



5

INGREDIENTS
YOU'RE
THROWING AWAY
THAT COULD BE
BOOSTING YOUR
MARGINS

1

STALE BREAD

Bread is one of the most commonly wasted items in Foodservice Operations. Re-purpose stale bread into:

PUMPKIN BREAD PUDDING WITH
BOURBON CREME ANGLAISE
featuring Custom Culinary® Gold Label
Creme Anglaise Sauce



- ☒ Bread bowls
- ☒ Breadcrumbs
- ☒ Bread Pudding
- ☒ Croutons
- ☒ Crispy toppings for soup
- ☒ Savory Strata

2

VEGETABLE LEAVES AND TOPS



UPCYCLED BEET GREENS
CHIMICHURRI
featuring Custom Culinary®
True Foundations® Vegetable
Liquid Stock Concentrate



Unfortunately, carrots tops and beet greens make up a large percentage of the total weight of the entire case of produce.

When we act on convention, the naturally green and grassy carrot tops are sure to end up in the compost bin or trash. Instead, transform the carrot tops into a creative and delicious Carrot Top or Beet Greens Chimichurri.

Simply chop the tops finely and combine with red wine vinegar, a great olive oil, and a splash of Custom Culinary® True Foundations® Vegetable Liquid Stock Concentrate for a quick blast of seasoning and depth.

3

VEGETABLE SCRAPS & LEFTOVERS

Think “ingredients”, not unusable trim. The extra steamed, roasted, or grilled vegetables that you served as a side dish for lunch service can now be purposefully re-purposed as soup for dinner service.

In a blender, purée the vegetables with vegetable or chicken broth, or, one of Custom Culinary’s globally-inspired sauces.

Season to taste with salt and pepper, fresh herbs, and finish the soup with a bit of pesto, olive oil, or croutons.



COCONUT CURRY CHICKPEA SOUP
featuring Custom Culinary® True Foundations®
Certified Upcycled® Coconut Curry Sauce

4

ONION & GARLIC SKINS



Don't toss those papery skins! Dehydrate and pulverize onion and garlic skins to create a rich, earthy powder that adds depth to custom spice blends, rubs, and marinades. These often-discarded layers are packed with flavor compounds, especially umami and aromatic sulfur notes, that can bring complexity to everything from proteins to roasted vegetables.

- ✓ Add to salt blends or smoky rubs for housemade flavor signatures
- ✓ Blend with dried herbs, chili flakes, or citrus zest for global-inspired mixes
- ✓ Pair with Custom Culinary® bases to season scratch-style soups, sauces, or slow roasts



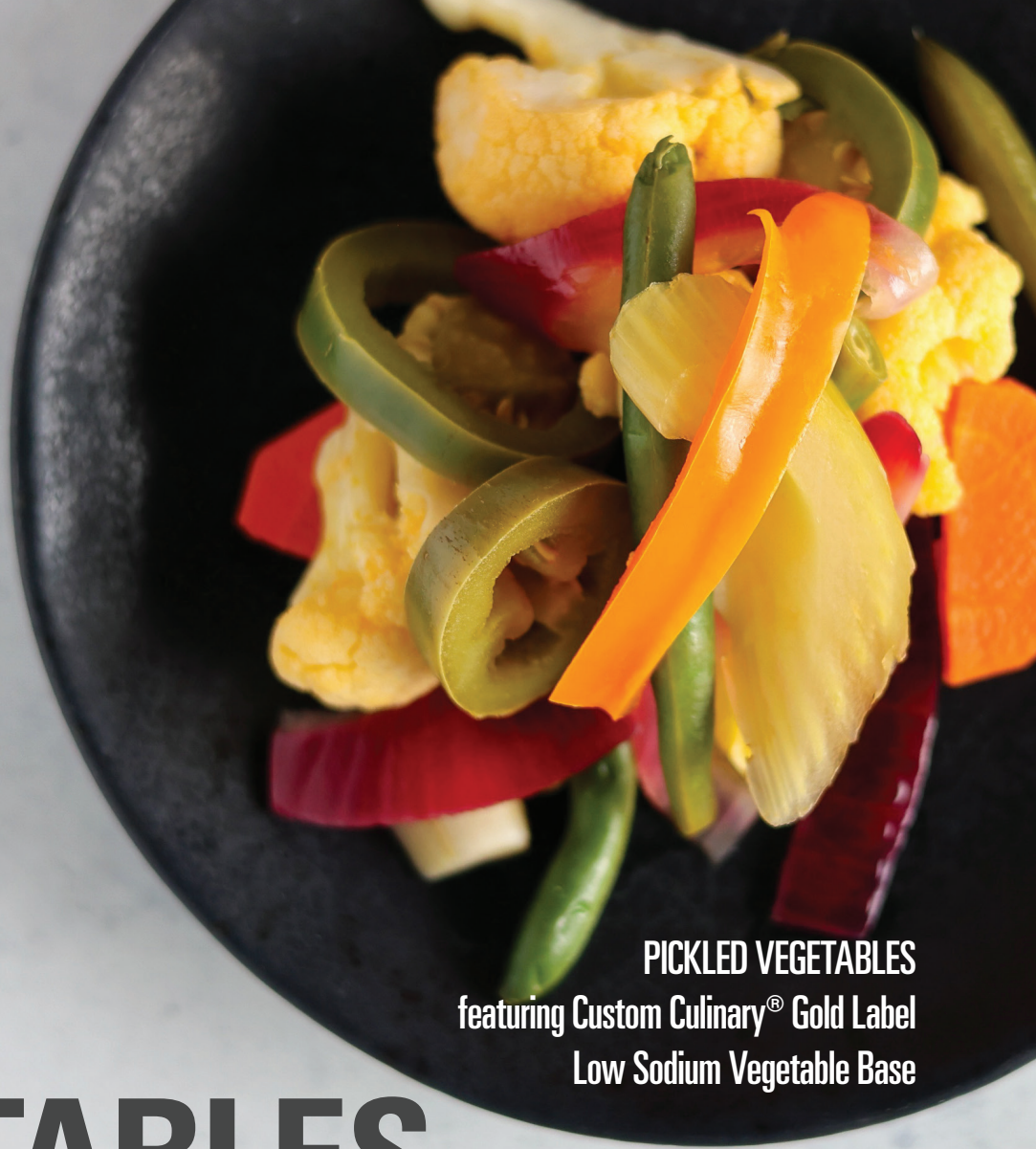
Sustainability + Differentiation = Margin Opportunity. It's a simple way to stand out and make your kitchen more resourceful.

5

LIMP VEGETABLES

When going through your produce, you notice limp vegetables like carrots, green beans, radishes, broccoli stems or even cabbage that are on their last leg of life, consider PICKLING them for any number of uses like a pickled vegetable jar, on salads, or even a thoughtful amuse.

Even things like watermelon rinds can be pickles and utilized the same, or even CANDIED for inclusion in craft cocktails.



PICKLED VEGETABLES
featuring Custom Culinary® Gold Label
Low Sodium Vegetable Base