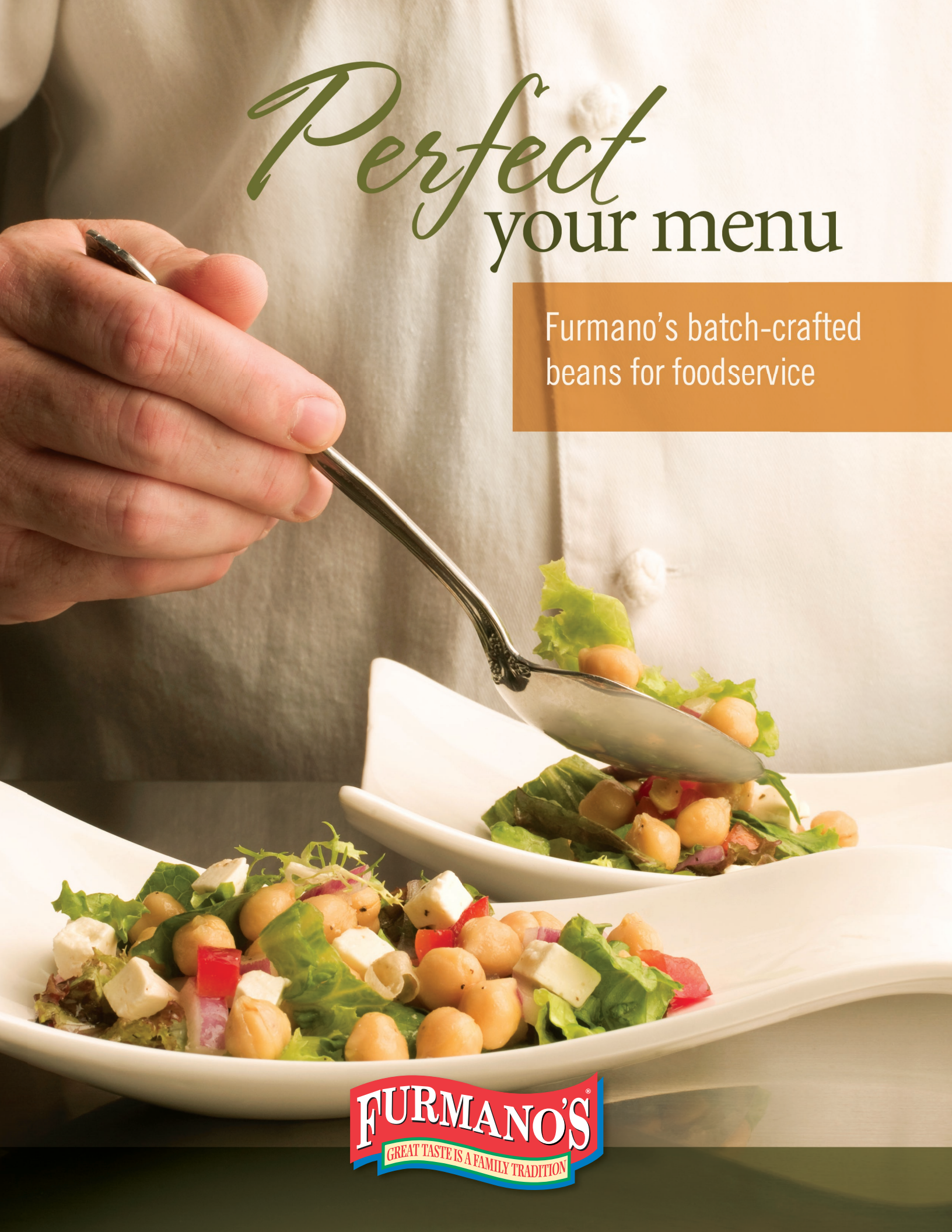


Perfect your menu

Furmano's batch-crafted
beans for foodservice





UNDER VAST OPEN SKIES

in rich fertile fields across America,
the ingredients of your next memorable
meal ripen with delicious promise:
wholesome foods that are the life of your
business. Taking these harvests of raw
goodness from cultivation to kitchen
requires generations of skill and care:
the same kind of attention you put
into every meal.

*We call this
batch crafting.*

grown to be the best



HARVEST — picking the finest beans

At Furmano's, the care we take in producing our batch-crafted beans begins long before they reach our processing facility. It all starts with the special relationships we have with our growers. Furmano's works closely with a network of hand-picked farmers, many of whom have generations of experience growing beans.

- Rigorous quality standards
- Careful crop selection
- Collaboration with trusted growers

When you choose Furmano's you can be confident you've chosen the finest beans grown.



Garbanzo Bean

FLAVOR: nutlike taste, buttery texture

CULINARY: called chick peas; especially popular in Middle Eastern, Indian dishes — hummus, falafels, curries; used in soups and stews as a thickener, and in salads as a protein replacer

healthy and delicious

BEANS - a nutritional powerhouse

Beans are one of those rare foods that are both great tasting and good for you. Perfect for foodservice operators looking to match the better-for-you food trend with better tasting food. High in fiber and packed with protein, low calorie beans are also an outstanding source of vitamins and minerals.

- B Vitamins
- Flavonoids
- Potassium
- Phosphorus
- Magnesium
- Calcium
- Iron
- Zinc

Dark Red Kidney Bean



FLAVOR: robust, full-bodied, soft texture

CULINARY: often used in chili; popular in salads; paired with rice



Key benefits of beans

- Good Source of Protein
- High in Fiber
- Cholesterol Free
- Fat Free
- High in Folate
- Rich in Antioxidants
- Low Glycemic Index



versatile for foodservice

VARIETY — the choice is yours

We cook our beans with the utmost care and attention — one batch at a time — to bring out the best that every bean variety has to offer. At Furmano's we call this batch crafting. Pick from an array of quality formulations. The choice is yours.

Our extensive selection of products includes:

- Beans in brine
- Beans in sauce
- Organic beans
- Low sodium, all natural beans

Custom product development

At Furmano's, if you don't see exactly what you want we'll make it for you. Let Furmano's corporate chef and in-house test kitchen help develop a custom formulation to fit your precise needs.



Twice-tested for quality

Furmano's unique double testing process ensures product quality by testing bean harvests in the dry state then again when cooked. Twice-testing helps determine precise soak and cook times for the best batch-crafted color, texture and flavor.

Better tasting,
better-for-you
menu options

White Kidney Bean



FLAVOR: smooth, creamy, mild flavor

CULINARY: Popular in Italian Cooking (Pasta Fagioli),
Great added as a puree to other dishes



healthy demands

WHOLESOME – beans made better

To further meet today's better-for-you food trend, add one of our batch-crafted bean varieties to your recipes.

Making a healthy food even healthier

Furmano's batch crafted beans offer:

- Less than 360mg of sodium per serving – meeting FDA "Healthy" food standard
- Low Sodium All Natural formulations with 140mg or less sodium per serving
- Custom No Salt Added formulations
- Organic options

Low Sodium

- FDA Low Sodium Level of 140 mg or Less
- 50% Sodium Reduction from Regular Beans
- True Bean Flavor

All Natural

- 100% Natural
- No Artificial Additives
- No Artificial Ingredients
- Meets Clean Label Guidelines

Contact Furmano's Corporate Chef for healthy menu ideas at 877-877-6032.



packaged how you want

PACKAGING — cans, pouch or bin

Furmano's offers its delicious batch-crafted beans in multiple packaging options. Choose the container that works best for you.

- Traditional #10 cans
- Eco smart, business-friendly pouches
- High volume bulk bins and packaging

Furmano's labeling options

- Furmano's Label
- Buyer Label
- Brite Pallet (no label)
- Bulk Pouch Bin

DELIVERY— strong customer focus

We are committed to ensuring complete on-time delivery. Flexible and quality-driven, we strive to meet the unique needs of every customer.

- Custom packaging
- Smaller minimums
- Quicker turnarounds



Easy tear and pour



The advantages of pouches

- BPA free
- Convenient, easy tear and pour
- No rinsing and crushing
- Light and collapsible for less bulk waste
- Same drained weight as #10 can while reducing shipping weight

We select bean varieties from the best U.S. growing regions

Dark Red Kidney Bean



FLAVOR: robust, full-bodied, soft texture

CULINARY: often used in chili; popular in salads; paired with rice

Light Red Kidney Bean



FLAVOR: robust, full-bodied flavor, soft texture

CULINARY: popular in Caribbean region, Portugal, Spain; used in chili, salads; often paired with rice

White Kidney Bean



FLAVOR: smooth, creamy, mild flavor

CULINARY: Popular in Italian Cooking (Pasta Fagioli), Great added as a puree to other dishes

Black Bean



FLAVOR: mild, sweet, earthy, meaty texture

CULINARY: sometimes called turtle beans; used in classic Latin American, Caribbean and Southwestern (U.S.) cooking in soups, stews, sauces, and sides; popular in vegetarian dishes

Garbanzo Bean



FLAVOR: nutlike taste, buttery texture

CULINARY: called chick peas; especially popular in Middle Eastern, Indian dishes — hummus, falafels, curries; used in soups and stews as a thickener, in salads as a protein replacer

Small Red Bean



FLAVOR: similar to red kidney

CULINARY: also called Mexican red beans; hold both shape and firmness when cooked; most often used in soups, salads, chili, Creole dishes

Pinto Bean



FLAVOR: earthy flavor, delicate texture

CULINARY: closely related to red kidney beans; when cooked, lose natural mottling on skins and turn brown; most often used in refried beans, Tex-Mex, Mexican dishes

Navy Bean



FLAVOR: mild flavor, delicate texture

CULINARY: called pea beans; most often used in pork and beans, baked beans; also used in soups and stews; are great pureed; name derived from its heavy usage in the US Navy since 1880's

Pink Bean



FLAVOR: rich, meaty texture

CULINARY: similar to pinto beans without the mottling; often used in chili; a favorite in Old West (U.S.) recipes

Great Northern Bean



FLAVOR: mild, delicate

CULINARY: A versatile white bean used as substitution for white cannellini or navy bean in recipes; traditionally made in baked bean recipes in the U.S.

Blackeye Pea



FLAVOR: scented aroma, creamy texture, distinctive flavor

CULINARY: Popular in southern U.S. foods, used in salads, soups, and sides; known for good luck when served on New Year's Day

Large Lima



FLAVOR: smooth, creamy, sweet

CULINARY: sometimes called "butter beans"; used in American succotash; good substitute for potatoes or rice; excellent in soups, casseroles

Source: U.S. Dry Bean Council

Discover more expert information on beans and foodservice recipes:



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