

## FOR IMMEDIATE RELEASE

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### **“BERNER FOOD & BEVERAGE EXPANDS DIP PROGRAM”** **Retailers encouraged to look beyond traditional flavored dips**

**Dakota, Illinois** – (July 2017) - Berner Food & Beverage (Berner), a leading private label and contract manufacturing supplier of quality food and beverage products, has expanded their dip program. Recent expansion of their manufacturing facility has allowed the company to optimize their manufacturing lines and assist retailers in expanding the category for high quality shelf stable dips with additional variety and flavors.

Tyler Kneubuehl, Director of Marketing and Analytics, Berner said, “We have been busy evolving our dip business to help retailers win in the snack aisle. We can help retailers expand sales by creating their own great tasting national brand equivalent dips, typically in 15oz packages, though other sizes are available. Flavors such as salsa con queso, white salsa con queso and cheddar dips continue to be top sellers in the snack aisle. We also encourage customers to also look at additional trending flavor options such french onion, ranch, spinach or even bean dip. These are the next natural fit to a successful dip program.”

Alan Davis, Senior Vice President of Contract Manufacturing, Berner said, “Our new and improved state-of-the-art manufacturing facilities are SQF Level III certified and meet the demanding standards of virtually every major retailer and brand in North America. It has really allowed us to further expand the bandwidth and skillsets of our dip program. Now retailers can capture additional sales with cleaner label premium dips, featuring gluten free options and dips with no MSG, no artificial flavors or colors. So, make sure to add a better-for-you dip for consumers who are looking for healthier alternatives.”

Berner utilizes retort processing that allows them to offer trans-fat free, sodium reduced products with an extended shelf life at the lowest cost and the highest quality. They also offer HTST (high-temperature, short-time) hot-fill pre-closure processing. Berner’s consistent quality shelf stable dips give retailers a wide range of available flavors and formulations to select from, as well as the ability to develop customized formulations.

For more information on Berner Food & Beverage, please visit [www.bernerfoods.com](http://www.bernerfoods.com).

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**About Berner Food & Beverage**

Berner Food & Beverage, is a leading private label supplier of quality food and beverage products, to a majority of the top retail chains across all trade channels. They provide a single source of supply for both Store Brand products and Contract Manufacturing. Their recent 200,000 sq. ft. production and warehouse addition increases capabilities, making Berner Food & Beverage a single source partner for food and beverages including processed dips, sauces, aerosol cheese, RTD coffees and teas. Their facilities are USDA approved, SQF2000 Level III, HACCP certified, and meet the demanding standards of virtually every major retailer in North America.

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