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Wixon Names Steve Padley as Corporate Chef

ST. FRANCIS, Wis. – Wixon Inc. has hired Steve Padley as Corporate Chef, continuing the company’s growth efforts in the foodservice market by incorporating food science and technology with culinary artistry.

Padley’s responsibilities will include research and development of innovative products that meet market and menu trends, as well as directing culinary and technical presentations of the company’s array of services to selected key accounts. He also will partner with Wixon’s team of seasoned technologists and chemists, advising on food and beverage projects to improve taste, texture, and appearance for customer sample requests.

A member of the American Culinary Federation (ACF) and the Research Chefs Association (RCA), Padley has spent more than 20 years driving new product development for the foodservice and industrial ingredient markets. He previously served as Director of Culinary Innovation for Pinnacle Foods in Green Bay, Wis. He has also held product development positions with Birds Eye and Denny’s, in addition to serving as a chef in numerous restaurant kitchens. Padley is a graduate of the Culinary Arts program at Johnson & Wales University in Providence.

“We are excited to welcome Steve as Wixon’s corporate chef and look forward to his culinary strategies and solutions that deliver winning items for our customers,” says Peter Gottsacker, Wixon President. “With his breadth of experience, Wixon anticipates innovative, on-trend products for foodservice, consumer product, industrial, and protein markets.”

Padley resides in DePere, Wis. with his wife and two sons. They enjoy making their own hot sauce and smoking bacon, cheese, and produce.

For more than 100 years, Wixon has been a trusted provider of flavors, seasonings, and technologies for food and beverage manufacturers. With its scientific and culinary capabilities combined with a passion for service, Wixon drives innovation and solutions for its customers. Wixon focuses on its core areas of expertise: Industrial Ingredients, including Foodservice; Consumer Products; and Protein. Customers are encouraged to tap into a portfolio of services, including R&D, custom formulation development, turnkey solutions, and menu ideation. Wixon ingredients are globally-sourced and go beyond FDA standards to ensure quality and cleanliness. The company also offers spice grinding, blending, and a complete line of package engineering options. Located in St. Francis, Wis., a suburb of Milwaukee, Wixon is GFSI Certified to FSSC 22000, ISO9001 Certified, and QAI Organic Certified. More information on Wixon or any of its products may be obtained at www.wixon.com or by calling (414) 769-3000.

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