



For Immediate Release
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We are building a Lean, Mean, R&Ding Machine.

At Neco foods we know that you have come to expect the best tasting highest quality products, and unsurpassed customer service. While this still holds true, and we stay close to our core values established decades ago, we now are proud to offer you one more thing - *actually three more things*. With the addition of Chef Steve Petusevsky and Chef Mike Bunn to the team, and Chef John Cantwell, we now have a trio of some of the country's finest chefs working with us.

Each has their own area of expertise assuring you the most carefully crafted gold-bench standard recipes tailored to your specific needs.

- ❖ Chef Steve, a Culinary Institute of America (CIA) graduate, former Director of Culinary Innovation at Roundy's Supermarkets, and former Director of Creative Food Development for WholeFoods Market, joins our team as Director of Retail Culinary Innovation. S.Petusevsky@necofoods.com
- ❖ Chef John, a French Culinary Institute (FCI) graduate, a member of Research Chefs Association (RCA), former managing director of the famous "The River Café" in New York City, former owner of the New York top rated "Taste" restaurant in Garden City, NY, and a member of our team since 2008, assumes the capacity of Director of Foodservice Culinary Innovation. J.Cantwell@necofoods.com
- ❖ Chef Mike, a Culinologist from the University of Cincinnati, a RCA & IFT member, former R&D Chef for Really Cool Foods, Inc., former Executive R&D Chef for Demske Culinary Support Center of Miami University, and a former R&D Culinary Support Chef at the Wornick Company, joins us as R&D Chef and Director of Production. M.Bunn@necofoods.com

Their credentials speak for themselves! - Whether it is for the supermarket industry, restaurant food service, or institutional arena, we've got you covered!

This trio of chefs will spearhead the company's plans to expand its foodservice offerings, spice-up existing and new retail categories, and forge strategic alliances with restaurant chains, retailers, suppliers, and what we call, "break-the-mold" customers. These are customers with specific nutritional and packaging needs, like bookstores, hotel bistros, assisted living facilities, hospitals, and grab-n-go points of sale, that often go overlooked in traditional sales strategies.

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Neco Foods, LLC
www.NecoFoods.com
