

## MEDIA RELEASE

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FOR IMMEDIATE RELEASE

### The Ginger People Launch Organic Food Service

Marina, Calif. (January 2013)

– The Ginger People, the nation’s leading ginger ingredient supplier, will introduce its USDA-certified organic food service range on January 20, 2013 at the Winter Fancy Food Show in San Francisco.



“Chefs, bakers and bartenders love working with ginger,” says Katie Blandin, Ingredient Sales Manager at The Ginger People. “It’s a secret accent ingredient but also a bright wake-up feature flavor.”

“Enjoying what you eat and drink when dining out starts when the chef prepares a dish or beverage with thoughtfully selected ingredients,” adds Blandin. “Our business is nearly 30 years old. It’s still family owned and operated and our company philosophy fosters the most natural and healthy approach to ginger farming and processing. We are excited to bring organic ginger choices to kitchens, bakeries and bars who share our philosophy.”

The Ginger People worked directly with foodservice operators to select ginger ingredients best suited for applications in the commercial kitchen, bakery and bar. Using organic, baby ginger lends to a house-made quality and flavor chefs are looking for.

The Ginger People’s organic food service range will be available direct and/or through preferred foodservice distributors from Spring 2013. The organic ingredient range includes: Minced Ginger,

Grated Ginger, Sushi Ginger, Crystallized Ginger Chips, Sweet Ginger Glaze, Ginger Syrup and Ginger Juice.

For more information, visit The Ginger People booth (#1470).

***About The Ginger People®***

*The Ginger People® is the leading brand of ginger products in North America. It is owned by Royal Pacific Foods of Marina, California. For more product information and availability, please contact The Ginger People® at 800-551-5284 or email at [info@gingerpeople.com](mailto:info@gingerpeople.com).*

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