

June 2022

FOOD SERVICE
DiCarlo



Cheese of the Month

How do you want your Parmesan?



Shredded
#15065 4/5 lb.



Grated
#15177 4/5 lb.



Shaved
#18480 4/5 lb..

Imported Parmesan Cheese

Prima Latte sources the finest quality Parmesan Cheese from around the world. This Parmesan Cheese is aged a minimum of 10 months to ensure its sweet and nutty flavor. These products offer the high quality and taste of imported cheese and the convenience in a ready to use product.

Pasta of the Month



Farro Farro is a variety of durum wheat that is grown today in Umbria, Italy. When cooked it releases a delicate fragrance of mace, fresh hazelnut and eggplant and tastes of crispy bread and peanut butter with a light finish of jujube berries.

Kamut is a Khorosan variety of durum wheat that is an ancient grain dating back several thousand years. It has a sweet, nutty, buttery flavor, and when cooked releases a gentle fragrance of white flowers and pine nuts.



Choicciolle Kamut
#184704 12/17.6 oz.



Spaghetti Farro
#184705 12/17.6 oz.

Ditalini Farro
#184706 12/17.6 oz.



Matt A rich variety of durum wheat grown in Puglia that when cooked smells of summertime hay and tastes of stone-baked bread and butter.



Fusilloni Matt
#184702 12/17.6 oz.

Pache Matt
#184701 8/17.6 oz.



Spaghettoni Matt
#184700 12/17.6 oz.

Tagliatelle Egg Nest Matt
#184703 8/17.6 oz.



What's New at DiCarlo...



Cuban Bread #330371 1/14 ct.

Our new Cuban Bread meets the authentic taste and texture operators expect in traditional Cuban Sandwich.

Portuguese Bun #330374 1/60 ct.

These rolls have a nice crusty outside with a perfectly light and soft inside.



Everything Pretzel Bun #330373 1/48 ct.

Our traditional Bavarian pretzel bun is full of the popular Everything Bagel Seasoning for a unique and flavorful twist. Swapping out a regular bun for a Pretzel Bun is a great way to elevate the sandwich menu!



Chipotle Brioche Bun #330372 1/48 ct.

Our new Chipotle Brioche bun offers a unique twist on the fastest growing sandwich carrier. Sweet brioche bread coupled with smoky chipotle pepper is the perfect accompaniment to spice up chicken sandwiches!

*Locally Produced
on Long Island using
an old family recipe!*



Almond Biscotti

#480125 12/7.15 oz.

We packed this biscotti with roasted almonds, deep amaretto, and almond flavoring with tones of apricot, just the right amount of sweetness and finished it with a hint of sea salt.



Chocolate Almond Biscotti

#480127 12/7.15 oz.

This biscotti contains whole roasted almonds and Belgium chocolate chunks. It's deep amaretto and almond flavoring taste delicious with a hint of sea salt to finish off this handcrafted treat!



Dark Chocolate Orange Biscotti

#480129 12/7.15 oz.

Nestled in this handmade cookie are almonds whole roasted, delicate vanilla, and bursts of fruitiness from an orange zest for a nostalgic biscotti experience. With hints of sea salt, it's the perfect snack you won't want to share.



NEW!

Watermelon Tea
#362360 16/1.5 lb.

Watermelon Simple Sweet Tea combines pure cane sugar, Red Diamond tea and a distinct watermelon flavor. Packaged in a filter bag with pre-mixed sugar, this tea eliminates the need to measure sugar, train waitstaff on sugar-to-tea ratios and stir undissolved sugar in the urn. Every sip tastes like a fresh, juicy slice of watermelon on a sunny day!



Liquid Colombian Coffee

Regular #360380 2/5 gal.
Decaf #360385 2/5 gal.

This bag-in-box on-demand coffee program begins with 100% Arabica coffee beans, slowly roasted to capture their full flavor, freshness and aroma.

- No prep time or waste
- No thawing or refrigeration required
- Shelf stable 4-6 months
- 30 day open life



NEW!

Potato Au Gratin Cream & Cheese
#37417 6/3.3 lb.

Potato soufflé with cream and Emmental cheese, quick-frozen. Great for appetizers, side dishes, breakfast, buffets and more!



Superlong 3/8" Skin-on French Fries
#42974 4/5.5 lb.

Extra long Premium fries with skin on which gives the natural look and richer taste!



Churros Crispy Loops
#70213 4/2.2 lb.

These fry up light and crispy. Perfect for your signature desserts and appetizers!



Super Crunch Coated 3/8" French Fries
#42975 4/5.5 lb.

Extra crispy coated fries, pre-fried, quick-frozen.



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.



Rice Balls with Meat

- 2 oz. #189303 60/2 oz.
- 6 oz. #189305 24/6 oz.



Macaroni Salad

#115340 2/8 lb.

With elbow macaroni and a blend of red and green bell peppers and country Dijon mustard, this deli-style macaroni salad is a universal favorite.



Cole Slaw

#115345 2/7 lb.

This classic cole slaw is made with a creamy dressing and bits of carrot for color and crunch.



Potato Salad

#115350 2/7 lb.

A simple potato salad recipe, with added flavor from diced onions.



Great for Camps!

Mini Corn Dog

#140273 256/.71 oz.

Made with turkey hot dogs for a lower fat alternative. Coated with whole grain-rich honey-sweetened cornbread for a golden brown appearance. Bite-size, fun finger food for kids.



Chocolate Fudge Layer Skyscraper Cake

#341900 1/14 slice

Layers of moist, rich chocolate cake with chocolate fudge filling. The sides are covered with chocolate crumbs, decorated with chocolate fudge with dollops.



Original Cheesecake 10"

#341905 2/14 slice

Award winning New York cheesecake, smooth and creamy. Pure and simple, made only with the finest ingredients: cream cheese, sugar, eggs and heavy cream. Thin layer of yellow cake on the bottom.

FEATURED PRODUCE ITEMS

**SAVE TIME
& LABOR!**



northshire farms

Precut produce is a great way to save labor and time. These fresh, ready-to-use products offers consistency and safe food handling. Great for so many applications. Ask your DiCarlo Sales Consultant about additional pre-cut produce items we stock.



**Diced 3/8"
Yellow Onion**
Item# 1024 2/5 lb.



**Whole Peeled
Red Onion**
Item# 668 2/10 lb.



**Whole Peeled
Yellow Onion**
Item# 663 2/10 lb.



**Diced Plum
Tomatoes 1/4"**
Item# 866 4/5 lb.



Pico de Gallo
*diced tomato, red onion
& jalapeno*
Item# 9862 4/5 lb.



**Green Peppers &
Onions Sliced Fajita**
Item# 2662 4/4 lb.



**Fresh Angus Beef Burger
Rib, Brisket & Chuck Blend**

6 oz. #141353 30/6 oz.
8 oz. #141355 24/8 oz.

A unique blend of flavorful beef cuts make a perfect burger. The combination of succulent rib and brisket with lean chuck creates a well-balanced burger with unmatched depth of flavors. Make this your signature burger!



KATERINA'S
Tartufo

Tartufo Ice Cream

#371460 24/7 oz.

A premium vanilla and chocolate ice cream filled with royal black bing cherries roasted crushed almonds, a special blend of jams.



BioPak

Biopak Earth 26 oz. Brown #1
#556073 1/450 pk.

Biopak Earth 45 oz. Brown #8
#556074 6/50 pk.

Biopak Earth 66 oz. Brown #3
#556072 4/50 pk.



Souffle Cups



1 oz. translucent #542079 10/250 ct.

1.5 oz. translucent #542102 10/250 ct.

2 oz. translucent #542084 10/250 ct.

2 oz. black #542116 10/250 ct.



3.25 oz. translucent #542089 10/250 ct.

3.25 oz. black #542118 20/125 ct.

4 oz. translucent #542093 10/250 ct.



Souffle Cup Lids

Lid for 1 oz. cup #542105 25/100 ct.

Lid for 1.5-5-2.5 oz. cup #542107 25/100 ct.

Lid for 3.25-4-5.5 oz. cup #542109 25/100 ct.



Potato Scoops

#42515 6/3 lb.

Designed for dipping, dunking and scooping! With superior hold time, these scoops are a great base for loaded fries or nachos.



Tempura Battered Zucchini Sticks 3"

#42005 6/2 lb.

Exceptionally crispy with menu versatility. These are perfect for appetizers with your signature dipping sauce.



Straight Cut Fries 3/8" Clear Coat

#42950 6/4.5 lb.

With a long holding time, these fries are perfect for many applications.



Jersey Shore Seasoned Fries 3/8"

#42900 6/4.5 lb.

Bold flavor and exceptionally crispy! These fries are calling to be your house fries.



Jersey Shore Seasoned Fries Sweet Potato Fries

#42904 6/2.5 lb.

Bold flavor and exceptionally crispy! A great way to satisfy your customers' craving for spicy and savory!



Hashbrown Potatoes Small 1/2" Diced

#42792 6/5 lb.

With a superior hold time, these hashbrowns will compliment your breakfast plates.



Seasoned Skin on Diced Potatoes 3/4"

#42794 6/5 lb.

Boldly seasoned with a long hold time. These potatoes are great for breakfast, take out, side dishes and even appetizers..



Tempura Onion Rings 1/2"

#43120 6/2.5 lb.

Tempura batter gives these onion rings a light and crispy texture. They fit into every menu!

Tap into the power of your gut with Health-Ade Kombucha

Health-Ade brews the best tasting and highest quality kombucha you can buy.



Whether you're a die-hard soda drinker, already on the kombucha train, or searching for a delicious, feel-good pick-me-up—Heath-Ade is here to help! With living probiotics and detoxifying acids to restore body and mind from the inside out, you're sips away from a healthier gut and a happier human!



HEALTH-ADE KOMBUCHA



Pink Lady Kombucha Tea

#359294 12/16 oz.



Pomegranate Kombucha Tea

#359298 12/16 oz.



**Italian Breaded
Chicken Breast Ckd**
#125151 2/5 lb.



**Breaded Chicken Breast
Ckd 4 oz.**
#125165 1/10 lb.



**Golden Breaded
Chicken Tender Raw**
#122027 2/5 lb.



**Boneless Breaded Chicken
Wings Raw**
#122030 2/5 lb.



**Spicy Breaded Chicken
Wings Zings Ckd**
#124066 2/7.5 lb.



**Breaded Chicken Wings
Dings Ckd**
#124068 2/7.5 lb.



Guest Check Bond Green Tint
#544120 50/100 ct.



Printer Ribbon Black/Red
#544132 1/6 ct.



Guest Check Dup Paper Carbon
#544165 50/50 ct.

Register Roll 3" 2-ply
#544333 1/30 ct.

Register Roll 3.13" 1-Ply Thermal
#544335 1/30 ct.

Register Roll Thermal 2.25x40 Handheld
#544336 1/50 ct.



Register Roll 3" White 1-Ply
#544337 1/30 ct.

Secure-It Red Label 1x3 Permanent
#680286 2/250 ct.



Label 1x2 Dissolvable
#8466938 1/500 ct.



AGROSUPER

THE KEY TO AN EFFICIENT KITCHEN:

**SIZED
CHICKEN
BREASTS**

Frozen consistent portions for perfect dishes!

PRECISELY PORTIONED, THESE 5 OZ AND 6 OZ BONELESS SKINLESS CHICKEN BREASTS ARE YOUR GREATEST ALLIES FOR CONSISTENTLY SIZED, DELICIOUS MEALS. ALWAYS!



Chicken Breast IQF
Boneless/Skinless 4/10 lb.

4 oz. #120005
5 oz. #120000
6 oz. #120001
7 oz. #120003

**WE MAKE IT
PREMIUM**

How To Handle a Staffing Shortage

Restaurants that survived the pandemic are now faced with widespread staffing shortages. Many foodservice workers were forced to leave their jobs because of pandemic shutdowns, and now restaurant owners are struggling to fill open positions. With turnover rates at an all-time high, how can restaurant owners cope with the latest challenge? Paying a higher wage is the answer on everyone's lips, but we want to provide some practical advice for businesses that are already feeling a tight squeeze on their payroll account.

Check out our tips for handling a labor shortage at your restaurant:

- 1. Limit Your Menu-** The more menu items you offer, the more labor is required to receive, prep, and cook ingredients. Try creating a smaller menu to reduce the strain on your employees while you're experiencing a labor shortage. Start by analyzing your current menu and pinpointing your most popular dishes. Keep the frequently ordered items that your restaurant is known for and remove the items that only get ordered once in a while. It also helps to eliminate any menu items that require extensive prep work and multiple cooking steps. You can even save labor by adding pre-cooked or prepared foods to your menu.
- 2. Reduce Your Hours-** It's not time to return to your original hours of operation just yet. With a limited number of employees on board, you'll need to continue with reduced hours until you are fully staffed again. This could mean choosing to open later than usual or eliminating a breakfast or lunch shift altogether. Identify the busiest, most profitable hours for your business to stay open. It's better to reduce your hours to accommodate a smaller staff than to stay open longer with fewer employees. Working with a skeleton crew compromises your service level and could lead to customer complaints.
- 3. Limit Your Dining Capacity-** Diners are lining up to get seated at their favorite restaurants, but one of the best ways to stay efficient with a small staff is to limit your dining room capacity. Controlling the number of tables and covers per table you serve helps you deliver the same level of service even when you're short-staffed. Section off part of your dining room and place signs on each table that state, "Closed While We are Under-Staffed." Close the less desirable seating areas and keep the popular booths and tables open. Also stagger your reservations to help servers and kitchen staff keep up with the number of tables. If your seating is first-come-first-serve, work with your host staff so they know not to seat several tables at once. By staggering seating for just a few minutes, it gives other staff members time to catch up.
- 4. Improve Your Recruiting Methods-** Recruiting tends to be neglected in the restaurant industry. Newspaper ads and help wanted signs may attract a small pool of candidates, but you can increase the number of applicants by beefing up your online presence. If you are actively recruiting new employees to solve your labor shortage problem, these are some ways you can increase your hiring success rate: Create a LinkedIn Company Page - LinkedIn is the world's largest professional networking platform. When you create a business profile and take advantage of recruiting features, you gain access to a pool of talented chefs and restaurant management professionals.
- 5. Cross Train Your Staff-** When you're working with a lean crew, it makes sense to cross-train your team to perform multiple functions. That way, if a team member has some downtime, they can pitch in to help someone at a different station. Your host staff can help the server staff by taking drink orders or bringing baskets of rolls when they seat a new table. If a server walks by the checkout station and notices a customer waiting to pay, they can cash out that customer right away instead of forcing them to wait.
- 6. Make Culture a Priority-** When you're short-staffed, it's even more important to make sure your best employees stick it out with you. They're doing extra tasks, working extended hours, and dealing with impatient customers. They might be coming in to work every day of the week to help you get through the tough times. It's crucial for your business that you make work culture a priority for the team you currently have. An easy way to improve your culture and create a happier work environment is to provide a staff meal. Make a commitment to feed your employees every day. Instead of tossing out extra food at the end of the shift, send your staff home with the surplus. It seems like a small thing, but to your overworked staff, a guaranteed meal is a serious morale booster.
- 7. Remove Time-Wasting Processes-** One of the best ways to identify time-wasting processes is to go straight to your employees. They are the experts because they perform the same duties shift after shift. It's very likely they already have ideas that can speed up operations and make tasks more efficient. Start asking yourself, why do we do things this way? If the only answer is "This is the way we've always done it," you might need to consider making changes. Don't hold on to outdated methods just because they're familiar. Take a serious look at your operations and eliminate the time-wasting processes.
- 8. Consider Restaurant Automation-** When you see the term restaurant automation, it might bring to mind images of complex robots that cook and serve food in place of human employees. But restaurant automation doesn't just equate to robots. It actually includes any processes that minimize human labor. Basically, restaurant automation is meant to make work easier for your staff members. When you experience a shortage of employees, automated processes can help you save your greatest resource (your restaurant staff) for the most important tasks.

These are some restaurant automation options that help to streamline processes so your staff can focus on the guest experience:

Online Ordering - Online ordering is a form of automation you're probably already using. It frees up time for your staff and eliminates lengthy phone calls.

Reservation Software - No one wants to stop what they're doing to take a reservation phone call. Reservation software is much more efficient and takes human labor out of the equation.

Employee Scheduling Software - Creating employee schedules is time-consuming and tedious. Let a computer program do it for you and save your managers some precious time.

Inventory Management - Managing your inventory with a software program is more accurate than doing it by hand. You can free up time for other important things, like calling out orders for the kitchen or walking the dining room floor.

Hybrid POS Systems - POS systems feature a suite of options that can make your job a lot easier. Tableside order and pay software allow your customers to order from their mobile phones, which means they don't have to wait for a server to take their order. This saves time for your staff and increases guest satisfaction.

9. Alert Your Customers- Don't just assume that customers know about the struggles you're facing. It's important to maintain a dialogue with your customer base about your current situation. If you prepare each customer for the fact that wait times are going to be longer than normal, it won't come as a shock. Post signs at your entrance, add a notice to your menus and update your website and social accounts to let your guests know you are open for business, but things aren't going back to pre-pandemic levels of service just yet. Orders might take longer to prepare, guests might have to wait longer to be seated, and your menu might look a little different than what they are used to seeing. Most people, especially your loyal customers, will be understanding.

Labor Saving Items

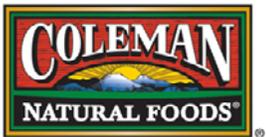


Baked Beef Meatballs Cooked

.5 oz. #144127 1/10 lb.
 1 oz. #144138 1/10 lb.
 2 oz. #144153 1/10 lb.

Beef & Pork Meatballs Cooked

1 oz. #144168 1/10 lb.
 3 oz. #144158 1/10 lb.



Pulled Pork Unsauced Cooked

#143355 4/3 lb.

- Raised in the USA on American Humane Certified farms
- No antibiotics or added hormones
- 100% crate free hogs
- No artificial ingredients
- Just heat, sauce & serve!
- Consistant qualify and perfectly cooked



- *Made from scratch appearance and flavor without the labor and waste*

- *Exceptional versatility across the menu*



Flame Roasted Peppers & Onions

#45010 6/2.5 lb.



Flame Roasted Corn & Peppers

#45015 6/2.5 lb.



Flame Roasted Corn

#45017 1/20 lb.



Una Bella Differenza



Andouille Sausage Sliced Ckd

#111664 3/5 lb. frozen

Andouille Sausage Link 4 oz. Ckd

#111674 4/3 lb. frozen



Hot Sausage Crumble Ckd

#111679 3/5 lb. frozen



Sweet Italian Sausage Sliced Random Ckd

#111722 1/15 lb. frozen



Sweet Sausage Chunks Ckd

#111728 3/5 lb. frozen



Fire Braised Chicken Breast

3 oz. #123260 1/10 lb.

Fully cooked chicken breasts are first seared before being slow-cooked in their own juices. The result is a tender and juicy chicken breast with a delicious and visually appealing caramelized exterior.



Fire Braised Flank Steak

#141254 2/2 pc.

Fully cooked whole beef flank steaks are first flame seared before being slow-cooked in their own juices. The result is a tender and juicy steak with a delicious and visually appealing caramelized exterior.

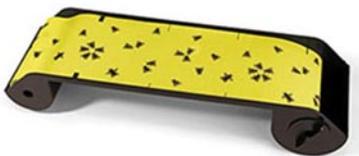
Fruit Fly Patrol™

Paraclipse®

**Prepare for the
summer season!**



**Fruit Fly Control
Dispenser
#701801**



**Fruit Fly Control
Replacement Cartridge
#701802 2 ct.**

Virtually any environment that offers moisture can foster swarms of fruit flies. Add a bit of fermentation, sugars, or citrus and the problem gets worse...fruit and produce, wine, liquor & beer, drains, mops, pouring caps in a bar well, even moist towels or linens will bring the pests. The Fruit Fly Patrol™ is a remarkably versatile decorative fruit fly control system. Beautifully designed, it is powerful enough for commercial use in areas up to 1,000 square feet. The unique designs allow the Fruit Fly Patrol™ unit to be wall mounted or placed on a flat surface. Like all Paraclipse® units, it uses special UV light, highly effective fruit fly specific attractants, and decoys on the trapping surface to lure and capture fruit flies. Its small size blends into any decor, and features a 30-day auto-advance cartridge.

Features:

- * **HIGHLY EFFECTIVE** fruit fly specific attractants added to the glue surface.
- * **Designed to catch fruit flies.**
- * **Non-toxic.**
- * **No pesticides or insecticides.**
- * **No touch glue surface.**
- * **Eliminates large quantities of flies.**
- * **Audible alert to replace used cartridge.**
- * **Looks like a decorative wall sconce.**
- * **Meets USDA & FDA guidelines.**
- * **Draws flying insects to trapping surface and keeps them trapped.**
- * **Wall mount or placed on a level surface.**

Designed For:

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DiCarlo FOOD SERVICE

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Saturday: 9:00am - 3:00pm

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