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Editor's Note:

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**WIXON'S FOODSERVICE GROUP SERVES CREATIVE FOOD OPTIONS
AT FLAVOR EXPERIENCE**

ST. FRANCIS, WIS. – The Foodservice Group of Wixon, a manufacturer of seasonings, flavors, and technologies for the food and beverage industry, showcased its culinary depth and creativity at The Flavor Experience 2016, held August 8-10 at the Newport Beach Marriott Hotel and Spa in Newport, Cal.

“We help our clients conceive trendy and authentic flavors that bring people back for more,” said Tara Headd, Wixon Foodservice National Account Manager. “This includes topical seasonings for starches and proteins, sauces, marinades, soups, dips, desserts, beverages and batters.” Wixon served the following food item concepts at The Flavor Experience 2016:

Wixon “Cheesesteak” with Bone Broth Au Jus, which featured grilled sourdough rolls, Wisconsin beer cheese espuma, marinated and seared rare grass-fed beef, fried onions, and brunoise giardiniera. The bone broth was reinforced with caramelized onions and roasted garlic and served on the side for dipping or sipping.

Wixon BLT Salad, that had Boston Bibb cups lined with Wixon jalapeno candied bacon, fried onions, heirloom tomatoes, and a drizzle of Wixon hatch green chile yogurt ranch dressing.

Wixon Mousse Au Chocolat, with Wixon mousse mix and Wixon raspberry thyme-infused bitters crème Chantilly, plus salted caramel sauce and cookie crumbles.

Wixon Jerk Seasoned Pork Tacos, which included Wixon jerk pork with roasted pineapple guava Wixon slaw, pickapeppa and guava dressing, fried onions, and plantain chips.

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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