

KETTLE  **CUISINE™**



AGENDA

- Kettle Cuisine
- WHY TURI
- Chemical Issue
- Current Study





WHAT MAKES KETTLE CUISINE UNIQUE?

ARTISAN SOUP EXPERTISE FOR OVER 30 YEARS

- Founded in 1986 with a line of hand prepared soups, Kettle Cuisine was the **first to offer fresh, premium quality** soups to restaurateurs without preparing from scratch back of house.
- **Over 30 years later** we make products in exactly the same way, built on the foundation of our fresh, **handcrafted bone broths**. We still use the **purest, natural ingredients** that today's consumers both appreciate and have come to expect.
- Now with two purpose built facilities with the highest standards of food safety, quality and customer service, Kettle Cuisine is uniquely positioned to **deliver artisan quality at scale nation-wide**.
- Today, Kettle Cuisine's offerings span a **broad range of soups** along with **delicious, wholesome sauces, sides and meal solutions** – all made with care using clean ingredients and traditional cooking.



SOCIAL RESPONSIBILITY

COMMUNITY SUPPORT



- Our giving principles are guided by a focus on “food” and “local”, partnering with organizations
- who support the underserved in our communities or share our passion to end hunger and foster healthy living.
- Here are just a few of the organizations we support through monetary contributions, food donations and/or volunteerism. We strongly encourage and support the active involvement of our employees through volunteer hours during paid company time.



Serving hot, nutritious meals to an average of 200 hungry, homeless, or lonely people every day, 365 days a year.



Inspiring girls to be strong, smart and bold through programs that help navigate gender, economic and social barriers.



The Food Project

Engaging young people in personal and social change through sustainable agriculture.



Leading the Silicon Valley community to ensure that anyone who needs a healthy meal can get one



**BOYS & GIRLS CLUBS
OF AMERICA**

Enabling young people to reach their full potential as productive, caring, responsible citizens.



Supporting healthy lives and healthy communities to create a hunger free eastern Massachusetts

SOCIAL RESPONSIBILITY

Programs Offered

- ESL Classes
- Microsoft Classes
- Morning Yoga
- Wellness Fair
- Weight Watchers

Recognition

- New Hire Events
- Employee Spotlight
- Work Anniversaries
- Birthdays
- Performance Awards

Social Events

- Summer Picnic
- Thanksgiving Breakfast
- Winter Party
- Santa Sunday
- Bowling
- Soccer
- Trivia Night
- Loteria
- Paint Nite
- Food Truck Festival

• EMPLOYEE ENRICHMENT

We take pride in recognizing our employees and offering enriching programs to support their development. We especially enjoy the time we share together during our many fun events we host throughout the year.



Health Wellness Fair



Weight @Watchers work program



SOCIAL RESPONSIBILITY

ENVIRONMENTAL IMPACT

- It is our responsibility to comprehensively understand the areas in which we may be affecting the world around us. We proactively seek investments that will maximize our long term environmental sustainability.
- Our industry leading waste disposal program ensures minimal environmental impact and we continuously evaluate alternative solutions that help us climb the Sustainable Waste Pyramid

- We minimize waste with diligent production planning and efficient ingredient evaluation and preparation practices.
- We reuse by donating safe, short-coded finished products to local food banks for distribution to a network of pantries
- We reuse ingredient food waste by supplying food waste to a local farm for pig feed
- We recycle all of our metal waste and corrugated and waxed cardboard waste
- We recover energy by working with partners that convert our fat and grease waste into biodiesel fuel
- None of our food waste is disposed in landfills



STEP-BY STEP COOKING

BRAISED VEGETABLES & MEATS, AL DENTE PASTA, RAW SOAKED BEANS, PERFECTLY BLENDED



AUTHENTIC COOKING AT SCALE

SLOW-SIMMERED STOCKS

Our chefs work alongside our process team to **commercialize each recipe to scale**, ensuring the **integrity of each artisanal cooking step** with every batch.



KETTLE CUISINE

- Fast paced
- Manual Labor
- Company and Temporary Employees
- 500+ Employees
- Seasonal
- Turnover rate
- Largest user of water in Lynn



KETTLE  CUISINE™
TURI
TOXICS USE REDUCTION INSTITUTE
UMASS LOWELL



TURA TURA TURA

TURA SHOCK

- 2016 TURA SHOCK \$\$
- June 5, 2016
- Report due July 1
- Increased involvement in Sanitation and chemical usage
- TURA Workshops





TOXIC USE REDUCTION INSTITUTE

Why get involved?

Process Improvement

Education (Understand)

Safe workplace

Safe external environment

Alternatives

Cost Savings- Senior Management

Committed Professionals

State of the Art Testing Laboratories

Free of Charge \$\$



REDUCING SODIUM HYDROXIDE IN PROCESS CLEANING

- Cleaning and descaling of food contact surface (FCS) is a critical step of a routine sanitation shift, which can be time and labor intensive.
- The cleaning protocol varies among different formulations, as well as processing and cleaning conditions.
- Sodium hydroxide (NaOH) is widely used in combination with hydrogen peroxide (H₂O₂) as FCS cleaners, because it is one of the most cost-effective solutions to remove lipids, proteins and carbonized soils. However, NaOH is classified as a toxic chemical under TURA. When used in large quantity, it could pose significant chemical hazards to the processed food, employees, and the environment.

SANITATION



- Use 2+ totes per month (650 Gallons)
- 7700+ Gallons, 93,000 pounds/\$85,000
- Limited supervisor chemical knowledge
- Used throughout day
- Operating Procedures
 - kettle size 200-650 gallon
 - amount of water
 - amount of chemical measured
 - temperature
 - time



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KETTLE  CUISINE

Felicitaciones

por un trabajo bien hecho!

Gracias

por su continua dedicación a
mantener un lugar de trabajo seguro!



Congratulations
on a job well done!

Thank You

for your continued dedication
to safety in the work place!

RESULTS

KETTLE  CUISINE™



-
- Involvement with Mass Office of Technical Assistance
 - Plant assessment
 - Chlorine Dioxide System
 - Cardboard Bailer

U Mass, Amherst energy audit

Areas of energy conservation

Ammonia Engine Room

Refrigeration systems

Boiler Room

Plant lighting