

Fresh,  
From the beginning.

## Sourcing the World's Finest Ingredients

Starting with select spices from our exclusive list of farmers worldwide to the innovative work in our cutting-edge culinary center, Wixon Foodservice Group provides unsurpassed control processes that ensure the more than 3,000 ingredients we use in our products are precisely the right specification, and the cleanest.



Our people walk fields worldwide. They meet the farmers. They hand-pick the spices that are dried in the sun right at the fields. Our ingredients aren't mass produced. They are specially selected against the most strict standards – Wixon's standards.

### Quality. Innovation. Service.

When it comes to quality, innovation and service, Wixon is committed to the idea that everything we do must be of the highest, freshest and most professional caliber.



## Quality Spices From Around The World Start With Quality Control At Home

Mustard from Canada. Black pepper and ginger from Asia. Egyptian fennel. Jamaican allspice. Jalapeños and oregano from Mexico. We get our spices from the most trusted and reliable farmers from around the world.

*Our menu solutions  
are sourced from the  
world's finest ingredients.*



### **Sourcing from the best. We partner with the most reliable farmers.**

Wixon employees actually walk the fields with our spice farmers. We inspect and pick the ingredients that are dried right there in the fields. Wixon's highest priority is ensuring top-quality, safe ingredients for every product entering and leaving our facility. This starts with our farmers. All suppliers are audited and evaluated on a quarterly basis.



### **High quality through testing of raw materials, spice cleaning equipment and processes.**

As a FSSC 22000 certified company, we screen, de-stone, clean and use a variety of microbial reduction treatments on all incoming ingredients to ensure microbial contaminants are eliminated. We're sure we have the right ingredients and the cleanest ingredients before they ever enter our culinary center.



### **Double-checking of finished product quality.**

We check the quality of our work all over again before we send finished product back out the door to you. Throughout production and processing, random tests are conducted to maintain product profiles and verify purity, weight, color, viscosity, flavor, texture, and chemical composition.

We pride ourselves in guaranteeing consistency in our products. You can expect the same flavor and quality year by year that will have your customers coming back for more.