



# The Vine

3324 Orestimba Road Newman, CA 95360 (888) SUN-DRIED

## VSP Products, Inc.

### IFT Show in New Orleans Huge Success

New Orleans was the host for this years Institute of Food Technology show June 29 - July 2.

VSP Products was pleased with the reception we received on our new *Salad Style Sun Dried Tomato*, a Sun Dried tomato that is vinegar infused to replace salt and sulfites, as well as our two new *Toss 'N Topping* products.

If you were not able to attend this event please contact Alma to arrange for a sample of these outstanding products!

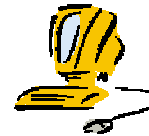


VSP Products, Inc. Ingredient Broker of The Year 2007, John Nykaza visits our booth at the IFT

**Call 888-SUN-DRIED  
extension 17**

### New Web Site Coming Soon!

VSP Products, Inc. is proud to announce that our new and improved web site will be completed by August 15. Along with a variety of new sections, Brokers will be pleased with our new *BROKER ONLY* section which will be password protected and offer answers to all VSP Products questions. We will contact you with your private password soon.



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**888-SUN-DRIED ext17**

**[www.valleysun.com](http://www.valleysun.com)**



## VSP Starts Another Year in the SUN!



A very hot 109 degrees of pure sunshine greeted the first gondolas of fresh California Roma tomatoes delivered to our Newman, CA. plant on July 10th.



Over 150 seasonal employees were hired this year to keep up with the demand for California Sun Dried Tomatoes.

The process we use to dry our tomatoes is quite simple. After they are sanitized they are size/color/quality sorted and sent to the slicer. From there they are placed cut side up on a drying board. The Sulfur smoke house is the next step to retain the vibrant color, then it's off to our 65 acre dry yard. The tomatoes will bask in the sun for

3-10 days until QC OK's that they are dried to the proper moisture level.

From there the Sun Dried Tomatoes are scrapped from the drying trays and inspected for wood chips. Once they are inspected it's off to frozen storage until they are needed to fill our orders.

Matt Travao, VSP QC



Manager, wants to ensure everyone that the fresh tomatoes we purchase are completely safe to eat and are not

linked to the *Salmonella* problem earlier this spring. For more info on the tomato recall please visit <http://www.fda.gov/oc/opacom/hottopics/tomatoes.html>

## New VSP POS Is Here!

Over the past few months VSP Products has completely revamped our Point-Of-Sale.



Flyers are now available for both our Food Service and Ingredient divisions.

If you have not received these yet or if you need to re-order more, please call Alma 888-SUN-DRIED x17.



## Hot! Hot! Hot!

Have you tried a sample of our NEW Toss 'N Topping and Toss 'N Topping Fruit Medley yet?

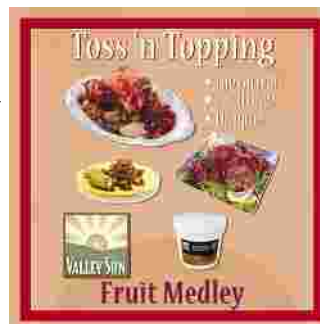
VSP Products is very proud of these two unique items.

Our Toss 'N Topping combines Julienne Sun Dried Tomatoes and Italian style seasoning lightly tossed in oil and Ready-To-Eat right out of the one gallon container. Originally developed for pizzas this product is perfect in meatloaf, quesadillas,



panini's, hot & cold pasta and pasta salads or to top poultry and fish.

Our Toss 'N Topping Fruit Medley uses our delicious Toss 'N Topping to which we blend a variety of dried fruits. The savory flavor of Sun Dried Tomatoes is a perfect match to the sweet fruit flavor. Perfect on broiled or grilled fish and chicken or stuffed in a thick pork chop.



Use TNT Fruit Medley to create a signature dessert pizza or calzone. Looking for a nice summer salad? Try topping a chilled bowl with field greens and TNT Fruit Medley. Add a light Italian dressing for a sure hit!

These are perfect new items to show our customers. One taste and they will fall in love!

**Please call Alma if you need more samples.**

## A Super Summer Sun Dried Tomato Recipe!



### Sun Dried Tomato and Basil Lavash



Created by,  
**Tina Freedman**  
[www.freshchoice.com](http://www.freshchoice.com)

#### Step 1 Ingredients:

**Pesto Spread:**  
Cream Cheese  
Mayonnaise  
Garlic Puree  
Artichoke Hearts (coarse chop)  
Capers  
Oregano (dry)  
Basil (dry)  
Black Pepper (ground)  
Fresh Lemon Juice  
Green Pesto (prepared)

#### Step 2 Ingredients:

**Sundried Tomato Spread:**  
Cream Cheese  
Mayonnaise  
Garlic Puree  
Artichoke Hearts (coarse chop)  
Capers  
Oregano (dry)  
Basil (dry)  
Black Pepper (ground)  
Fresh Lemon Juice  
Red Pesto (prepared)

#### Step 3 Ingredients:

Valley Sun Sundried Tomatoes 2 oz.

Lavash Bread (1 each)  
Pesto Spread (prepared)  
Sundried Tomato Spread (prepared)  
12 Spinach Leaves (whole)  
1 ½ tsp Roasted Red Pepper (lay flat, cut into quarters)  
½ cup Sliced Banana Wax Peppers (drained)  
½ cup Kalamata Olives (coarse chop)  
½ cup Sundried Tomatoes (coarse chop)

¼ Cup  
½ tsp  
1 tsp  
1 tsp  
1 tsp  
¼ tsp  
¼ tsp  
1/8 tsp  
1 tsp  
1 tsp

Combine all ingredients from Step 1 in mixer with whip attachment. Mix on low speed for 30 seconds and then turn to high for 2 minutes until light, fluffy and well mixed. Combine all ingredients from Step 2 in mixer with whip attachment. Mix on low speed for 30 seconds and then turn to high for 2 minutes until light, fluffy and well mixed. Sundried Tomatoes - Place sundried tomatoes in a bowl and cover with hot water. Soak for 15 minutes. Drain.

#### To Assemble:

-Spread Pesto Spread on one half.  
-Spread Sundried Tomato Spread on the other half.  
-Place spinach leaves over sundried pesto.  
-In layers, place roasted red pepper, banana wax pepper, Kalamata olives and sundried tomato on spinach, leaving 1/3 of the bread with just the pesto spread.  
-Roll Lavash starting with the end with the olives. Secure and wrap tightly as you roll.  
-Wrap with plastic and refrigerate for at least two hours.  
-Remove wrap. Cut into (12) 1-1/4" slices.

¼ cup  
½ tsp  
1 tsp  
1 tsp  
1 tsp  
¼ tsp  
¼ tsp  
1/8 tsp  
1 tsp  
1 tsp