

Baldor will do the slicing, dicing, and chopping of our premium produce so that you don't have to. With access to our curated selection of fruits and vegetables, we can get you more than 400 items—from carrot matchsticks to zucchini coins to Chateau Squash—and any custom cut you can imagine.

Our 20,000-square foot professional Fresh Cuts facility is staffed with 300+ experienced associates and the latest in food technology to enable high levels productivity, so that we can get you the highest quality product at the best possible price. And most important, we apply the highest-level of food safety protocols. Plus, our stay-fresh containers, and DSD (direct store delivery) program for retail ensures maximum marketability.

LET BALDOR FRESH CUTS HELP YOU:



Reduce preparation 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 problem. Your products will arrive just in time, in just the portions needed.



Reduce food safety risks. We are SQF 3, HACCP, and kosher certified, and independently audited at a level above these standards.



Increase your sales. We can help you introduce lots of new ready-to-eat items into your retail lineup.

BY THE NUMBERS



400+

100%



ITEMS AVAILABLE

USABLE PRODUCTS

(ask us about custom cuts!)

