










— MEET —
FRESH CUTS

powered by 

Let Baldor save you time and money by doing the slicing, dicing, and chopping for you. Our Fresh Cuts line uses premium produce to create a final product of unsurpassed quality, processed under one of the strictest food-safety programs in the industry. With access to our curated selection of fruits and vegetables, we can get you more than 400 ready-to-use items—from simple diced carrots and zucchini coins to more complex preparations like Chateau potatoes—and any custom cut you can imagine.

Our 20,000-square-foot certified facility is staffed with 300+ industry professionals and uses the latest in food-manufacturing technologies and sustainability protocols for maximum efficiency, allowing us to deliver high-quality products at the best possible price.

LET BALDOR FRESH CUTS HELP YOU:

-  **Reduce Prep Time.** You can go directly from delivery to cooking, no "mise en place" needed.
-  **Reduce Staffing Headaches.** We know how hard it is to get frontline workers. Leave this job to us.
-  **Reduce Labor Costs.** Take rising hourly wages for prep cooks off your bottom line; our efficient processes will save you real money.
-  **Reduce Storage Space Needs.** No room in your walk in? No problem. Your products will arrive freshly cut, just in time, in just the portions needed.
-  **Reduce Food Safety Risks.** Not only are we SQF 3, HACCP, and kosher certified, we are also independently audited at a level higher than these standards.
-  **Reduce Waste.** 100% of the product is usable.

BY THE NUMBERS

22

YEARS OF EXPERIENCE

400

ITEMS AVAILABLE

100%

USABLE PRODUCT



POSSIBILITIES

(ask us about custom cuts!)

Hungry for more? Reach out to your sales rep with any additional questions



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VISIT US ONLINE

