



Experience the endless possibilities of HEARTY CHILI





The authentic taste of **ANERICA**

No matter how you serve it up, chili is one of the most versatile items you can menu. From a hearty appetizer to a savory main course, side dish, zesty salad, or potato topper, chili adds warmth and flavor to any meal. Choose from a full line of quality chili items, including beef, chicken and even vegetarian options to please any palate. All of our products are fully prepared, so just heat and serve.









Whitey's[™], our #1 premium, value-added chili, is the best frozen chili in foodservice today, delivering a rich, hearty gourmet taste experience. It is slow-cooked the old-fashioned way with vineripened tomatoes, plump beans, thick-cut garden vegetables, premium meats and just the right blend of seasonings, then freshfrozen to seal in flavor. Whitey's chili is easy to prepare—just boil or microwave in the bag. Serve as a delicious appetizer, as a great meal or in a sandwich combo ... the possibilities are endless. The Original Chili Bowl® (OCB) is our high-quality house brand of Southwestern bowl chili and toppers. OCB's legendary flavor has been satisfying hearty appetites for 50+ years. The OCB restaurant in Tulsa, Oklahoma, started cooking chili in 1947. Their original recipe started with fresh ground beef, blended with herbs and spices, then kettle-cooked over a slow fire. Today, the chili is flash-frozen as well to lock in the rich, hearty flavor. The result is a popular chili that has stood the test of time and become more popular than ever.



Product Legend

Dietary V - Vegetarian GF - Gluten Free Preparation M - Microwave B - Boil in Bag BA - Bake

TSH - Traditional Saucepan Heating











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WHITEY'S[™] PREMIUM CHILI

Whitey's¹⁵, our #1 premium, value-added chili, is the best frozen chili in foodservice today. Whitey's¹⁶ Premium Chili delivers a rich, hearty gournet taste experience. Slow-cocked with vine-ripened tomatoes, plump beans, premium beel, and just the right blend of seasonings, Whitey's¹⁶ is a great stand-alone option for any foodservice operation.

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PRODUCT		DESCRIPTION	APPR]]]]	2410	ENIR	DIET	PREP	PACA		199	SET	SERV,
-	Chipotle Garden Vegetable Chili 48358	Smoky chipotle flavor and filled with red pepper, mushrooms, zucchini, carrots, corn, onions and three types of beans—pinto, black and kidney.	~	2	~	~	V, GF	M, B, BA, TSH	4/5 Ib. bags	5 lbs.	4 bags	20lbs.	8 oz.
a star	Beef Chili w/Beans 48359	Loaded with premium beef and beans, fresh tomatoes, onions, herbs and spices; slow cooked for the ultimate in taste and flavor.	~	~	~	~	GF	M,B, BA, TSH	4/5 Ib. bags	5 lbs.	4 bags	20lbs.	8 oz.
	Chicken Chili 48360	For a lighter taste; features select whole pieces of white meat chicken slow cooked with fresh vegetables, herbs and spices.	~	~	~	~	GF	M, B, BA, TSH	4/5 Ib. bags	5 lbs.	4 bags	20lbs.	8 oz.
	Jalapeño Beef Chili 48365	Bold and spicy, featuring premium beef, fresh jalapeño peppers, tomatoes and onions, made in Texas-style tradition, without beans.	~	~	~	~	GF	M,B, BA, TSH	4/5 Ib. bags	5 lbs.	4 bags	20lbs.	8 oz.

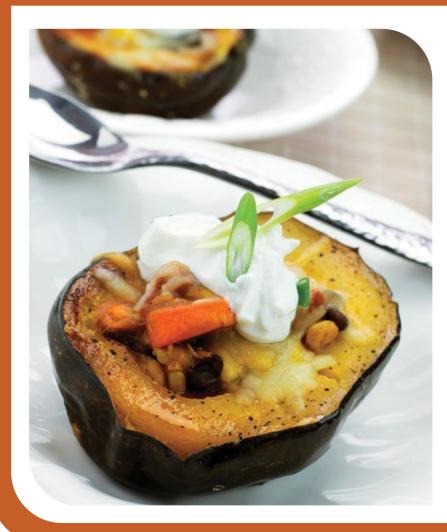
THE ORIGINAL CHILI BOWL®

The Original Chili Bowl[®] is our premium Southwestern bowl-based chili and topper. The authentic, traditional The Original Chili Bowl[®] uses fresh ground beef with tantalizing herbs and spices, kettle-cooked over a slow fire to create warm and hearty comfort food. Available in several different varieties.

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PRODUCT		DESCRIPTION	/₹	, 0°	/ភ	15	/ā	/ *	1 2	/ ¥	6 8 Å	"	SEDIC
	Homestyle Chili— w/o Beans 48392	A hearty, traditional, no-bean chili with a Southwestern-style flair. Red chili powder and other select spices add a bold and flavorful kick.	~	2	~	~		M,B, BA, TSH	4/5 Ib.tubs	5 lbs.	4 bags	20lbs.	8 oz.
	Homestyle Chili— w/o Beans 48393	A hearty, traditional, no-bean chili with a Southwestern-style flair. Red chili powder and other select spices add a bold and flavorful kick.	~	~	~	~		M,B, BA, TSH	6/5 Ib.tubs	5 lbs.	6 bags	30lbs.	8 oz.
2120	Traditional American Chili w/Beans 48394	Traditional-style chili with hearty chunks of beef and plump pinto beans.	~	2	~	~		M,B, BA, TSH	6/5 Ib.tubs	5 lbs.	6 bags	30lbs.	8 oz.
	Hot Dog Sauce— w/o Beans 48395	A savory meat sauce that features a hearty blend of flavorful spices.	~	~	~	~		M,B, BA, TSH	6/5 Ib.tubs	5 lbs.	6 bags	30lbs.	8 oz.



Flavor inspiration for MENU SENSATION



CHILI CHEESE SQUASH BOWLS

INGREDIENTS:

2 cups	Whitey's™ Chipotle Garden						
	Vegetable Chili (#48358)						
2-2 lb.	Acorn squash, halved and seeded						
1 cup	Mexican cheese blend						
¹∕₄ cup	Plain Greek yogurt						
2 Then	Sliced scallions						

2 Tbsp. Sliced scallions

INSTRUCTIONS:

- 1. Preheat oven to 375°F.
- 2. Fill a sheet pan with half an inch of water.
- Place squash on pan, flesh side down.
 Roast 35 minutes. Add water as it evaporates.
- Remove from oven, pouring off any remaining water, and turn flesh side up.
- Fill each squash half with ½ cup of chili. Top with cheese and bake 12-15 minutes or until chili is hot.
- 6. Top with yogurt and scallions.



Scan the QR code to learn more

Why choose WHITEY'S[®] & THE ORIGINAL CHILI BOWL?



Flash-frozen for freshness.



Quality ingredients including fresh IQF vegetables and 100% white meat chicken.



Fully cooked items in boil-in-bag for easy preparation—just heat and serve!



Our products are slow kettle-cooked for great flavor without the prep time!

Homestyle or Traditional American Chili?

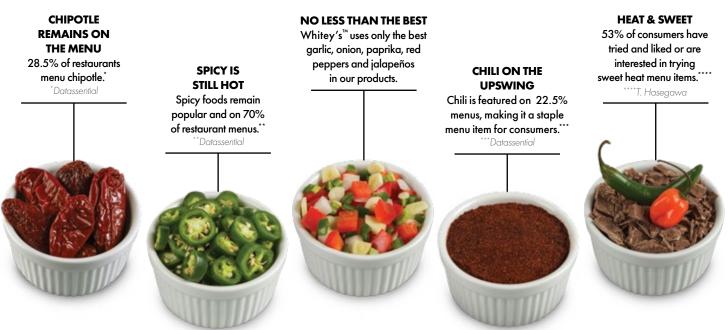
Homestyle Chili

Get the great taste of the Southwest with hearty, tasty nobean chili. Homestyle chili is cooked with red chile powder and other spices that give it a bold and flavorful kick.

Traditional American Chili

This All-American recipe is made with hearty chunks of meat, pinto beans and onions to create a rich, thick chili.

CHILI INGREDIENT TRENDS







Eat Well, Live Well.



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Online tools, websites, social media, apps and more at **AjinomotoFoodservice.com**