

FORTUN FOODS

MEDIA KIT

The Benchmark for Healthy Convenience



HISTORY REPEATS ITSELF

Fortun's Finishing Touch Soups & Sauces was developed by a man who knows about quality foods. In 1979, Kevin Fortun developed Stockpot Soups, a line of premium, fresh-refrigerated soups. His goal was to provide quality, convenience and consistency to food service operators with a product made from the freshest, all-natural ingredients. The end result was a fresh, homemade soup with no added preservatives, artificial ingredients or MSG. Stockpot Soups quickly became the leader in its field, growing into the largest fresh-refrigerated soup company in the world, selling in 23 countries. Stockpot sold to Campbell's Soup Company in 1998. Fortun soon jumped back in to develop and produce a variety of new soups and fresh sauces under his private label, "Fortun's Finishing Touch Soups & Sauces."

1979

STOCKPOT SOUPS IS CREATED

23

COUNTRIES WHERE
STOCKPOT SOUPS WERE
SOLD

2009

KEVIN FORTUN RETURNS,
AND FINISHING TOUCH IS
CREATED

*Fresh, award-winning solutions in
Food Service.*

Quality of soups in the last decade has declined. Turning to commodity soups, many are engineered, rather than comprised of fresh ingredients. Driven by customer demand, Fortun is back with only the finest, fresh ingredients that go into his quality soups that are unlike any offered today. No added preservatives or artificial ingredients. One-to-one concentrates and competitive pricing allow a fresh soup to be prepared with the highest level of consistency. Fresh vegetables, real stock, and real cream, combined with a chef's inspired are crafted in small batches.

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ABOUT KEVIN FORTUN

Founder Kevin Fortun, a Seattle, Washington, native started his journey in 1978, when enrolled at the University of Washington, and working at some of Seattle's top restaurants. Fortun then realized that there was an inconsistency in soups in many restaurants, and this is when he decided to create and develop Stockpot Soups, a line of premium, fresh-refrigerated soups. His goal was to provide quality, convenience and consistency to food service operators with a product made from the freshest, all natural ingredients. The end result was a fresh, homemade soup with no added preservatives, artificial ingredients or MSG.



Adding Value without Adding Food Prep Costs

*Food Prep Made Easy with Our
Gourmet Sauces and Ultimate
Gourmet Soups™*

FOOD
SERVICE

From restaurant chefs to grocers and cafes, caterers to retirement communities, the food service industry benefits greatly from Fortun's Finishing Touch Sauces and Ultimate Gourmet Soups. It adds exotic flavor, while eliminating labor-intensive preparation. Savory sauces are carefully simmered with fresh, wholesome and eye-appealing ingredients; whereas, soups (including plant based vegan) are made in small batches with only the freshest ingredients. Easy preparation and robust flavors further enhance the highest quality dishes. Regardless of how many meals are prepared or how discriminating a customer's palate, Fortun's Finishing Touch Sauces and Ultimate Gourmet Soups will add outstanding flavor and variety, while reducing food-preparation costs.

GROCERS

CREATE A CUSTOM QUALITY CHOWDER BAR

Rich, hearty, fresh and healthy describe these Ultimate Gourmet Soups™ that include New England Clam Chowder, Lobster Bisque and Alaskan Seafood Chowder. The bottom line for grocers' seafood departments:

- Increased revenue through a new profit center
- Custom branded soups - fresh and convenient
- Greater customer loyalty
- More customers to the seafood department
- A turnkey setup



RESTAURANTS

INNOVATIVE FINISHING SAUCES

Kevin Fortun has always been a trendsetter in food development, including his innovative finishing sauces of gourmet restaurant quality. Together with a trend towards ethnic cuisine, these unique and gluten free finishing sauces can complement meat, fish, poultry and pasta. Their rich, authentic, and all natural ingredients enhance any meal, and include such flavors as: Marsala & Mushroom, Santa Fe Verde, Rajun Cajun, Stroganoff, Four Pepper, Spanish Romanesco with Saffron, and Lemon Dill with White Wine. These gourmet sauces are cooked in small kettles, sautéed, simmered and perfected with just the right amount of fresh ingredients and spices.

PRESS INQUIRIES

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