

May 2021

FOOD SERVICE  
**DiCarlo**



## Cheese of the Month

### Santa Marta



**Manchego Cheese Halves** #17119 4/3.5 lb.

The 'La Mancha' region is the home of Manchego, the most important and well-known sheep's milk cheese in Spain. The shape is very defined, due to the traditional use of esparto grass moulds which imprint a zigzag pattern along the side of the cheese. The small wooden boards used for pressing the cheese provide the wheat ear patterns on the top and bottom. This unpasteurized free range sheep's milk cheese is aged 4 months. Manchego Cheese with P.D.O. is an artisan cheese with an interior that has a light yellow color and its taste is soft and slightly marked. Great for cheese plates and recipes.

### Grilled Flatbreads with Caramelized Onions, Sausage, and Manchego Cheese

#### Ingredients:

- 2 tablespoons vegetable oil (Item# 321102)
- 2 large red onions, halved, thinly sliced (Item# 710)
- 1/2 cup dry red wine
- 2 tablespoons balsamic vinegar (Item# 305420)
- 1 teaspoon sugar (Item# 383455)
- 3/4 pound sweet Italian sausages, casings removed (Item# 111675)
- Pizza Dough Rounds (Item# 161312), Flatbread (Item# 161525) or
- 1 pound fresh pizza dough (Item# 160506)
- Nonstick cooking spray (Item# 325080)
- 2 cups (packed) coarsely shredded Manchego cheese, divided (Item# 17119)

#### Method:

Heat vegetable oil in heavy large pot over medium-high heat. Add onions and sauté until soft and deep golden brown, stirring often, about 10 minutes. Stir in wine, vinegar, and sugar. Reduce heat to low and simmer until almost all liquid is absorbed, stirring often, 3 to 4 minutes. Season to taste with salt and pepper. Transfer to small bowl. Cool.

Heat medium skillet over medium heat. Add sausage; sauté until cooked through and browned, breaking up with back of fork, 5 to 6 minutes. Transfer to small bowl. Cool. DO AHEAD Onions and sausage can be made 1 day ahead. Cover separately; chill. Bring to room temperature before using.

Prepare barbecue (medium-high heat). Lightly flour 2 rimless baking sheets. Divide purchased pizza dough in half (if using). Working with 1 dough round or dough half at a time, roll out on lightly floured surface to 12x8-inch oval. Transfer to baking sheets. Spray top of flatbreads with nonstick spray.

Invert flatbreads, sprayed side down, onto grill. Cook until grill marks appear and sides of bread are dry, 3 to 5 minutes. Return to same baking sheets, grilled side down. Spray uncooked side with nonstick spray. Turn flatbreads over on baking sheets, grilled side up. Sprinkle 3/4 cup cheese over each flatbread. Sprinkle onions, then sausage, over flatbreads, dividing equally. Sprinkle remaining 1/2 cup cheese over, dividing equally. Transfer flatbreads, topping side up, to grill. Cover and cook until crusts are crisp and cheese melts, 3 to 5 minutes. Transfer to work surface. Cut into rectangles and serve.



## Pasta of the Month



**Cheese Tortelloni** #188103 2/3 lb.

Ricotta, fontina, mozzarella, mascarpone & romano cheese wrapped in our signature thin egg pasta.

# What's New at DiCarlo...



**MONGIBELLO**



**100% Fresh Squeezed Italian Blood Orange Juice**  
**Not from Concentrate**  
#75001 12/32 oz.



**Rice Balls with Meat**  
2 oz. #189303 60/2 oz.  
6 oz. #189305 24/6 oz.



**8" Pita Panini w/ Grill Marks**  
#349072 10/10 ct.

This flatbread has been pre-grilled for your convenience. Now you can serve your customers Panini sandwiches without the investment of expensive grill presses. Developed to transfer heat quickly, the finished product is ready in under three-minutes. Ideal for making flatbread pizza, bruschetta, sandwiches and even use in your breadbasket. No Trans Fat, and is 100% Vegetarian.



**WATER LILIES**  
FINE ASIAN CUISINE

**Pork Potstickers** #500693 3/50 ct.  
**Vegetable Potstickers** #500695 3/50 ct.  
**Chicken Teriyaki Potstickers** #500696 3/50 ct.

The ever-flavorful potsticker is a pocket-sized snack bursting with meat and/or vegetable filling wrapped inside a thin dough. Potstickers earned their unique name from the way they are cooked. When pan-frying, the rich golden-brown color is achieved when the dough sticks to the pot. It can then be served with your favorite dipping sauce.



**NEW!**

**Highland**  
market™

**Sugar Free Drink Mixes**

**Orange** #364082 12/8.6 oz.

**Grape** #364086 12/8.6 oz.

**Fruit Punch** #364092 12/8.6 oz.

**Lemonade** #364096 12/8.6 oz.

**Pink Lemonade** #364097 12/8.6 oz.



\* Each pack makes 2 gallons

**Operator Rebate**  
valid 3/15 - 6/15/21  
for \$8 per case!

**6" Beef Franks 8-1**

#110181 4/5 lb. frozen

**6" Beef Franks 6-1**

#140296 4/5 lb. frozen



**Beer Battered Haddock 6 oz.**

#246180 1/10 lb.

Serve as fish and chips entree with fries on the side. Use your favorite dipping sauce. Great for crispy fish wrap, fish fry platter, fish tacos.



**Beer Battered Shrimp 31-35 ct.**

#246504 1/10 lb.

Serve with your favorite dipping sauces, use in tacos, wraps, appetizers. Serve in a shrimp and fries basket.



**Beer Battered Pollock 2 oz.**

#246506 1/10 lb.

Serve as fish and chips entree with fries on the side. Use your favorite dipping sauce. Great for crispy fish wrap, fish fry platter, fish tacos, appetizers.



**BUFFALO FISH 'N SPEARS**

Toss cooked 2 oz. Pollock in Buffalo Sauce and top with blue cheese cheese crumbles. Serve with Wedge Fries and Blue Cheese Dressing.



**Beef Burger Flat**

4 oz. #141413 40/4 oz. fresh

4 oz. #141905 1/10 lb. frozen

5 oz. #141900 1/10 lb. frozen

6 oz. #141935 1/10 lb. frozen

Angus 6 oz. #141959 1/10 lb. frozen

Angus 8 oz. #141966 2/5 lb. frozen

**Beef Burger Natural Slider 2.6 oz.**

#141426 60/2.6 oz. frozen

**Beef Burger Square Slider 2 oz.**

#141442 80/2 oz. frozen

# Simplot



**Conquest Delivery Fries  
Skin-on 3/8"**  
#42917 6/5 lb.



**Conquest Delivery Fries  
Shoestring 1/4"**  
#42915 6/4.5 lb.



**Conquest Delivery Fries  
Tin Roof**  
#42910 6/5 lb.

With a 40+ minute hold time, Conquest® Delivery+™ Fries always arrive crisp and delicious. And their unique, clear coating makes them versatile enough to serve all day for dine-in, delivery, drive-thru and catering.

- Stays crisp for an unprecedented 40+ minutes
- Versatile for both on- and off-premise orders
- Crisp outside, fluffy inside with great potato flavor
- Can be reheated at home in the microwave
- Fry or bake flexibility



## Ice Cream Cups

Vanilla #371100 48/4 oz.  
Chocolate #371102 48/4 oz.  
Strawberry #371104 48/4 oz.  
Orange Sherbert #371106 48/4 oz.



## Ice Cream Tubs

Mint Choco Chip #371229 1/3 gal.  
Coffee #371231 1/3 gal.  
Chocolate #371245 1/3 gal.  
Strawberry #371253 1/3 gal.  
Vanilla #371268 1/3 gal.  
Vanilla Bean #371302 1/3 gal.



## Vinyl Powder-Free Gloves

Small #545800 10/100 ct.  
Medium #545802 10/100 ct.  
Large #545804 10/100 ct.  
X-Large #545806 10/100 ct.



## Cutlery Kits



**White Medium Weight  
Fork, Knife, Spoon, Napkin**  
#544002 1/250 ct.



**White Heavy Weight  
Fork, Knife, Napkin,  
Salt & Pepper**  
#544003 1/250 ct.



**Black Heavy Weight  
Fork, Knife, Spoon,  
Napkin, Salt & Pepper**  
#544004 1/250 ct.



**White Heavy Weight  
Fork, Knife, Spoon,  
Napkin, Salt & Pepper**  
#544006 1/250 ct.

# FEATURED PRODUCE ITEM



## Fresh Pico de Gallo #9862 4/5 lb.

Save time and labor with this fresh Pico de Gallo. Made with diced tomatoes, diced red onions and diced jalapeños for a homemade appearance.

## Pico de Gallo Chicken

A super easy and tasty fresh pico de gallo baked chicken all smothered in melted cheese!

- 1 pound boneless and skinless chicken breasts or thighs
- 2 teaspoons taco seasoning
- 2 cups pico de gallo
- 1 cup Monterey jack cheese, shredded

1. Season the chicken with the seasoning, place in a large baking pan, top with pico de gallo, and cheese and bake in a preheated 375F oven until the chicken is cooked through, about 20-30 minutes.



*Recipe courtesy of Closet Cooking*

**FK® Fabri-Kal®**

EXPERIENCE A BETTER PACKAGE.™



ITEM#	PACK SIZE	DESCRIPTION
542100	10/250 CT	CUP 1 OZ SOUFFLE CLEAR PLASTIC
542102	10/250CT	CUP 1.5 OZ SOUFFLE CLEAR PLASTIC
542116	10/250 CT	CUP 2 OZ SOUFFLE BLACK PLASTIC
542118	20/125 CT	CUP 3.25 OZ SOUFFLE BLACK PLASTIC
542110	20/125 CT	CUP 3.25 OZ SOUFFLE CLEAR PLASTIC
542112	20/125 CT	CUP 4 OZ SOUFFLE CLEAR PLASTIC
542114	20/125 CT	CUP 5.5 OZ SOUFFLE CLEAR PLASTIC
542140	10/250 CT	LID FOR 1 OZ SOUFFLE CUP
542142	10/250 CT	LID FOR 1.5-2-2.5 OZ SOUFFLE CUP
542146	10/250 CT	LID FOR 3.25-4-5.5 OZ SOUFFLE CUP



**GREENWARE®**  
MADE FROM PLANTS

RENEWABLE · RESPONSIBLE · REMARKABLE



540950	10/200 CT	CUP 2 OZ SOUFFLE CLEAR PLASTIC
540952	10/200 CT	LID FOR 2 OZ SOUFFLE CUP



**Turkey Breakfast Sausage Link RTC**

#111200 160/1 oz.

**Turkey Breast Skin-on Foil RTC**

#123200 2/9 lb.

**Pan Roasted Turkey Breast Brown**

#123210 2/7 lb.

**Turkey Breast Skin-on Netted RTC**

#123215 2/10 lb.

**Turkey Breast Cook-in-Bag Raw**

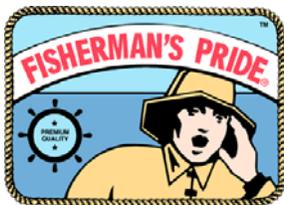
#123217 2/9 lb.

**Turkey Breast Skinless Ckd**

#123225 2/10 lb.

**Turkey Burger White Meat 5.3 oz.**

#125038 1/10 lb.



**Scungilli Conch Cooked Cleaned**

#241505 12/29 oz.

**Scungilli Conch Cooked**

#241995 5/7 lb.

**Breaded Calamari Rings**

#261907 6/2 lb.

**Calamari Tubes & Tents 4-6"**

#261911 12/2.5 lb. black label

**Calamari Tubes Only**

#261916 10/2.5 lb. black label



**Whole Calamari**

**Tubes & Tents Clean**

#261950 10/4.4 lb. gold label

**Calamari Tubes Only**

#261961 20/2.5 lb. gold label

**Calamari Tubes & Tents 4-6"**

#262800 12/2.5 lb. red label

**Calamari Cut Rings & Tents**

#262806 12/2.5 lb. domestic

**Calamari Rings Only**

#262810 12/2.5 lb. Domestic Atlantic

**Calamari Cut Rings & Tents**

#262815 12/2.5 lb. USA Platinum

## How Restaurants Have Adjusted – and Continue to Adjust – to the New Normal

The COVID-19 pandemic has had a major impact on the restaurant and foodservice industry, and not only in terms of having to pivot to takeout and delivery service. Evolving sanitation demands, as well as dormant dining rooms and even dormant kitchens, have given operators more challenges than ever before. Protecting their brand's reputation while delighting their guests and optimizing operations has never been more of a juggling act, but thankfully, there are helpful partners that operators can work with to keep things moving forward.



In terms of cleanliness, customer expectations have never been higher—based on an Ecolab post-COVID-19 vaccine consumer research study, 95% of consumers want to see as much or more cleaning and sanitation practices after the COVID-19 vaccine is distributed. Here's how operators have been adapting to this call for a higher level of cleanliness—and how their operations will continue to change as dining rooms open back up on a wider scale.

### Visible markers of cleaning and sanitation:

According to Measure Protocol, 86% of consumers say that visible evidence of cleanliness is most important to feeling safe. With this in mind, operators are paying special attention to ensuring consumers can see what's being done—and they will continue doing so going forward. This includes visual markers such as cleaning timetables and signage indicating new cleaning procedures; even something as simple as seeing staff members cleaning surfaces and other areas in the restaurant or hand sanitizer stations located throughout the restaurant can make a difference. In short, it is critically important for restaurants to show that they are clean so that guests can trust restaurants are proactively doing their part to help reduce the spread of COVID-19.

### Using the right products now and in the future:

Reducing food safety concerns and public health risks is an important aspect of running a successful restaurant any time, but especially so during the pandemic. The focus has shifted to visibly cleaning areas of the restaurant that customers see most—the front of the house—but visibility isn't enough; operators need to make sure they're using quality, effective products to do so.

### Managing changing dining challenges:

Visible cleanliness is of course important, but another aspect of the pandemic that has caused a shift in procedure is changing dining trends. Previously, operators may have only focused on indoor dining—now, more restaurants are offering outdoor dining services and need to consider the impact of more outdoor dining areas on their pest risk. Less human activity in restaurants, in general, has caused pests to seek food and water more visibly, which presents risks that can have potential long-term damage to a restaurant's brand.

Measures that were taken in the past to prevent pest risk will need to be redefined to help ensure all bases are covered. Solutions such as the Rodent Ceiling Service—which proactively eliminates rodent activity within hard-to-access ceiling areas—and the Cockroach Multi-Station, a best-in-class monitor that provides early detection and ongoing defense against German Cockroaches, are designed to give restaurateurs the peace of mind and safety they need in these challenging times. By monitoring pest behavior both indoors and out, restaurants can be confident their establishments are pest-free.

Source: *Operators Edge*



**On the CDC List  
of Approved  
Covid Cleaners!**

### All Purpose Cleaner Sanitizer with Bleach

#550840 9/32 oz.

New at DiCarlo.... PURE BRIGHT® Ready to Use GERMICIDE with BLEACH. This product meets the EPA's criteria for use against SARS-CoV-2, the novel coronavirus that causes the disease COVID-19. It offers the convenience of portable, on demand cleaning and sanitizing for use on hard, non-porous surfaces with only 1 minute of contact time. Keep your customers and staff safe!



# Celebrate Cinco de Mayo!

## Sliced Jalapeno Peppers

#62060 6/#10



## Sliced Black Olives

#300132 6/#10



## Mild Cheddar Cheese Sauce

#401000 6/#10

## Nacho Cheese Sauce

#401002 6/#10



## Simplot

### Guacamole Supreme

#53064 12/16 oz.

Guacamole made with IQF tomato, onion and cilantro with big avocado chunks. Offers a homemade texture and flavor.



### Avocado Halves IQF

#53097 12/2 lb.

Make your own guacamole with these ready-to-use avocado halves.

### Guacamole Pulp Bags

#53095 6/3 lb.

High quality avocado pulp that is ready to use for guacamole or other recipes.



## La Victoria

### Thick & Chunky Salsa

Mild #65467 4/1 gal.

Medium #65469 4/1 gal.

### Tostitos Salsa Cup

#460876 30/3.8 oz.



### Refried Beans Vegetarian

#62628 6/#10



### Sour Cream

#14405 2/10 lb.

#466000 100/1 oz.



## Jarritos Fruit Flavored Soda

### from Mexico



Mandarin #62950 24/12.5 oz.

Fruit Punch #62954 24/12.5 oz.

Lime #62958 24/12.5 oz.

Guava #62960 24/12.5 oz.

Pineapple #62966 24/12.5 oz.

Mango #62968 24/12.5 oz.

Exclusive Mexican flavor with natural sweeteners and flavors that make Jarritos a delicious fruit flavored soda that is the perfect complement to your Mexican fare. Served in iconic glass bottles since 1950.



### Tortilla Chips Salted

Yellow Triangle #519104 6/2 lb.

Tri-Color #519100 6/2 lb.



### Margarita Mix Concentrate

#53014 4/1 gal.



### Margarita Mix Lite

#53029 12/1 ltr.



### Fresh Limes

#1654 200 ct.



### Fresh Tomatillos

#885 1 box



### Ripe Hass Avocados

#1290 1 box

### Shredded Red Cabbage

#995 4/5 lb.



### 6" Pressed Flour Tortillas

#331704 24/12 ct.

### 10" Pressed Flour Tortillas

#331706 16/12 ct.

### 12" Pressed Flour Tortillas

#331700 6/12 ct.

**7" Beef Franks Skinless 8-1**

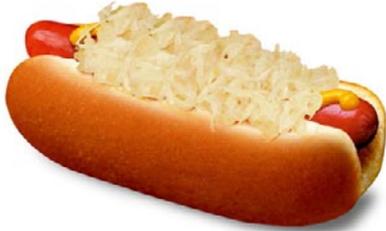
Fresh #140210 2/5 lb.  
Frozen #140219 2/5 lb.



**Beef Franks Sliders**  
Frozen #140228 2/5 lb.

**7" Beef Franks Skinless 10-1**

Frozen #140220 2/5 lb.



**Beef Franks in Blanket Puff Pastry**

Frozen #500728 6/48 ct.



**Hot Dog Onions in Sauce**  
#35150 6/#10

**Beef Franks in Casing 6-1**

Frozen #140274 6/5 lb.

**Fresh Sauerkraut**  
#303550 12/2 lb.



**Sweet Italian Sausage**

Rope #110725 1/10 lb.  
Link 4-1 #110675 1/10 lb.



**Hot Italian Sausage**

Link 4-1 #147788 1/10 lb.



**Sweet Italian Sausage Meat Raw**

#147782 1/10 lb.

**Breakfast Sausage Link 2 oz. Raw**

#111360 1/10 lb.

**Parsley & Cheese Sausage**

#111385 1/6 lb.

**Pork Bracioli Rolled & Tied**

#111677 1/5 lb.



At Red Diamond, we are driven by an obsession to provide a world-class coffee and tea experience. Since 1906, the cornerstone of our company has been our commitment to unparalleled quality, innovation and customer service.

*Expect Perfection.*

**Iced Tea Bags**



1 gal. yield #362680 100/1 oz.

3 gal. yield #362674 24/3 oz.



# We have all your Summer Beverage needs!

## Bloody Mary Mix

#53001 12/1 ltr.

## Sour Apple Mix

#53016 12/1 ltr.

## Pina Colada Mix

#53006 12/1 ltr.

## Grenadine

#53003 12/1 ltr.

## Lime Juice

#53012 12/1 ltr.

## Triple Sec

#53013 12/1 ltr.



## White Sangria Mix

#53027 12/1 ltr.

## Red Sangria Mix

#530025 12/1 ltr.

## Mojito Mix

#53010 12/1 ltr.

## Lite Margarita Mix

#53029 12/1 ltr.

## Margarita Concentrate

#53014 4/1 gal.

## Sweet & Sour Mix

#53008 12/1 ltr.

## Espresso Martini Mix

#53041 12/1 ltr.

## Strawberry Puree

#53004 12/1 ltr.

## Mango Puree

#53009 12/1 ltr.

## Watermelon Puree

#53019 12/1 ltr.

## Pomegranate Syrup

#53011 12/1 ltr.

## Simple Syrup

#53018 12/1 ltr.



## Real Coconut Syrup

#53015 12/16.9 oz.



## Real Raspberry Syrup

#53025 6/16.9 oz.



## Real Kiwi Syrup

#53049 12/16.9 oz.



## Real Blueberry Syrup

#53054 12/16.9 oz.

## Real Peach Syrup

#53050 6/16.9 oz.



## Clear Plastic Cups & Lids

9 oz. tumbler #543082 1/500 ct.

12 oz. #545237 20/50 ct.

16-18 oz. #545256 20/50 ct.

24 oz. #545258 24/25 ct.

Lid for 12/16/24 oz. cup #543588 1/1000 ct.

## Plastic Straws

Clear Wrapped Jumbo 7.75" #546805 4/500 ct.

White Wrapped Flex 7.75" #546832 25/400 ct.

## Paper Straws

Black Wrapped Jumbo 7.75" #546855 4/500 ct.

White Wrapped Jumbo 7.75" #546850 4/500 ct.

## Stirrers

Black Paper 5.25" #546857 4/500 ct.

Red Plastic Straw 5.25" #547320 10/1000 ct.

## Compostable Clear Plastic Cold Cups

16-18 oz. #545265 20/50 ct.

Lid for 16-24 oz. #545277 10/100 ct.



## Beverage Napkins

White #543851 8/500 ct. 1-ply

Black #541857 1/800 ct. 2-ply

Navy Blue #541858 4/250 ct.





**Crème Brûlée Cheesecake 10"**  
 #340640 1/12 slice  
 Vanilla flavored New York style cheesecake, graham cracker crust, burnt caramel.



**Brownie Cheesecake 10"**  
 #340662 1/12 slice  
 Dense rich chocolate brownie, New York style cheesecake, chocolate fudge frosting.



**New York Style Cheesecake 10"**  
 #340652 1/12 slice  
 Cream cheese, sour cream, fresh eggs, heavy cream, pure vanilla, sweetened graham cracker crust.



**Pumpkin Maple Praline Cake 10"**  
 #340676 1/12 slice  
 Pumpkin spice cake, maple glaze and chopped pecans.



**Granny's Apple Crumb Pie 10"**  
 #340638 1/12 slice  
 Fresh cut Granny Smith apples, brown sugar, cinnamon streusel, sweetened cookie crust.



**Key Lime Tart 10"**  
 #340622 1/10" unsliced  
 Tart Key lime custard, fresh whipped cream, graham cracker cookie crust, grated lime zest.



**Belgian Chocolate Tiramisu 10"**  
 #340654 1/12 slice  
 Espresso soaked Devil's food cake, chocolate mascarpone and zabaglione cream, Belgian cocoa powder, powdered sugar.



**Blueberry & Peach Cobbler 10"**  
 #340626 1/10" unsliced  
 Farm ripened blueberries, sliced Georgia peaches, brown sugar, cinnamon streusel, sweetened cookie crust.



**Flourless Chocolate Cake 10"**  
 #340656 1/12 slice  
 Dark chocolate flourless brownie and rich chocolate fudge frosting.



**Chocolate Decadence Cake 10"**  
 #340634 1/12 slice  
 Chocolate Devil's food cake, rich chocolate truffle cream, dark chocolate fudge frosting.



**Red Velvet Cake 10"**  
 #340658 1/12 slice  
 Cocoa laced buttermilk sponge cake, sweetened cream cheese frosting, red velvet cake crumbs.



**Italian Cheesecake 10"**  
 #340636 1/12 slice  
 Ricotta cheese, honey, eggs, sugar, heavy cream, vanilla, sweetened cookie crust.



**Pumpkin Cheesecake 10"**  
 #340632 1/14 slice  
 New York style cheesecake, pumpkin puree, cinnamon, ginger, clove in a graham cracker crust.

**DiCarlo** FOOD SERVICE

P.O. BOX 2365 • 1630 N. OCEAN AVENUE • HOLTSVILLE • NY 11742  
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DEPOT CENTERS:  
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**WE ARE OPEN TO THE PUBLIC!  
 PLEASE VISIT OUR STORE**

1630 N. OCEAN AVE, HOLTSVILLE NY  
 Hours: Tuesday - Friday: 8:30am - 5:30pm  
 Saturday: 9:00am - 3:30pm  
 Sunday & Monday: Closed



@dicarlofood



**DiCarlo Distributors is not responsible for any typographical errors.**