

# FOR A NUTRITIOUS, FLAVOURFUL AND ECONOMICAL MENU WITHIN EVERYONE'S REACH,



## Hospitals

*Part of the objectives of foodservice managers is to provide good nutrition. Moreover, they must be sure to work with qualified people, respect a thrifty budget and maximize foodservice returns.*

Olymel wishes to help its clients by developing tools with an outlook on health.

As part of the food industry, we at Olymel find it important to contribute to this blueprint for society. Together, we must try our best to provide consistent nutritional quality to our clients: to show people who work in the agri-food sector as well as the general population that it is possible to enjoy healthy eating.

Acquiring healthy eating habits is possible by consuming our range of 100 pork, chicken and turkey products, developed according to the highest nutritional standards.

Working with an experienced team of food consultants, we will help you to take on this economical and health challenge. In fact, we have developed some recipes and planned a menu that sets itself apart from the regular culinary fare, all of which are adapted to your sector and allow you to standardize or adjust according to your environment. As far as total fats, trans fats, saturated fats, protein, sodium and fiber are concerned, these menus and recipes meet the desired standards of flavour and nutrition.

Having conducted surveys across Canada, we are able to better meet the specific and economical needs concerning food production and distribution. The trend is toward outsourcing, «cook-chill» and rethermalization, hence cooked, ready-to-cook and ready-to-serve foods. Our products will increasingly address this trend.

We make it our duty to keep you abreast of these technologies that will contribute to further maximize returns for your foodservice, in order for you to keep on offering your customers the flavourful, nutritious and comforting meals.

You may find this information and more at [www.olyselfork.com](http://www.olyselfork.com).

We hope that you will find these educational, flavourful and nutritious tools very useful.

Helping provide flavourful nutrition to your clients: an objective in which Olymel is proud to partake.

Deliciously Olymel,

Isabelle Larouche, Dt.P.  
Dietitian and R&D Project Manager

Geneviève Lussier,  
Marketing Coordinator - Food service and export