LABOR-SAVING, FRESH FOODS

FOR INSTITUTIONAL AND RETAIL USERS. Founded in 1961 as a small supplier for Oklahoma restaurants, today Vaughan Foods has grown into a major supplier for the central states region. This growth is the result of unsurpassed dedication to delivering the freshest, highest-quality, hand-selected items with a special interest in satisfying the individual needs of the companies we serve.

ALL OUR SELECTIONS ARE PREPARED AND PACKAGED FOR YOUR CONVENIENCE.

Your order is filled with 100% usable, pre-washed produce packaged in sensible sizes. Extra care is taken every step of the way to deliver consistent, ready to use products that you will be proud to include on your menu.

SAFETY AND CLEANLINESS ARE TOP PRIORITY AND

are routinely inspected by food safety auditors to assure the most stringent sanitation and quality levels throughout our entire food processing chain. We are able to confidently stand behind each and every product we offer knowing there are no weak links in our operation. We welcome your personal inspection of our state-of-the-art facilities.

VAUGHAN FOODS IS CUSTOMER DRIVEN. We are proud of the partnerships we form with suppliers and customers. Through these relationships, we are better able to respond to specific needs. We value every customer relationship, and constantly strive to exceed the expectations and trust placed in us.

