




Find Us On
Social Media

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**HAVE YOU CHECKED OUT
LOUISA FOODS' SOCIAL MEDIA?**

Each week we post interesting, entertaining, and educating videos celebrating Louisa Foods.

- Have you ever had a lasagna made from Toasted Ravioli?

- How easy is it to make a Grilled Cheese and Toasted Ravioli sandwich?

- What is a "shakshouka" and just how delicious is it? *(PS. It's the wonderfulness to the right!)*

Find out on our social media!



THIS IS A "SHAKSHOUKA."



**INTRODUCING
LOUISA FOODS'
NEWEST BITE
CREATIONS!**

**LOUISA FOODS AT
THE DOT SHOW**

**WHAT IS A
"SHAKSHOUKA"?**

TASTE
toasted

TASTE. TOASTED.

FUSION BITES

Louisa Food Bites incorporate the same savory flavors of our classic Toasted Ravioli but power-packed into a diminutive bite size.



SOUTHWEST CHICKEN FUSION BITE

Blending the flavors of Monterey Jack, jalapeño, roasted corn, and seasoned chicken, our **Southwest Chicken Fusion Bites** deliver a mouthful of flavor in a bite-sized nibble; not to mention a crunch reminiscent of walking across the desert floor.

(Item #40993)



PEPPERONI FUSION BITE

Introducing our new **Pepperoni Fusion Bites!**

These incredibly satisfying bites deliver the flavor and experience of a piping hot, cheesy, pepperoni pizza in a single bite.

Incorporating mozzarella, pepperoni, and a signature blend of spices, these bites are miniscule, but their taste is mighty.

(Item #40997)

MAC & CHEESE BITES



CLASSIC MAC & CHEESE BITE

Indulge in the comfort of every kid's favorite meal with our delicious **Classic Mac & Cheese Bites**.

Just like Mom used to make, these bites barely contain the explosion of warm, gooey cheese and tiny pasta, encased in a crunchy shell of seasoned breadcrumbs.

(Item #40978)



JALAPEÑO MAC & CHEESE BITE

Combining the nostalgia of mac and cheese with the heat of jalapeño, our new **Jalapeño Mac & Cheese Bites** deliver on flavor and fire.

Blending our Classic Mac & Cheese with a jalapeño kick, these bites explode from a seasoned breadcrumb shell. Just wait for the smokey aftertaste.

(Item #40955)



WHITE CHEDDAR AND BACON MAC & CHEESE BITE

Another exciting twist to the Mac & Cheese Bite family, is our **White Cheddar and Bacon Mac & Cheese Bite**.

Incorporating white cheddar cheese and a generous helping of bacon, these blended bites ignite the senses with savory, smokey flavors and a signature satisfying crunch.

(Item #40967)



BASED IN ST. LOUIS

LOUISA FOODS AT THE DOT SHOW



The DOT Show, an annual trade show for the foodservice industry, is the perfect venue to launch new items. This year, Louisa Foods introduced five of their newest bite creations:

- Southwest Chicken Fusion Bite
- Pepperoni Fusion Bite
- Classic Mac & Cheese Bite
- Jalapeño Mac & Cheese Bite
- White Cheddar and Bacon Mac & Cheese Bite

Spanning three days, from April 27 - 29, the DOT Show offers seminars and industry updates as well as opportunities to network with fellow professionals. With electric performances like Darius Rucker (of "Hootie and the Blowfish" fame), other musical guests and, needless to say, access to some of the finest food in the industry, it's near impossible *not* to make connections. And *of course* Louisa Foods partied with Hootie!

This year, Louisa Foods revolutionized their booth setup for the DOT Food Show; a change that was noticed by many visitors. Anchored by a large branded backdrop, the lightweight and versatile booth setup, built on a custom framework, allowed for easy access to our delicious bites, but also more than enough room for the many accoutrements that come with a food show which are best hidden away. (Fire extinguishers must be on site but they aren't very attractive.)

Louisa Foods was one of the more popular booths, if we do say so ourselves. Our bites were snatched up the moment they were placed on the counter; meaning they were served perfectly crispy hot with a molten cheesy center. Furthermore, Louisa Foods walked away with a great deal of new connections and possible partners.

It certainly makes all those hours of "testing" bites in the Louisa Foods Culinary Center worth it. It's a tough job, but someone has to do it.

