

Campbell Canada launches a new foodservice soup variety

Campbell's Foodservice recently announced the launch of its newest flavour of soup....

Sweet Potato Bisque. Identifying sweet potato as one of the six key flavour trends in 2010*, your customers will love it. This soup is perfect as is, or can be used to create a dish that is unique to each operator.

Try sprinkling herbed goat cheese crumble, drizzled with spicy herb and red pepper olive oil, or to enhance the comfort appeal of the soup, serve Sweet Potato Bisque in a mug with cinnamon sticks and blend in some maple syrup swirl for a finishing touch.



Available in frozen 3 x 4 lb tubs.

To learn more about Campbell products and how they help you drive your sales, contact your local distributor or your Campbell sales representative at 1-800-461-7687 or visit www.campbellsfoodservice.ca for even more garnishing and serving ideas.

*Identified by Mintel 2010

Unilever Food Solutions relaunches with enhanced services and new look

As part of its global brand relaunch, **Unilever Food Solutions North America** has introduced enhanced service offerings designed to help customers tackle key issues in today's competitive foodservice industry, as well as unveiled a new logo and tagline.

The **new Unilever Food Solutions logo** features the recognizable Unilever "U" to more closely align with and capitalize on the equity and strong reputation of Unilever, but in orange to clearly distinguish the foodservice division of the global brand. The brand's new tagline of **"Inspiration every day"** expresses the company's new vision to inspire chefs and operators every day by providing them with professional ingredients and services to help them succeed.

The relaunch of Unilever Food Solutions in North America, part of a global rollout in all 74 countries in which the country operates, represents a key step toward its goal of doubling its growth rate while reducing its environmental impact.

Unilever Food Solutions has enhanced its services in three key areas, all of which are vital to the brands and its customers' daily operations:

- Understand more about guests ("Your Guests")
- Deliver nutritious, healthy and profitable menus ("Your Menu")
- Keep kitchens efficient and thriving ("Your Kitchen")

For more information about **Unilever Food Solutions' brand relaunch and enhanced service offerings**, visit www.unileverfoodsolutions.com.

Bank of Canada announces further details on new series of polymer bank notes

OTTAWA – The Bank of Canada today announced that it will begin circulating a **new \$100 polymer bank note** in November 2011, with a polymer \$50 note to follow in March 2012. The Bank also provided further technical and background information about the new bank notes. More details on the security features, themes and designs of these denominations will be unveiled in the spring of 2011. The remaining denominations – the \$20 note, followed by the \$10 and \$5 notes – will be unveiled and issued by the end of 2013.

With the introduction of the polymer bank note series, the Bank's main focus continues to be security. "Canada's new bank notes will have innovative security features that are easy to verify," said Mark Carney, Governor of the Bank of Canada. "The leading-edge technology in these notes will expand the frontiers of bank note security."

In addition to enhancing security, the new bank note series will be easier to verify, more economical, and have a reduced environmental impact. The Bank of Canada evaluated a number of options before deciding on a new suite of security features and on the use of polymer material – which is expected to last at least 2.5 times longer than the current cotton-paper bills.

To prepare for the new notes, the Bank is working closely with financial institutions and manufacturers of bank note equipment to ensure a smooth transition to polymer. Law-enforcement agencies and retailers will also be important partners as the Bank introduces the polymer series.



Niagara College student named Hot Star

As the CRFA Show rolled into Toronto, six student chefs faced off in the **Hot Stars of the Future Junior Chef** competition, sponsored by TABASCO® Brand Foodservice Canada. Faced with a 45-minute time limit, the culinary students each created a dish inspired by "street food" – an authentic, simple and inexpensive form of cooking that mixes traditional ethnic flavours with the latest trends. The competitors rose to the challenge and showcased six tasty and original recipes.

After the judges' scores were tallied, the final winner was announced at the Garland® Canada Kitchen Stadium. **Laura Ramik of Niagara College** won first prize with her recipe for Bánh Chao Tôm. Second place was awarded to Mauricio Melendez of Georgian College, and Humber College's Mayur Praveen Kunte took third.

As the grand prize winner, Laura is off to New Orleans and Avery Island, birthplace of Tabasco® Brand Pepper Sauce.