

INSIDE PANOS FOODS: 2025 RODEO COMPETITION HIGHLIGHTS!

On Saturday, August 16th—under the blazing summer sun—Panos Foods proudly hosted our third annual driver & warehouse rodeo, a celebration of the skill and dedication of our incredible team. The rodeo has quickly become a can't-miss event, bringing together our employees, family, and friends for a full day of fun, camaraderie, and community.

The competition spotlighted four events—tractor trailer, straight truck, pallet rider, and forklift. Each timed challenge showcased the precision, speed, and skill of our team, giving employees the perfect opportunity to show their families the amazing work they do every day. We are so proud of all our participants and winners!

Our first-place winners will be heading to Orlando, Florida this month to compete in the IFDA National Championship! This event brings together the very best in warehouse operations and truck driving from across the country, celebrating excellence in performance, safety, and skill. Join us in wishing our drivers the best of luck as they represent Panos Foods on the national stage!

Beyond the contests, the rodeo had something for everyone: a mechanical bull, coloring books, a dunk tank, temporary tattoos, a caricaturist, and—of course—fantastic food and drinks! Guests participated in several raffles benefiting St. Jude Children's Hospital, making the day even more meaningful. We can't wait for the 2026 rodeo!

Our winners by category, listed from first place to third place:

TRACTOR TRAILER Ismael Aparicio Kevon James Lupe Suarez	STRAIGHT TRUCK Robert Espinoza Jose Jimenez Jr. Jaime Diaz	PALLET RIDER Pablo Mora Jose Quiroz Miguel Jimenez	FORKLIFT Salvador Canelo Rey Ortega Jairo Mora
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GOOD LUCK AT NATIONALS

THE IFDA NATIONAL CHAMPIONSHIP



UPDATE
Great Menus Start Here!

QUARTERLY NEWSLETTER - Q4 | 2025

A MESSAGE FROM BOB VERROS, VICE PRESIDENT OF SALES

Dear Valued Customer,

I wanted to take a moment to personally thank you for your continued partnership with Christ Panos Foods. Since stepping into the Vice President of Sales role, I've had the privilege of getting to know many of you, and it's been rewarding to see firsthand the dedication and creativity that drive your businesses every day.

Our focus remains simple, helping you succeed. Over the past few months, we've strengthened our sales team, expanded our product range, and improved communication to make it easier for you to get the support you need. These efforts are all guided by one goal: to deliver value that goes beyond the products we sell.

To better support your menu development and operational goals, we have a Corporate Chef available to engage with you on product applications, menu ideas, and cost solutions. In addition, our Center of the Plate Specialist is here to guide you in selecting the best protein options for your menu and business needs. To schedule time with either team member, contact your sales representative.

As we move forward, my team and I are committed to listening, adapting, and finding new ways to serve you better. Your feedback plays a vital role in that, so please don't hesitate to reach out to me or your sales representative with any ideas or suggestions. Thank you for your continued trust in Christ Panos Foods. We're proud to be your partner and look forward to building on our success together.

Warm Regards,
Bob Verros
Vice President of Sales



FRIENDLY REMINDER: PLEASE TAKE YOUR FOOD SHOW CREDIT

Did you attend our food show on June 10th and purchase items from the allowance book? If you answered yes, you have an active credit on your account! You should have received a mailer with the exact dollar amount. If you're unsure of your credit amount, contact your Panos sales representative. Please short pay your next invoice and our Accounts Receivables team will apply the credit. Thank you again for coming to our show and supporting Christ Panos Foods!

! SAVE THE DATE: JUNE 9, 2026

PANOS FOODS ANNUAL FOOD SHOW

DRURY LANE - OAKBROOK, IL

Calendar icon

ASK YOUR SALES REPRESENTATIVE ABOUT ONLINE ORDERING TODAY!

Are you interested in saving time placing orders every week? Look no further! The Panos app allows you to place orders at any time, collaborate with your team on orders, and reduce the back and forth with your Panos sales representative! You'll have 24/7 access to our catalog with complete product information, allowing you to discover new items that cater to your operation. Interested in learning more? Reach out to your Panos sales representative today or scan for access!

SIGN UP TODAY!

Download on the Google Play

Download on the App Store

QR codes for app download

LET'S GET SOCIAL!

We'd love to connect and hear from you! Our social media pages provide another avenue for you to stay up-to-date on all things Panos Foods! We share recipe inspiration from @panos_corporatechef (Chef LeeAnne!), new product information, exclusive sale information, and so much more! To find us, simply search @panosfoods or scan the image to the right using your cell phone. Tag us in your posts and we'll reshare! We look forward to connecting!

QR code for social media

Instagram, Facebook, X, LinkedIn icons

To become a customer or place your order, visit panosfoods.com or call 630-735-3200.

MOORE'S® ONION RINGS from McCain

MOORE'S

Take your menu from tired to wired with a variety of premium onion products that wake up sales as an appetizer, topping, side, snack or upgrade option.

nutella

#141203
Breaded Onion Rings, 3/8"
12/2.5 LB Homestyle

#141205
Battered Onion Rings, 3/8"
6/2.5 LB

#141218
Breaded Onion Rings, 5/8"
12/2 LB Gourmet

NUTELLA ROCKY ROAD ONION RINGS

★ Onion Rings #141218
★ Nutella Piping Bags #240209
★ Toasted Marshmallow Bits
★ Chopped Pecans

Crispy, gourmet breaded Onion Rings topped with rich, creamy authentic Nutella, gooey toasted marshmallow bits and chopped pecans. A sweet and salty snacking treat that people will want to try and share on social!

Visit mccainusafoodservice.com/menu-ideas for more inspiration!

FRESH PORK CHORIZO from V&V Supremo Foods

QUESO FUNDIDO

V&V Supremo is the premier Mexican-style Cheese, Crema and Chorizo producer in the United States. Since 1964, they have provided customers with superior flavor, texture, and consistency. Their quality control is outstanding and they continue to exceed industry standards.

ABOUT THEIR CHORIZO...

FLAVOR PROFILE:
Robust, complex, full of spices, yet well-rounded.

CHARACTER & TEXTURE:
Crumbly texture, with reddish color when cooked.

SUGGESTED APPLICATIONS:
Cook like ground meat. When cooked and crumbly, add items such as eggs, potatoes, beans or rice. Typical uses include topping for queso fundido (broiled cheese), nachos, and quesadillas. Add to any ground meat recipe for added "kick," such as meatballs, hamburgers, chili, and meatloaf.

LOOKING FOR AN EASY, CROWD-PLEASING APPETIZER? LOOK NO FURTHER! QUESO FUNDIDO! Add 8 ounces of Chihuahua® cheese (#180260) to an oven-safe dish. Broil until melted and golden brown. Remove from the broiler and top with cooked chorizo. Serve with warm tortillas. It's that simple!

#150234
4/5 LB

V&V SUPREMO

Pork Chorizo

ELEVATE YOUR MENU WITH PRIME RIB from Dan's Prize

HASH BROWN GRILLED CHEESE from Cavendish Farms



Prime rib is the undisputed star of the holidays. From Christmas feasts to New Year's Eve celebrations, it's the entrée your guests anticipate and remember. And while turkey may lead at Thanksgiving, many restaurants embrace prime rib as a festive, crowd-pleasing alternative.

With demand at its peak from late November through December, now is the ideal time to plan your holiday menu. Feature prime rib as a centerpiece roast, pair it with rich seasonal accompaniments, or showcase it as a premium option for parties and special occasions—it's a guaranteed way to impress guests and elevate your holiday offerings.

PRIME
#011069
RIB



PRIME RIB OSCAR

A generous slice of Prime Rib with a rich bearnaise sauce and topped with crab fritters. Serve with crisp-tender asparagus spears.



We exist for one simple reason: to provide a wide assortment of quality meats that solve your problems. That means doing whatever it takes to create the products that meet your needs, understanding the unique challenges of your operation and providing friendly, knowledgeable service every step of the way.



HORSE RADISH CRUSTED PRIME RIB

Juicy Prime Rib is topped with a golden horseradish-panko crust, served au jus. Accompany with classic mashed potatoes and garlicky green beans.



PRIME RIB MELT

Thick sliced Prime Rib topped with provolone cheese, onions and horseradish cream sauce and served on buttery French bread.



PRIME RIB HERO SANDWICH

Juicy sliced Prime Rib on a hoagie roll with Swiss cheese, tomato, green pepper, onion, banana peppers, pickles and lettuce.

For more menu ideas, visit dansprize.com/menu-ideas. For product information, contact your Panos sales representative today!

BASIC TO BRUNCH-WORTHY from General Mills



- ★ A "just add water" buttermilk pancake mix providing a high quality, consistent, and tolerant pancake. Formulated to produce buttermilk pancakes with traditional flavor and appearance with great taste and texture.
- ★ Serve as a traditional breakfast or load them with toppings for an indulgent, profitable treat. This versatile pancake mix can also be made into waffles using recipe variation with addition of eggs and oil.
- ★ Formulated to forgive minor preparation errors and eliminate waste.

RICOTTA PANCAKES WITH BANANA PECAN SYRUP

BANANA PECAN SYRUP

1 C	Unsalted Butter
2 C	Pecans, Chopped
6 C	Bananas, Sliced
4 3/4 C	Maple Syrup

1
Melt butter in skillet over medium heat; add pecans and cook 1 minute.

2
Add sliced bananas and cook 2 minutes; add syrup and cook another 2 minutes.

3
Remove from heat and keep warm until ready to serve.

RICOTTA PANCAKES

11 C	Cool Water
2 LB	Ricotta Cheese
5 LB	Pancake Mix

4
Mix water and cheese in mixing bowl using whisk until well combined.

5
Fold in pancake mix, and mix until batter is blended and smooth.

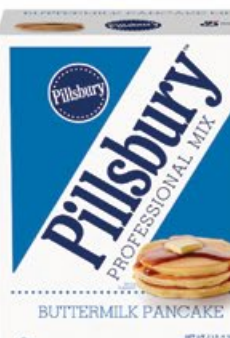
6
Deposit 2 oz batter onto lightly greased 375°F griddle; cook 1 1/2 minutes on each side.

7
Serve each pancake with 1.25 oz Banana Pecan Syrup.



ADD TO YOUR CUT + DRY CART!

#340147



TOP IT OFF with Instant Whip

INSTANTWHIP® TOPPING is a smart blend of old-fashioned creamlike taste that's as economical as it is delicious. The taste is fresh and rich, and with their modern containers you will get the consistency and yield you need - without dispensing frozen or partially frozen product. It is great in dozens of applications throughout a food service business.



A BRIEF HISTORY OF INSTANTWHIP FOODS

It all started during the height of the depression, when Professor Dr. G. Frederick Smith, his brothers Allyne H. Smith and Clarence Smith, the founders brought aerosol whipped cream to market for the first time. Dr. Smith and his brother Allyne devised a system to take dairy cream, process, package and pressurize it in returnable containers to produce Instantwhip whipped cream for use in restaurants, ice cream shops and soda fountains nationwide. The Smith's returnable container and filling system made a process invented and patented by Professor Dr. Charles A Goetz for whipping cream under pressure both economical and commercially viable.

Since 1934 distributors of Instantwhip Foods have grown to become international manufacturers and distributors of fine dairy and non-dairy refrigerated food products to the foodservice and bakery industry. Instantwhip Foods distributors provide products under many popular brands such as Instantwhip Cream, Instantwhip Topping, B/C Topping, Instantblend Coffee Creamer, Baker's Finishing Touch, YAMI Yogurt, Ambrosia® Gourmet Frozen Yogurt and many others. International Distribution... Neighborhood Service, that's Instantwhip Foods!



Use on drinks like hot chocolate and Irish Coffee.

Give a special, economical flair to desserts like gelatins, pies and puddings.



Add to the breakfast menu for items such as waffles and pancakes.



At Cavendish Farms we pride ourselves on high quality products, exceeding our customer's needs, and strong relationships with growers in our communities. There are 3 pillars (family, farm and food) that form the foundation of our brand and who we are. We're a family food company that puts pride, dedication and a lot of know-how into everything we grow, and everything we make. Cavendish Farms is part of a family owned company that has been customer focused since 1882.

INGREDIENTS

- Cavendish Breakfast Hash Brown Patties
- Mozzarella Slices (or cheese of choice)
- Soup!

DIRECTIONS

- Prepare hash brown patties according to directions.
- Add 2 mozzarella slices to cooked hash browns and cook in toaster oven for an extra 5 minutes until cheese is melted.
- Combine the 2 hash browns and slice in half.
- Serve the hash brown grilled cheese with a side of your favorite tomato soup.

Looking for the perfect soup? Try Blount's creamy tomato! Rich cream, tasty tomato and aromatic basil unite to create this beloved, classic soup.

PANOS #170146 (4/4 LB)



Christ Panos Foods stocks a variety of fries and hash browns from Cavendish Farms! For more information on our offerings, reach out to your Panos sales representative today!

#139017
2.47 OZ
6/5 LB



BOLD FLAVOR, NO MEAT REQUIRED! from Grecian Delight



Serve this "breakout star of the Mediterranean" trend in the way that best fits your operation. Whether it's to expand your vegetarian options with hearty offerings or to give your menu an on-trend global flair, Falafel can be integrated into a variety of irresistible entrées, appetizers, snacks and side dishes to truly tantalize. Looking for a unique menu application? Check out these Falafel Buffalo Fritters - a perfect meatless appetizer option!

Heat things up and offer guests a new take on traditional falafel: our falafel fritters drenched in spicy Buffalo wing sauce. It's the perfect balance of nice and spice, that's further accentuated by serving the fritters with a side of our cooling and authentic Tzatziki Sauce. Here's what you'll need:



#091358
FALAFEL FRITTERS
1 OZ
4/4 LB



#230103
BUFFALO SAUCE
4/1 GAL



#091231
TZATZIKI SAUCE
4/0.5 GAL



More authentic cuisine.
More innovation.
Always easy to prepare.
And always delicious.

EASY WINTER BURGERS from Creekside Ranch Provisions

Ingredients:

Beef Patties
Hamburger Buns
Cheddar or Swiss
Fresh Spinach
Cranberry Sauce

SEASONING MIX

3 T	Garlic Powder
3 T	Onion Powder
3 T	Smoked Paprika
3 T	Black Pepper
1.5 T	Ground Cinnamon
3 T	Kosher Salt



Exclusively from Christ Panos Foods, we bring you our Creekside Ranch Provisions assortment of spices and meats. Taste the difference our flavorful spices and craveable meats can make for your menu creations.

Valley Meats is a leader in providing high quality, center-of-the-plate, portion-controlled beef and pork products to the foodservice marketplace. While this is their focus, their passions are food safety, customer service and responsiveness. They continually invest in the latest technologies to ensure that they bring the highest quality products to the table. Valley Meats is the exclusive manufacturer of Creekside Ranch Provisions burger patties.

To learn more visit panosfoods.com/categories-brands

FROZEN PATTIES

#041282	5/1	10 LB
#041285	4/1 WIDE	10 LB
#041286	6/1 WIDE	10 LB
#041287	8/1 WIDE	10 LB

FRESH ANGUS PATTIES

#041548	8 OZ	24/8 OZ
#041549	3/1	36/5.33 OZ
#041550	4 OZ	10 LB



VALLEY MEATS
QUALITY CUSTOM FORMULATIONS

BRING HOME THE BACON from Rangeline Meats & Provisions

Rangeline - Meats & Provisions is the core solution to your center-of-the-plate needs. Whether it's Beef, Pork, Deli or Provisions (value-added meats), we have the products to fill your everyday needs. From the heart of the pastureland to the heart of your kitchen, we're committed to bringing you excellent options with flavor, quality and consistency you can trust.

You could say we know a thing or two about meats. Beef, pork, and even some poultry - we are experts at raising and distributing quality products around the country. We know how to help you get the job done, and get it done right. Our line of meats and provisions delivers carefully raised animal protein for a variety of everyday menu applications. When we say Rangeline - Meats and Provisions always works, do we mean taste, budget or variety? Yep!

#061182 Bacon, 10/12 CT Sliced, Double Smoked 15 LB
#061156 Bacon Bits, Top Dice, 1/2 IN, Cooked 2/5 LB
#061158 Bacon Strips, Sliced, Cooked, 2/150 CT 3.21 LB

Check out these three newly stocked items! Looking for more information? Reach out to your Panos sales representative or visit our website: uniprobrands.com/brands/rangeline



RANGELINE
MEATS & PROVISIONS